

SEASONAL

Cocktails

ST GERMAIN HUGO SPRITZ
St Germain Elderflower Liqueur, prosecco, soda water, lemon, mint
9.50

BOMBAY SAPPHIRE G&T PERFECT SERVE
Bombay Sapphire Gin, Franklin & Sons Indian Tonic Water, lime
11.00
Upgrade to Bombay Premier Cru +1.25

FRENCH 75
Bombay Sapphire Gin, prosecco, lemon, sugar cane syrup
10.00
Upgrade to Bombay Premier Cru +1.25

GREY GOOSE COSMOPOLITAN
Grey Goose Vodka, Cointreau, cranberry, lime
10.50



SEASONAL

Specials

STARTERS

BOX TREE CHICKEN LIVER PÂTÉ
Toasted sourdough, fig chutney
9.95 (592 kcal)

NEW SEASON ASPARAGUS (V)
Black truffle mayonnaise, hen's egg, soft herbs
9.95 (289 kcal)

GARLIC KING PRAWNS
Lemon, soft herbs
11.50 (396 kcal)

CREAM OF CAULIFLOWER VELOUTÉ (V)
Croutons, truffle oil
8.50 (443 kcal)

MAIN COURSES

STEAK FRITES, GARLIC BUTTER
SERVED PINK OR WELL DONE
Butcher's steak, wild rocket, aged Parmesan, vintage balsamico, Koffmann fries
22.95 (1006 kcal)

SUPREME OF SALMON
New season asparagus, hen's egg, béarnaise sauce
23.50 (813 kcal)

STEAKHOUSE CRAB CAKES
Buttered leaf spinach, ravigote sauce
19.95 (789 kcal)

PEA & SHALLOT RAVIOLI (VE)
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs
19.50 (480 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
4.95 (222 kcal)

STARTERS

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon
9.95 (408 kcal)

CLASSIC PRAWN COCKTAIL
Marie Rose sauce, brown bread & butter
10.95 (461 kcal)

COLONEL MUSTARD'S SCOTCH EGG
English mustard sauce
8.50 (738 kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar (VE available)
8.50 (368 kcal)

FINEST QUALITY SMOKED SALMON
Properly garnished, lemon, brown bread & butter
11.50 (304 kcal)

THE GOVERNOR'S FRENCH ONION SOUP À LA NORMANDE
Croutons, Gruyère cheese
8.95 (313 kcal)

THE GRILL



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 (692 kcal)

FILLET STEAK AU POIVRE
Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, peppercorn sauce
35.00 (823 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS
Béarnaise sauce, confit potato
37.50 (1023 kcal)

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK
6oz 32.50 (697 kcal) | 12oz 47.00 (929 kcal)
RECOMMENDED MEDIUM RARE

RIBEYE STEAK
10oz 32.00 (913 kcal)
RECOMMENDED MEDIUM

SIRLOIN STEAK
8oz 29.50 (849 kcal) | 16oz 41.00 (1240 kcal)
RECOMMENDED MEDIUM RARE

LARGER STEAKS

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

TOMAHAWK
36oz 75.00 (1758 kcal)
RECOMMENDED MEDIUM

CHATEAUBRIAND
16oz 70.00 (1554 kcal)
RECOMMENDED MEDIUM RARE

PORTERHOUSE T-BONE
25oz 68.00 (1774 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 6.50 (387 kcal)
Garlic Grilled Woodland Mushrooms 5.00 (305 kcal)

MAIN COURSES

ESCALOPE OF CHICKEN ALLA MILANESE
Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, fresh lemon
18.50 (661 kcal)

ROAST RUMP OF LAMB
SERVED PINK OR WELL DONE
Mint vinaigrette, petit pois à la Française, roasting juices
28.50 (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
19.50 (1361 kcal)

CLASSIC MAC & CHEESE (V)
Zitini pasta, aged Italian hard cheese, mozzarella
15.50 (726 kcal)
Add smoked pancetta 3.75 (162 kcal)
Add truffled woodland mushrooms 3.95 (76 kcal)

AVOCADO CAESAR SALAD (V)
Aged Italian hard cheese, hen's egg, croutons, Bellagio dressing
15.95 (598 kcal)
Add grilled chicken 5.25 (296 kcal) | Add grilled prawns 6.50 (387 kcal)

BLACK TRUFFLE & RICOTTA RAVIOLI (V)
Wild rocket, truffle butter, aged Italian hard cheese
17.95 (557 kcal)

WHEELER'S FISH & CHIPS
Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
21.95 (1162 kcal)

ROASTED PORK LOIN STEAK
Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce
19.50 (777 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"
Tomato vinaigrette, buttered leaf spinach, fresh herbs
22.95 (855 kcal)

SIDES

Koffmann Chips (VE) 4.25 (364 kcal)
Koffmann Fries (VE) 4.25 (444 kcal)
Minted New Potatoes (V) 4.25 (288 kcal)
Crispy Onion Rings (VE) 4.25 (357 kcal)
Zitini Mac & Cheese (V) 5.25 (276 kcal)
Buttered Green Beans, Toasted Almonds (V) 4.50 (287 kcal)
Buttered Leaf Spinach (V) 4.50 (209 kcal)
Creamed Cabbage & Bacon 4.50 (505 kcal)
Box Tree Red Cabbage (V) 4.25 (69 kcal)
Buttered Garden Peas (V) 4.00 (283 kcal)
Green Salad, Truffle Dressing (VE) 4.50 (52 kcal)

'1961' MENU

Two courses for £19.61

Available Sunday-Friday: 12-10pm,
Saturday: 12-6pm

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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@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 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.