

SEASONAL

Cocktails

ROB ROY
The Macallan Double Cask 12yr Old, Rich Sweet Vermouth, Angostura bitters
13.00

1824 COFFEE
The Macallan Double Cask 12yr Old, coffee liqueur, gomme
12.00

NEGRONI SIBARITA
Brugal 1888, Aperol, Lillet Blanc, Angostura bitters
10.50

SALTED HONEY OLD-FASHIONED
Highland Park 12, honey syrup, orange bitters, Angostura bitters, smoked sea salt
10.50

TIDEPool
Highland Park 12, sugar syrup, Lillet Blanc, apple juice, lemon juice, soda
10.50



SEASONAL

Specials

STARTERS

BALMORAL GAME PIE
Fricassée of woodland mushrooms, Madeira roasting juices
11.50 (568 kcal)

BAKED CAMEMBERT (V)
Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, sourdough, soft herbs
11.95 (649 kcal)

BUTTERNUT SQUASH VELOUTÉ (V)
Croutons, aged Italian hard cheese, fresh chives
8.95 (249 kcal)

CLASSIC MOULES MARINIÈRE
Garlic, white wine, cream, parsley, sourdough
12.95 (863 kcal)

MAIN COURSES

ROAST COD WITH LENTILS & PANCETTA
Fresh thyme, extra virgin olive oil
24.95 (703 kcal)

PAN FRIED VENISON
SERVED PINK OR WELL DONE
Box Tree red cabbage, raisin secs, red wine honey reduction, extra virgin olive oil
25.50 (945 kcal)

WHEELER'S FISH PIE
Gruyère cheese, creamy egg mash, buttered garden peas
24.50 (1059 kcal)

CLASSIC MOULES MARINIÈRE
Garlic, white wine, cream, parsley, Koffmann fries
25.95 (1648 kcal)

WARM BAKED SOURDOUGH (V)
Salted English butter
4.75 (481 kcal)

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

MARTINI OLIVES (VE)
Fresh lemon, extra virgin olive oil
5.00 (222 kcal)

STARTERS

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon
10.95 (402 kcal)

CLASSIC PRAWN COCKTAIL
Marie Rose sauce, brown bread & butter
11.95 (455 kcal)

COLONEL MUSTARD'S SCOTCH EGG
English mustard sauce
8.95 (732 kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar (VE available)
9.50 (368 kcal)

FINEST QUALITY SMOKED SALMON
Celeriac remoulade, capers, lemon, brown bread & butter
11.95 (399 kcal)

THE GOVERNOR'S FRENCH ONION SOUP
Croutons, Gruyère cheese
9.50 (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
36.00 (823 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS
Béarnaise sauce, confit potato
38.00 (1023 kcal)

SIGNATURE FILLET STEAK RAISIN SECS
Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, red wine honey reduction
36.00 (875 kcal)

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK
6oz 32.50 (697 kcal) | 12oz 48.00 (930 kcal)
RECOMMENDED MEDIUM RARE

RIBEYE STEAK
10oz 32.00 (914 kcal)
RECOMMENDED MEDIUM

SIRLOIN STEAK
8oz 29.50 (850 kcal) | 16oz 41.00 (1240 kcal)
RECOMMENDED MEDIUM RARE

LARGER STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

Ideal for sharing

TOMAHAWK
32oz 75.00 (1679 kcal)
RECOMMENDED MEDIUM

CHATEAUBRIAND
16oz 75.00 (1554 kcal)
RECOMMENDED MEDIUM RARE

PORTERHOUSE T-BONE
25oz 72.50 (1775 kcal)
RECOMMENDED MEDIUM RARE

SAUCES & TOPPING

Béarnaise Sauce 3.95 (231 kcal) / Peppercorn Sauce 3.95 (97 kcal)
Garlic Parsley Butter 3.95 (290 kcal)
Clawson Blue Cheese Butter 3.95 (285 kcal) / Chimichurri 3.95 (83 kcal)
Garlic King Prawns 5.50 (387 kcal)
Garlic Grilled Woodland Mushrooms 4.75 (305 kcal)

MAIN COURSES

ROAST CHICKEN À LA FORESTIÈRE
Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices
23.95 (934 kcal)

ROAST RACK OF LAMB À LA DIJONNAISE
Green beans, confit potato, rosemary scented roasting juices
29.95 (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
20.95 (1359 kcal)

CLASSIC MACARONI CHEESE (V)
Aged Italian hard cheese, mozzarella
15.95 (806 kcal)
Add cured bacon 3.00 (162 kcal)

AVOCADO CAESAR SALAD
Anchovies, aged Parmesan, hen's egg, croutons
16.95 (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)
18.50 (543 kcal)

WHEELER'S FISH & CHIPS
Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
22.95 (1156 kcal)

ROASTED PORK LOIN STEAK
Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce
20.50 (720 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"
Tomato vinaigrette, buttered leaf spinach, fresh herbs
23.95 (855 kcal)

SIDES

Gratin Dauphinoise 4.95 (257 kcal)
Koffmann Chips (VE) 4.75 (364 kcal)
Koffmann Fries (VE) 4.75 (444 kcal)
Minted New Potatoes (V) 4.50 (300 kcal)
Crispy Onion Rings (VE) 4.75 (356 kcal)
Macaroni Cheese (V) 4.95 (304 kcal)
Buttered Green Beans, Toasted Almonds (V) 4.95 (287 kcal)
Garlic & Red Chilli Buttered Spinach (V) 4.95 (195 kcal)
Creamed Cabbage & Bacon 4.95 (505 kcal)
Box Tree Red Cabbage (V) 4.50 (69 kcal)
Buttered Garden Peas (V) 4.50 (283 kcal)
Green Salad, Truffle Dressing (VE) 4.95 (52 kcal)

'1961' Prix Fixe

Two-courses: 19.61

Available Monday-Wednesday,
5:30pm - 9:30pm

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



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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.