

SEASONAL

Cocktails

ROB ROY

The Macallan Double Cask 12yr Old, Rich Sweet Vermouth, Angostura bitters
14.00

1824 COFFEE

The Macallan Double Cask 12yr Old, Musetti espresso, sugar cane syrup, double cream
12.50

NEGRONI SIBARITA

Brugal 1888, Aperol, Lillet Blanc, Angostura bitters
11.00

SALTED HONEY OLD-FASHIONED

Highland Park 12, honey syrup, Angostura orange bitters, Angostura bitters and sea salt
11.00

TIDEPool

Highland Park 12, Lillet Blanc, sugar cane syrup, apple juice, lemon juice, soda
11.00



SEASONAL

Specials

STARTERS

BALMORAL GAME PIE

Fricassée of woodland mushrooms, Madeira 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)

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

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

MARTINI OLIVES (VE)
Fresh lemon, extra virgin olive oil
4.75 (222 kcal)

STARTERS

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon
10.50 (402 kcal)

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter
11.50 (455 kcal)

COLONEL MUSTARD'S SCOTCH EGG

English mustard sauce
8.50 (732 kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar (VE available)
8.95 (368 kcal)

FINEST QUALITY SMOKED SALMON

Celeriac remoulade, capers, lemon, brown bread & butter
11.50 (399 kcal)

THE GOVERNOR'S FRENCH ONION SOUP

Croutons, Gruyère cheese
8.95 (305 kcal)

THE GRILL

FINEST QUALITY AGED GRASS-FED CAMPBELL BROTHERS' BEEF

SIGNATURE STEAKS

RECOMMENDED MEDIUM RARE

FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, peppercorn sauce
33.00 (823 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, confit potato
35.00 (1023 kcal)

SIGNATURE FILLET STEAK RAISIN SECS

Fricassée of woodland mushrooms, buttered leaf spinach, confit potato red wine honey reduction
33.00 (875 kcal)

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK

6oz 29.95 (697 kcal) | 12oz 44.00 (930 kcal)
RECOMMENDED MEDIUM RARE

RIBEYE STEAK

10oz 29.50 (914 kcal)
RECOMMENDED MEDIUM

SIRLOIN STEAK

8oz 26.50 (850 kcal) | 16oz 37.50 (1240 kcal)
RECOMMENDED MEDIUM RARE

LARGER STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips
Ideal for sharing

TOMAHAWK

32oz 69.00 (1679 kcal)
RECOMMENDED MEDIUM

CHATEAUBRIAND

16oz 69.00 (1554 kcal)
RECOMMENDED MEDIUM RARE

PORTERHOUSE T-BONE

25oz 67.00 (1775 kcal)
RECOMMENDED MEDIUM RARE

SAUCES & TOPPINGS

Béarnaise Sauce 3.50 (231 kcal) / Peppercorn Sauce 3.50 (97 kcal)
Garlic Parsley Butter 3.50 (290 kcal)
Clawson Blue Cheese Butter 3.50 (285 kcal) / Chimichurri 3.50 (83 kcal)
Garlic King Prawns 5.50 (387 kcal)
Garlic Grilled Woodland Mushrooms 4.25 (305 kcal)

MAIN COURSES

ROAST CHICKEN À LA FORESTIÈRE

Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices
23.50 (934 kcal)

ROAST RACK OF LAMB À LA DIJONNAISE

Green beans, confit potato, rosemary scented roasting juices
29.50 (881 kcal)

THE AMERICAN BURGER

Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries
19.95 (1359 kcal)

CLASSIC MACARONI CHEESE (V)

Aged Italian hard cheese, mozzarella
15.50 (806 kcal)
Add cured bacon 3.00 (162 kcal)

AVOCADO CAESAR SALAD

Anchovies, aged Parmesan, hen's egg, croutons
16.50 (615 kcal)
Add grilled chicken 4.75 (441 kcal) | Add grilled prawns 5.50 (387 kcal)

MIXED MEDITERRANEAN VEGETABLE MINI RAVIOLI (V)

Toasted pine nuts, soft herbs, extra virgin olive oil (Vegan pea & shallot mini ravioli available)
17.50 (543 kcal)

WHEELER'S FISH & CHIPS

Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
21.95 (1156 kcal)

ROASTED PORK LOIN STEAK

Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce
19.50 (720 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"

Tomato vinaigrette, buttered leaf spinach, fresh herbs
22.95 (855 kcal)

SIDES

Gratin Dauphinoise 4.75 (257 kcal)
Koffmann Chips (VE) 4.25 (364 kcal)
Koffmann Fries (VE) 4.25 (444 kcal)
Minted New Potatoes (V) 4.25 (300 kcal)
Crispy Onion Rings (VE) 4.25 (356 kcal)
Macaroni Cheese (V) 4.75 (304 kcal)
Buttered Green Beans, Toasted Almonds (V) 4.75 (287 kcal)
Garlic & Red Chilli Buttered Spinach (V) 4.75 (195 kcal)
Creamed Cabbage & Bacon 4.75 (505 kcal)
Box Tree Red Cabbage (V) 4.25 (69 kcal)
Buttered Garden Peas (V) 4.25 (283 kcal)
Green Salad, Truffle Dressing (VE) 4.50 (52 kcal)

'1961' Prix Fixe

Two-courses: 19.61

Available Monday-Thursday, 12-2:30pm

BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar (ve available)
(368 kcal)

CLASSIC MOULES MARINIÈRE

Garlic, white wine, cream, parsley, sourdough
(863 kcal)

BUTTERNUT SQUASH VELOUTÉ (V)

Croutons, aged Italian hard cheese, fresh chives
(249 kcal)

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 website and explore our restaurants.

@ marcopierrewhiterestaurants | Marco Pierre White Restaurants

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) Vegetarian. (VE) Vegan.