

WARM BAKED
SOURDOUGH (V)
Salted English butter
4.75

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

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

STARTERS

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon
9.95

CLASSIC PRAWN COCKTAIL
Marie Rose sauce, brown bread & butter
10.95

COLONEL MUSTARD'S SCOTCH EGG
English mustard sauce
8.50

BETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar (VE available)
8.50

FINEST QUALITY SMOKED SALMON
Properly garnished, lemon, brown bread & butter
11.50

THE GOVERNOR'S FRENCH
ONION SOUP À LA NORMANDE
Croutons, Gruyère cheese
8.95

THE GRILL

Campbell
BROTHERS

Finest quality reserve beef since 1902. Exclusively grass fed steer & heifer cattle, traditionally aged and graded to Marco's exacting standards. Seasoned & cooked to your liking before resting by trained grill chefs.

SIGNATURE STEAKS

RECOMMENDED MEDIUM RARE

FILLET STEAK TOURNEDOS ROSSINI

Buttered leaf spinach, sourdough croûte, chicken liver pâté, Madeira roasting juices
35.00

FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, peppercorn sauce
35.00

FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, confit potato
37.50

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK

6oz 32.50 | 12oz 52.50

RECOMMENDED MEDIUM RARE

RIBEYE STEAK

10oz 32.00

RECOMMENDED MEDIUM

SIRLOIN STEAK

8oz 29.50 | 16oz 43.00

RECOMMENDED MEDIUM RARE

LARGER STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

Ideal for sharing

TOMAHAWK

36oz 80.00

RECOMMENDED MEDIUM

CHATEAUBRIAND

16oz 75.00

RECOMMENDED MEDIUM RARE

PORTERHOUSE T-BONE

25oz 73.50

RECOMMENDED MEDIUM RARE

SAUCES & TOPPINGS

Béarnaise Sauce 3.50 / Peppercorn Sauce 3.50

Garlic Parsley Butter 3.50

Clawson Blue Cheese Butter 3.50 / Chimichurri 3.50

Garlic King Prawns 6.50

Garlic Grilled Woodland Mushrooms 5.00

MAIN COURSES

ESCALOPE OF CHICKEN ALLA MILANESE
Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, fresh lemon
18.50

ROAST RUMP OF LAMB

SERVED PINK OR WELL DONE

Mint vinaigrette, petit pois à la Française, roasting juices
28.50

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
19.50

CLASSIC MAC & CHEESE (V)

Zitini pasta, aged Italian hard cheese, mozzarella
15.50

Add smoked pancetta 3.75

Add truffled woodland mushrooms 3.95

AVOCADO CAESAR SALAD (V)

Aged Italian hard cheese, hen's egg, croutons, Bellagio dressing
15.95

Add grilled chicken 5.25 | Add grilled prawns 6.50

BLACK TRUFFLE & RICOTTA RAVIOLI (V)

Wild rocket, truffle butter, aged Italian hard cheese
17.95

WHEELER'S FISH & CHIPS

Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
21.95

ROASTED PORK LOIN STEAK

Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce
19.50

ESCALOPE OF SALMON "HELL'S KITCHEN"

Tomato vinaigrette, buttered leaf spinach, fresh herbs
22.95

SIDES

Koffmann Chips (VE) 4.25

Koffmann Fries (VE) 4.25

Minted New Potatoes (V) 4.25

Crispy Onion Rings (VE) 4.25

Zitini Mac & Cheese (V) 5.25

Buttered Green Beans, Toasted Almonds (V) 4.50

Buttered Leaf Spinach (V) 4.50

Creamed Cabbage & Bacon 4.50

Box Tree Red Cabbage (V) 4.25

Buttered Garden Peas (V) 4.00

Green Salad, Truffle Dressing (VE) 4.50

Scan the QR code for full calorie information,
or visit www.mpwrestaurants.co.uk/allergens



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 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.