

# THE GOVERNORS TABLE

- EST. 1788 -



## - LUNCH MENU -

### TO START /

|   |    |
|---|----|
| sticky pork, xo crackers, pickled cucumbers*                        | 13 |
| salt cod croquettes, Lemon crème fraiche, caviar*                   | 14 |
| fried chicken wings, hot sauce, maple ranch*                        | 14 |
| sweet corn soup, prawn oil, Espelette pepper*                       | 14 |
| chicken Liver parfait, Apple butter, radish, grilled bread*         | 19 |
| salt baked beets, smoked ricotta, rhubarb, burnt cucumber dressing* | 19 |
| BBQ Lamb ribs, quince, goji sauce, spicy salt*                      | 22 |
| cured hiramasa kingfish, three flavours, trout roe, purple basil*   | 24 |

### LARGE PLATES /

|   |    |
|---|----|
| salad of konbu chicken, Labneh, kale, Freekeh, Avocado, seeds       | 22 |
| smoked trout salad, preserved Lemon, red tip cos, Asparagus & spelt | 24 |
| pumpkin gnocchi, buratta, peas, mint, walnut butter                 | 27 |
| orrechiette, crab, guanciale, zucchini flowers, chilli, parsley     | 29 |
| crisp golden chicken, bread sauce, crimson grapes, cima di rapa     | 30 |
| slow cooked beef short rib, white onions, watercress, anchovy*      | 31 |
| roast bonito, celeriac, braised courgette, garlic aioli, Lemon*     | 32 |
| wood grilled T-bone (500g) chimichurri*                             | 44 |

### SIDES /

|  |    |
|--|----|
| brickfields bread, pepe saya salted butter                 | 6  |
| seasonal vegetables, chilli, Lemon oil*                    | 10 |
| fried sebago potatoes, salt & vinegar, aioli*              | 10 |
| house mixed leaf salad, herb vinaigrette*                  | 10 |
| whole roast buttered cauliflower, almonds, golden raisins* | 10 |

### DESSERTS /

|  |    |
|--|----|
| poached quince tart, hazelnut ice cream            | 15 |
| torched meringue, Lemon curd ice cream, shortbread | 15 |
| chocolate marquise, cointreau, crème fraiche       | 15 |
| cheese plate* (for 2)                              | 28 |

\*Menu items can be presented gluten free

Lunch Menu is available for up to 8 guests. For groups of 8 or more we offer a selection of Banquet Menus.  
Please speak to the Restaurant Manager for further details.