

SEASONAL COCKTAILS

ROB ROY
The Macallan Double Cask 12yr Old, Rich Sweet Vermouth, Angostura bitters
12.00

1824 COFFEE
The Macallan Double Cask 12yr Old, Musetti espresso, sugar cane syrup, double cream
11.50

NEGRONI SIBARITA
Brugal 1888, Aperol, Lillet Blanc, Angostura bitters
10.00

SALTED HONEY OLD-FASHIONED
Highland Park 12, honey syrup, orange bitters, Angostura bitters, sea salt
10.00

TIDEPHOL
Highland Park 12, Lillet Blanc, sugar cane syrup, apple juice, lemon juice, soda
10.00



SEASONAL SPECIALS

STARTERS

BALMORAL GAME PIE
Fricassée of woodland mushrooms, Maderia roasting juices
10.50 (568 kcal)

BAKED CAMEMBERT (V)
Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, sourdough, soft herbs
10.95 (649 kcal)

BUTTERNUT SQUASH VELOUTÉ (V)
Croutons, aged Italian hard cheese, fresh chives
7.95 (249 kcal)

CLASSIC MOULES MARINIÈRE
Garlic, white wine, cream, parsley, sourdough
11.95 (863 kcal)

MAIN COURSES

ROAST COD WITH LENTILS & PANCETTA
Fresh thyme, extra virgin olive oil
23.95 (703 kcal)

PAN FRIED VENISON
SERVED PINK OR WELL DONE
Box Tree red cabbage, raisin secs, red wine honey reduction, extra virgin olive oil
24.50 (945 kcal)

WHEELER'S FISH PIE
Gruyère cheese, creamy egg mash, buttered garden peas
23.50 (1059 kcal)

CLASSIC MOULES MARINIÈRE
Garlic, white wine, cream, parsley, Koffmann fries
24.95 (1648 kcal)

MARCO PIERRE WHITE MR. WHITE'S ENGLISH CHOPHOUSE ESTD 2015

FOR THE TABLE

WARM BAKED SOURDOUGH (V)
Salted English butter
4.50 (481kcal)

MARTINI OLIVES (VE)
Fresh lemon, extra virgin olive oil
4.95 (222kcal)

STARTERS

COCKTAIL OF ATLANTIC PRAWNS
Marie Rose sauce, brown bread & butter
11.50 (455kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar
8.95 (373kcal) **VE available**

THE GOVERNOR'S FRENCH ONION SOUP
Croutons, Gruyère cheese
8.95 (305kcal)

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon
9.50 (402kcal)

FINEST QUALITY SMOKED SALMON
Properly garnished, buttered brown bread, fresh lemon
11.95 (322kcal)

POACHED PEAR & CLAWSON BLUE CHEESE SALAD (V)
Endive, candied walnuts, Merlot vinegar
8.50 (398kcal) **VE available**

FINEST QUALITY GRASS-FED CAMPBELL BROTHERS' BEEF

SIGNATURE STEAKS

FILLET STEAK AU POIVRE
Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, peppercorn sauce
34.95 (1069kcal)

FILLET STEAK WITH GARLIC BUTTER
Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, garlic butter
34.95 (1262kcal)

FILLET STEAK WITH GARLIC KING PRAWNS
Béarnaise sauce, confit potato
34.95 (1270kcal)

SHARING STEAKS *All served with Koffmann chips, roasted vine tomatoes*

CHATEAUBRIAND 16oz
70.00 (2017kcal)

TOMAHAWK 32oz
70.00 (2181kcal)

PORTERHOUSE T-BONE 25oz
68.00 (2237kcal)

CHOPHOUSE MIXED GRILL
Rump of lamb, beef fillet, roast chicken, garlic king prawns
67.00 (2937kcal)

ADD GARLIC KING PRAWNS 7.95 (387kcal)

STEAKS *All served with Koffmann chips, roasted vine tomatoes*

FILLET STEAK
6oz 31.95 (850kcal) | 12oz 48.50 (1240kcal)

RIBEYE STEAK
10oz 31.50 (914kcal)

SIRLOIN STEAK
8oz 27.95 (697kcal) | 16oz 41.50 (930kcal)

ADD SAUCES:

Béarnaise 3.75 (231kcal) | Peppercorn 3.75 (97kcal) | Garlic Butter 3.75 (290kcal) | Clawson Blue Cheese Sauce 3.75 (285kcal)

MAIN COURSES

AMERICAN BURGER
Melted Monterey Jack, cured bacon, sweet pickled cucumber, barbecue glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries
20.95 (1359kcal)

GNOCCHI POMODORO (VE)
Fricassée of woodland mushrooms, cherry tomatoes, fresh basil
15.95 (562kcal)

FILLET OF TROUT À LA FORESTIÈRE
Buttered English leaf spinach, fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico
25.95 (614kcal)

ROAST RACK OF LAMB À LA DIJONNAISE
Green beans, confit potato, rosemary scented roasting juices
26.95 (881 kcal)

CHICKEN KIEV
Garlic butter, roasted vine tomatoes, buttered garden peas, Koffmann fries
20.95 (1455kcal)

CLASSIC FISH & CHIPS
Fried fillet of cod, Koffmann chips, marrowfat peas, sauce tartare, fresh lemon
21.95 (1156kcal)

SIDES

Gratin Dauphinoise 4.25 (257kcal) / Koffmann Chips (VE) 4.25 (364kcal) / Koffmann Fries (VE) 4.25 (444kcal) / Buttered New Potatoes (V) 4.25 (227kcal)
Crispy Battered Onion Rings (VE) 4.25 (356kcal) / Buttered Green Beans, Toasted Almonds (V) 4.25 (287kcal)
Buttered English Leaf Spinach (V) 4.25 (209kcal) / Buttered Garden Peas (V) 4.25 (283kcal) / Green Salad, Truffle Dressing (V) 4.25 (52kcal)

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) do not contain meat (VE) do not contain any animal products.

'1961' PRIX FIXE TWO-COURSES: 19.61

AVAILABLE MONDAY-THURSDAY, 12-5PM

STARTERS

BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar
(368 kcal) **VE available**

CLASSIC MOULES MARINIÈRE
Garlic, white wine, cream, parsley, sourdough
(863 kcal)

BUTTERNUT SQUASH VELOUTÉ (V)
Croutons, aged Italian hard cheese, fresh chives
(249 kcal)

MAIN COURSES

6OZ BUTCHER'S STEAK
RECOMMENDED MEDIUM RARE
Roasted Piccolo tomatoes, peppercorn sauce, Koffmann chips
(769 kcal)

STEAK UPGRADES

SIRLOIN STEAK
8oz | +7.50
(947 kcal)

RIBEYE STEAK
10oz | +9.50
(1011 kcal)

FILLET STEAK
6oz | +9.50
(794 kcal)

PEA & SHALLOT MINI RAVIOLI (VE)
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs
(480 kcal)

ROASTED PORK LOIN STEAK
Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce
(720 kcal)

ADD ANY PUDDING FOR 5.00

"If you've been given opportunities then you have to create opportunities. If you're given knowledge by people, share your knowledge. If you were born with talent, show your talent off."

Marco Pierre White



SCAN THE QR CODE

To view our restaurant deals & explore our gifting options



FOLLOW US:

@ marcopierrewhiterestaurants | Marco Pierre White Restaurants