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Marco Pierre White is a renowned chef, restaurateur and TV personality. He is arguably the most well-known and highly regarded chef of the modern era and was named the godfather of modern cooking.

He has led the UK restaurant scene for over 40 years and is regarded by many to have single-handedly dragged it to being at the forefront of modern gastronomy.

He trained and helped the careers of many famous chefs including Gordon Ramsay, Heston Blumenthal, James Martin and Jason Atherton, all of whom trained under him.

Marco's imminent success began when, at the age of 19, he went to London to train in classical French cooking with Albert and Michel Roux at Le Gavroche. He later went on to work with Pierre Koffmann at La Tante Claire, Raymond Blanc at

Le Manoir and also with Nico Ladenis of Chez Nico at Ninety Nine Park Lane.

In January 1987, Marco opened Harveys, his first London restaurant. He was awarded his first Michelin star the following year and his second star in 1990. He finally won his third Michelin star in 1995 at The Restaurant Marco Pierre White in the Hyde Park Hotel London, becoming the first British chef and youngest chef worldwide, at the age of 33, to win three stars.

By 1999 Marco had achieved everything a chef would endeavour to become and finally hung up his apron on 23rd December, retiring from the kitchen. He now lives in the country just outside Bath (UK) where he oversees the development of his franchised restaurant concepts including his Marco Pierre White Steakhouse Bar & Grill here in London.

# SEASONAL *Specials*

## STARTERS

### BOX TREE CHICKEN LIVER PÂTÉ

Toasted sourdough, fig chutney  
10.50 (592 kcal)

### NEW SEASON ASPARAGUS (V)

Black truffle mayonnaise, hen's egg, soft herbs  
10.50 (289 kcal)

### GARLIC KING PRAWNS

Lemon, soft herbs  
11.95 (396 kcal)

### CREAM OF CAULIFLOWER VELOUTÉ (V)

Croutons, truffle oil  
8.95 (443 kcal)

## MAIN COURSES

### STEAK FRITES, GARLIC BUTTER

*SERVED PINK OR WELL DONE*  
Butcher's steak, wild rocket, aged Parmesan, vintage balsamico, Koffmann fries  
23.95 (1006 kcal)

### SUPREME OF SALMON

New season asparagus, hen's egg, béarnaise sauce  
24.50 (813 kcal)

### STEAKHOUSE CRAB CAKES

Buttered leaf spinach, ravigote sauce  
20.95 (789 kcal)

### PEA & SHALLOT RAVIOLI (VE)

Tomato sauce, pine nuts, extra virgin olive oil, soft herbs  
20.95 (480 kcal)

WARM BAKED  
SOURDOUGH (V)  
Salted English butter  
4.95 (481 kcal)

# MARCO PIERRE WHITE STEAKHOUSE BAR & GRILL

MARTINI  
OLIVES (VE)  
Fresh lemon, extra virgin olive oil  
5.50 (222 kcal)

## STARTERS

### WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon  
10.50 (408 kcal)

### CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter  
11.50 (461 kcal)

### COLONEL MUSTARD'S SCOTCH EGG

English mustard sauce  
8.95 (738 kcal)

### BEETROOT & GOAT'S CHEESE SALAD (V)

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

### FINEST QUALITY SMOKED SALMON

Properly garnished, lemon, brown bread & butter  
11.95 (304 kcal)

### THE GOVERNOR'S FRENCH

ONION SOUP À LA NORMANDE  
Croutons, Gruyère cheese  
9.50 (313 kcal)

## 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  
36.50 (692 kcal)

### FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, peppercorn sauce  
36.50 (823 kcal)

### FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, confit potato  
38.50 (1023 kcal)

## CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

### FILLET STEAK

6oz 34.00 (697 kcal) | 12oz 48.50 (929 kcal)  
RECOMMENDED MEDIUM RARE

### RIBEYE STEAK

10oz 33.50 (913 kcal)  
RECOMMENDED MEDIUM

### SIRLOIN STEAK

8oz 30.50 (849 kcal) | 16oz 42.00 (1240 kcal)  
RECOMMENDED MEDIUM RARE

## LARGER STEAKS

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

### TOMAHAWK

36oz 78.00 (1758 kcal)  
RECOMMENDED MEDIUM

### CHATEAUBRIAND

16oz 73.00 (1554 kcal)  
RECOMMENDED MEDIUM RARE

### PORTERHOUSE T-BONE

25oz 71.00 (1774 kcal)  
RECOMMENDED MEDIUM RARE

## SAUCES & TOPPINGS

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 6.95 (387 kcal)

Garlic Grilled Woodland Mushrooms 5.50 (305 kcal)

## MAIN COURSES

### ESCALOPE OF CHICKEN ALLA MILANESE

Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, fresh lemon  
19.50 (661 kcal)

### ROAST RUMP OF LAMB

*SERVED PINK OR WELL DONE*  
Mint vinaigrette, petit pois à la Française, roasting juices  
29.50 (667 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 (1361 kcal)

### CLASSIC MAC & CHEESE (V)

Zitini pasta, aged Italian hard cheese, mozzarella  
16.50 (726 kcal)

Add smoked pancetta 3.95 (162 kcal)

Add truffled woodland mushrooms 4.50 (76 kcal)

### AVOCADO CAESAR SALAD (V)

Aged Italian hard cheese, hen's egg, croutons, Bellagio dressing  
16.95 (598 kcal)

Add grilled chicken 5.75 (296 kcal) Add grilled prawns 6.95 (387 kcal)

### BLACK TRUFFLE & RICOTTA RAVIOLI (V)

Wild rocket, truffle butter, aged Italian hard cheese  
18.95 (557 kcal)

### WHEELER'S FISH & CHIPS

Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon  
22.50 (1162 kcal)

### ROASTED PORK LOIN STEAK

Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce  
19.95 (777 kcal)

### ESCALOPE OF SALMON "HELL'S KITCHEN"

Tomato vinaigrette, buttered leaf spinach, fresh herbs  
23.50 (855 kcal)

## SIDES

Koffmann Chips (VE) 4.75 (364 kcal)

Koffmann Fries (VE) 4.75 (444 kcal)

Minted New Potatoes (V) 4.75 (288 kcal)

Crispy Onion Rings (VE) 4.75 (357 kcal)

Zitini Mac & Cheese (V) 5.75 (276 kcal)

Buttered Green Beans, Toasted Almonds (V) 4.95 (287 kcal)

Buttered Leaf Spinach (V) 4.95 (209 kcal)

Creamed Cabbage & Bacon 4.95 (505 kcal)

Box Tree Red Cabbage (V) 4.75 (69 kcal)

Buttered Garden Peas (V) 4.50 (283 kcal)

Green Salad, Truffle Dressing (VE) 4.95 (52 kcal)

# '1961' MENU

Two courses for £30.00

Available Monday-Thursday: 5.30-7pm

### BEETROOT & GOAT'S CHEESE SALAD (V)

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

### ROASTED VINE TOMATO SOUP (VE)

Croutons, basil oil  
(240 kcal)

### BOX TREE CHICKEN LIVER PÂTÉ

Toasted sourdough, fig chutney  
(592 kcal)

### BUTCHER'S STEAK AU POIVRE

*SERVED PINK OR WELL DONE*  
Roasted Piccolo tomatoes, Koffmann fries, soft herbs  
(849 kcal)

## Steak upgrades

### SIRLOIN STEAK

8oz | +7.50 (1027 kcal)

### RIBEYE STEAK

10oz | +10.50 (1091 kcal)

### FILLET STEAK

6oz | +11.00 (974 kcal)

### PEA & SHALLOT RAVIOLI (VE)

Tomato sauce, pine nuts, extra virgin olive oil, soft herbs  
(480 kcal)

### ESCALOPE OF CHICKEN ALLA MILANESE

Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, fresh lemon  
(661 kcal)

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.

@marcopierrewhitesteakhouse

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.