

CHOPHOUSE

SHARING FEAST

40.00 PER PERSON (MINIMUM FOUR PEOPLE)

TO START

Wheeler's Crispy Calamari (408kcal)
Salt Baked Beetroot Salad (368kcal)
Poached Pear & Clawson Blue Cheese Salad (199kcal)
Bell Red Pepper Piperade (87kcal)
Warm Baked Sourdough (247kcal)

THE MAIN EVENT

Campbell Brothers' 8oz Sirloin Steak (525kcal)
Rack of Lamb (920kcal)
STEAK & LAMB SERVED PINK OR WELL DONE
Half Roast Chicken (1531kcal)
Chimichurri Glazed Cauliflower (173kcal)

DOUBLE UP

8oz Sirloin Steak +15.00 (525kcal)	Half Roast Chicken +15.00 (1531kcal)
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Served with a selection of sides & sauces

Koffmann Chips (VE) (364kcal)
Koffmann Fries (VE) (444kcal)
Buttery Mash (V) (160kcal)
Buttered Peas (V) (283kcal)
Green Beans (V) (287kcal)
Green Salad (VE) (52kcal)
Béarnaise Sauce (V) (231kcal)
Roasting Juices (32kcal)

PUDDINGS TO SHARE

Sticky Toffee Pudding with Butterscotch Sauce (711kcal)
Eton Mess with Fresh Berries (488kcal)
Dark Chocolate Brownie with Chocolate Sauce (633kcal)

SEASONAL COCKTAILS

St Germain Hugo Spritz

St Germain Elderflower Liqueur, prosecco, soda water, lemon, mint
9.25

Bombay Sapphire G&T Perfect Serve

Bombay Sapphire Gin, Franklin & Sons Indian Tonic Water, lime
9.00
UPGRADE TO BOMBAY PREMIER CRU +1.25

French 75

Bombay Sapphire Gin, prosecco, lemon, sugar cane syrup
9.75
UPGRADE TO BOMBAY PREMIER CRU +1.25

Grey Goose Cosmopolitan

Grey Goose Vodka, Cointreau, cranberry, lime
10.25



FOR THE TABLE

Warm Baked Sourdough (V)
Salted English butter
4.75 (481kcal)

MARCO PIERRE WHITE

MR. WHITE'S

ENGLISH CHOPHOUSE

ESTD 2015

FOR THE TABLE

Martini Olives (VE)
Fresh lemon,
extra virgin olive oil
4.95 (222kcal)

SMALL PLATES

PERFECT FOR SHARING - WE RECOMMEND ONE TO TWO PLATES PER PERSON

Quail's Egg Maintenon (V)
Maxim's duxelles, puff pastry, hollandaise
10.95 (180kcal)

Salt Baked Beetroot & Goat's
Cheese Salad (V)
Candied walnuts, Merlot vinegar
9.50 (368kcal) **VE available**

Beef Tea
Shin of beef, English dumplings,
woodland mushrooms, parsley
8.50 (265kcal)

Wheeler's Crispy Calamari
Sauce tartare, fresh lemon
10.50 (408kcal)

Finest Quality Smoked Salmon
Properly garnished, buttered brown bread,
fresh lemon
12.50 (304kcal)

Poached Pear & Clawson
Blue Cheese Salad (V)
Endive, candied walnuts, Merlot vinegar
8.95 (398kcal) **VE available**

STEAKS & CHOPS

ALL SERVED WITH ROASTED

PICCOLO VINE TOMATOES & YOUNG WATERCRESS - ALL WEIGHTS ARE APPROXIMATE

SINGLE CUTS

ALLOW 20 MINUTES FOR THE STEAK TO BE
COOKED & RESTED.

Butcher's 170G, *RECOMMENDED PINK OR WELL DONE*
18.95 (347kcal)

Sirloin 230G, *RECOMMENDED MEDIUM-RARE*
27.50 (525kcal)

Ribeye 280G, *RECOMMENDED MEDIUM*
30.50 (589kcal)

Fillet 170G, *RECOMMENDED MEDIUM-RARE*
31.50 (373kcal)

Pork Loin Chop 360G
19.95 (832kcal)

LARGER CUTS

ALLOW UP TO 45 MINUTES FOR THE STEAK TO BE
COOKED & RESTED.

Sirloin 450G, *RECOMMENDED MEDIUM-RARE*
42.00 (916kcal)

Fillet 340G, *RECOMMENDED MEDIUM-RARE*
47.50 (605kcal)

Tomahawk 1000G, *RECOMMENDED MEDIUM*
69.00 (1029kcal)

Porterhouse 710G, *RECOMMENDED MEDIUM-RARE*
62.50 (1086kcal)

Chateaubriand 450G, *RECOMMENDED MEDIUM-RARE*
65.00 (865kcal)

SIGNATURE STEAKS

Fillet Steak Au Poivre
Fricassée of woodland
mushrooms, confit potato,
battered English leaf spinach,
peppercorn sauce
35.95 (823kcal)

Fillet Steak With
Garlic Butter
Fricassée of woodland
mushrooms, confit potato,
battered English leaf spinach,
garlic butter
35.95 (1016kcal)

Fillet Steak With
Garlic King Prawns
Béarnaise sauce,
confit potato
35.95 (1023kcal)

CHOPHOUSE CLASSICS

Traditional Beef Wellington for Two
*LIMITED AVAILABILITY, RESERVATION IN ADVANCE RECOMMENDED - ALLOW 45
MINUTES FOR THIS DISH TO BE COOKED.*

Truffle & aged Parmesan mash, buttered English leaf spinach, Madeira roasting juices
70.00 (1760kcal)

The Chophouse Grill Plate for Two
PLEASE CHOOSE TWO SAUCES & TWO STANDARD SIDES

Pork loin chop, rack of lamb, 230g sirloin steak
70.00 (2277kcal)

Rack of Lamb
Buttered green beans,
mint vinaigrette, soft herbs
29.50 (1416kcal)

Half Roast Chicken
Woodland mushrooms, buttered
English leaf spinach,
Madeira roasting juices
22.95 (1971kcal)

Classic Fish & Chips
Fried fillet of cod, Koffmann
chips, marrowfat peas, sauce
tartare, fresh lemon
22.50 (1162kcal)

Bone in Pork Loin Chop
Caramelised apple, crisp sage,
honey roasting juices
22.50 (987kcal)

Chophouse Burger
Melted Monterey Jack, cured
bacon, sweet pickled cucumber,
barbecue glaze, iceberg lettuce,
beef tomato, brioche bun, Heinz
ketchup, Koffmann fries
21.50 (1361kcal)

Chimichurri Glazed Roast
Cauliflower (VE)
Roasted Piccolo tomatoes,
Koffmann fries
16.50 (617kcal)

Wheeler's Fishcake
Buttered English leaf spinach,
hen's egg, sauce tartare
19.50 (850kcal)

Barnsley Lamb Chop
Baby onions, English peas,
little gem lettuce, Madeira jus
24.95 (738kcal)

'1961' MENU

TWO-COURSES FOR £19.61

AVAILABLE MONDAY-SATURDAY, 12-9.30PM

SMALL PLATES

Salt Baked Beetroot & Goat's Cheese Salad (V)
Candied walnuts, Merlot vinegar
(368kcal) **VE available**

Roasted Vine Tomato Soup (VE)
Croutons, basil oil
(240kcal)

Box Tree Chicken Liver Pâté
Toasted sourdough, fig chutney
(592kcal)

MAIN COURSES

Butcher's Steak au Poivre
SERVED PINK OR WELL DONE
Roasted Piccolo tomatoes, Koffmann fries, soft herbs
(849kcal)

STEAK UPGRADES

Sirloin Steak 8oz +8.50 (1027kcal)	Ribeye Steak 10oz +11.50 (1091kcal)	Fillet Steak 6oz +12.50 (874kcal)
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Pea & Shallot Ravioli (VE)
Fresh tomato sauce, pine nuts, extra virgin olive oil, soft herbs
(480kcal)

Escalope of Chicken Alla Milanese
Wild rocket, aged Parmesan, Piccolo tomatoes,
vintage balsamico, extra virgin olive oil, lemon
(661kcal)

ADD ANY PUDDING FOR 5.00

Please note that the '1961 menu' cannot be used in
conjunction with any other offers or discounts.

**“Cooking is a philosophy,
it's not a recipe.”**

- Marco Pierre White

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T&Cs: Valid at Marco Pierre White Restaurants only. Entry valid for Marco Pierre White Restaurants' guests. Subject to availability. No cash alternative. No change given. Winner must be 18 and over. One valid email will be permitted per entry. Voucher must be redeemed by 31st October 2025. Entries close 22nd June 2025. Winner will be contacted by email. No prize alternative.

📍 | @mrwhitesenglishchophouse

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.