

# SEASONAL COCKTAILS

**PINK ROSÉ SPRITZ**  
Mirabeau Classic Rosé, Grenadine, Lemonade, Fresh Raspberries, Mint  
8.50

**CHERRY BLOSSOM COSMOPOLITAN**  
Everleaf Mountain, Absolut Vodka, Cranberry, Lime, Syrup de Gomme, Orange Peel  
7.00

**PINK ROSÉ SPRITZ (NON-ALCOHOLIC)**  
Everleaf Mountain, Grenadine, Lemonade, Fresh Raspberries, Mint  
8.50

**MOUNTAIN SUMMER CUP (NON-ALCOHOLIC)**  
Everleaf Mountain, Lemonade, Fresh Strawberries, Lemon Slices, Cucumber, Mint  
7.00



## SUMMER OF ROSÉ

**MIRABEAU CLASSIC ROSÉ**  
Pale Rosé with lychee reflections with aromas of ripe wild strawberries and raspberry compote. A feast of red summer fruits, a hint of pepper on the palate. Côtes de Provence, 13%  
A classic rosé from the region, offering aromas of yellow peach, pear, freesias and strawberries. Generous in the mouth.  
175ml 8.75 | 250ml 12.50 | Bottle 36.50

**MIRABEAU PURE ROSÉ**  
Very pale pink in colour, with peachy reflections. A superbly crafted and seductive rosé for a myriad of occasions. Côtes de Provence, 13%  
Inspired by long, languid days on the Côte d'Azur. A perfect balance of citrus aromas, fresh acidity and gorgeous minerality.  
Bottle 39.00 | Magnum 78.00

Maison Mirabeau creates beautiful products that come from nature, which is all the more reason to take our passion of caring about nature even further.

Treading lightly for tomorrow's generations by rewilding our vineyards, regenerating our soils, rebuilding biodiversity and proudly part of the B Corp community.

## SCAN THE QR CODE

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# MARCO PIERRE WHITE MR. WHITE'S ENGLISH CHOPHOUSE ESTD 2015

## FOR THE TABLE

**WARM BAKED SOURDOUGH (V)**  
Salted English butter  
4.50 (481kcal)

**MARTINI OLIVES (VE)**  
Fresh lemon, extra virgin olive oil  
4.95 (222kcal)

## STARTERS

**COCKTAIL OF ATLANTIC PRAWNS**  
Marie Rose sauce, brown bread & butter  
11.50 (455kcal)

**BETROOT & GOAT'S CHEESE SALAD (V)**  
Candied walnuts, Merlot vinegar  
8.95 (373kcal) **VE available**

**THE GOVERNOR'S FRENCH ONION SOUP**  
Croutons, Gruyère cheese  
8.95 (305kcal)

**WHEELER'S CRISPY CALAMARI**  
Sauce tartare, fresh lemon  
9.50 (402kcal)

**FINEST QUALITY SMOKED SALMON**  
Properly garnished, buttered brown bread, fresh lemon  
11.95 (322kcal)

**POACHED PEAR & CLAWSON BLUE CHEESE SALAD (V)**  
Endive, candied walnuts, Merlot vinegar  
8.50 (398kcal) **VE available**

## FINEST QUALITY GRASS-FED CAMPBELL BROTHERS' BEEF

### SIGNATURE STEAKS

**FILLET STEAK AU POIVRE**  
Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, peppercorn sauce  
34.95 (1069kcal)

**FILLET STEAK WITH GARLIC BUTTER**  
Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, garlic butter  
34.95 (1262kcal)

**FILLET STEAK WITH GARLIC KING PRAWNS**  
Béarnaise sauce, confit potato  
34.95 (1270kcal)

### SHARING STEAKS *All served with Koffmann chips, roasted vine tomatoes*

**CHATEAUBRIAND 16oz**  
70.00 (2017kcal)

**TOMAHAWK 32oz**  
70.00 (2181kcal)

**PORTERHOUSE T-BONE 25oz**  
68.00 (2237kcal)

**CHOPHOUSE MIXED GRILL**  
Rump of lamb, beef fillet, roast chicken, garlic king prawns  
67.00 (2937kcal)

**ADD GARLIC KING PRAWNS 7.95 (387kcal)**

### STEAKS *All served with Koffmann chips, roasted vine tomatoes*

**FILLET STEAK**  
6oz 31.95 (850kcal) | 12oz 48.50 (1240kcal)

**RIBEYE STEAK**  
10oz 31.50 (914kcal)

**SIRLOIN STEAK**  
8oz 27.95 (697kcal) | 16oz 41.50 (930kcal)

#### ADD SAUCES:

Béarnaise 3.75 (231kcal) | Peppercorn 3.75 (97kcal) | Garlic Butter 3.75 (290kcal) | Clawson Blue Cheese Sauce 3.75 (285kcal)

## MAIN COURSES

**AMERICAN BURGER**  
Melted Monterey Jack, cured bacon, sweet pickled cucumber, barbecue glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries  
20.95 (1359kcal)

**GNOCCHI POMODORO (VE)**  
Fricassée of woodland mushrooms, cherry tomatoes, fresh basil  
15.95 (562kcal)

**FILLET OF TROUT À LA FORESTIÈRE**  
Buttered English leaf spinach, fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico  
25.95 (614kcal)

**RUMP OF LAMB À LA DIJONNAISE**  
Buttered green beans, thyme scented roasting juices  
26.95 (729kcal)

**CHICKEN KIEV**  
Garlic butter, roasted vine tomatoes, buttered garden peas, Koffmann fries  
20.95 (1455kcal)

**CLASSIC FISH & CHIPS**  
Fried fillet of cod, Koffmann chips, marrowfat peas, sauce tartare, fresh lemon  
21.95 (1156kcal)

## SIDES

Gratin Dauphinoise 4.25 (257kcal) / Buttered English Leaf Spinach (V) 4.25 (209kcal) / Green Salad, Truffle Dressing (V) 4.25 (52kcal)  
Buttered Garden Peas (V) 4.25 (283kcal) / Crispy Battered Onion Rings (VE) 4.25 (356kcal) / Buttered Green Beans, Toasted Almonds (V) 4.25 (287kcal)  
Koffmann Chips (VE) 4.25 (364kcal) / Koffmann Fries (VE) 4.25 (444kcal) / Buttered New Potatoes (V) 4.25 (227kcal)

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.

# SEASONAL SPECIALS

## STARTERS

**CLASSIC MEATBALLS**  
Toasted garlic sourdough, rich tomato sauce, aged Parmesan  
8.95 (559kcal)

**CAPONATA OF SUMMER VEGETABLES (VE)**  
Aubergine, red bell peppers, Piccolo tomatoes, celery, sultanas, tomato dressing, soft herbs  
8.50 (201kcal)

**CHILLED TOMATO SOUP ANDALUCIAN, ATLANTIC PRAWNS**  
Cucumber, egg white, red bell pepper, chives (Vegetarian available 7.50)  
8.95 (233kcal)

**CLASSIC GRAVLAX OF SALMON**  
Sweet pickled cucumber, mustard dill sauce, brown bread & butter  
11.50 (648kcal)

## MAIN COURSES

**PAN FRIED MONKFISH TAIL**  
Cockles, petit pois à la Française, nut brown butter  
28.50 (709kcal)

**RAFFLES TIFFIN CLUB CHICKEN CURRY**  
Fresh mango, ginger, coriander, buttered rice (Vegan available 15.95)  
19.95 (922kcal)

**STEAK FRITES WITH GARLIC BUTTER**  
SERVED PINK OR WELL DONE  
Butcher's steak, rocket leaves, aged Parmesan, vintage balsamico, Koffmann Fries  
21.95 (1006kcal)

**GRILLED SEA BASS FILLET ALLA SICILIAN**  
Caponata, tomato dressing, extra virgin olive oil, soft herbs  
21.50 (400kcal)

**“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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