For the table

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



For the table

Martini Olives (VE) Fresh lemon, extra virgin olive oil 5.00 (221 kcal)

MARCO PIERRE WHITE

EST^D 1961

'1961' SUMMER

Two-Courses $19^{61}/$ Three-Courses $24^{.61}$

STARTERS

Chilled Tomato Soup Andalucian (V) Cucumber, egg white, red bell pepper, chives (207 kcal) Caponata of Summer Vegetables (VE) Aubergine, red bell peppers, Piccolo tomatoes, celery, sultanas, tomato dressing, soft herbs (201 kcal)

MAIN COURSES

Beetroot & Hen's Egg Salad (V) Candied walnuts, Merlot vinegar (VE available) (352 kcal)

Pea & Shallot Mini Ravioli (VE) Tomato sauce, pine nuts, extra virgin olive oil, soft herbs (480 kcal)

Butcher's Steak Roasted Piccolo tomatoes, peppercorn sauce, Koffmann chips (769 kcal) Chargrilled Chicken Supreme Tomato ketchup vinaigrette, spinach, extra virgin olive oil (619 kcal)

FINEST QUALITY GRASS-FED CAMPBELL BROTHERS' BEEF

All served with roasted Piccolo tomatoes & Koffmann chips

Sirloin Steak 8oz | upgrade 7.50 (849 kcal) 16oz | upgrade 13.50 (1238 kcal) Ribeye Steak 10oz | upgrade 9.50 (911 kcal) Fillet Steak 6oz | upgrade 9.50 (696 kcal) 12oz | upgrade 18.50 (934 kcal)

Béarnaise Sauce 3.95 (231 kcal) / Peppercorn Sauce 3.95 (97 kcal) / Garlic Parsley Butter 3.95 (290 kcal) Clawson Blue Cheese Sauce 3.95 (285 kcal) / Chimichurri 3.95 (83 kcal) Garlic King Prawns 5.50 (387 kcal) / Garlic Grilled Woodland Mushrooms 4.75 (305 kcal)

SAUCES:

WE RECOMMEND

Malbec Familia Zuccardi, Brazos, Mendoza, Argentina

This wine is Medium-bodied, with soft tannins and balanced acidity; with a fruity and spicy finish to compliment any steak.

SIDES

Gratin Dauphinoise 4.75 (257 kcal) | Buttered English Leaf Spinach (V) 4.75 (195 kcal) | Green Salad, Truffle Dressing (VE) 4.95 (52 kcal) Buttered Garden Peas (V) 4.50 (283 kcal) | Crispy Battered Onion Rings (VE) 4.75 (356 kcal) | Buttered Green Beans, Toasted Almonds (V) 4.95 (287 kcal) Koffmann Chips (VE) 4.75 (364 kcal) | Koffmann Fries (VE) 4.75 (444 kcal) | Minted New Potatoes (V) 4.50 (300 kcal)

DESSERTS

Poached Seasonal Fruits (VE) in sparkling wine (147 kcal)

Union Jack Cheese Plate (V) Rutland Red, White Stilton, Blue Stilton, Vintage Cheddar, Fig Chutney, Peter's Yard biscuits (580 kcal) Selection of Ice Creams & Sorbets (V/VE) Speak to your server for today's flavours (270 kcal)



ADD A DIGESTIF

*additional charges may apply

Selection of coffees from Musetti Selection of teas from **teapigs**.

Espresso Martini

Irish Coffee

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 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.