

# SEASONAL

## Cocktails

### PINK ROSÉ SPRITZ

Mirabeau Classic Rosé, Grenadine, Lemonade, Fresh Raspberries, Mint  
9.95

### CHERRY BLOSSOM COSMOPOLITAN

Everleaf Mountain, Absolut Vodka, Cranberry, Lime, Syrup de Gomme, Orange Peel  
8.00

### PINK ROSÉ SPRITZ (NON-ALCOHOLIC)

Everleaf Mountain, Grenadine, Lemonade, Fresh Raspberries, Mint  
9.95

### MOUNTAIN SUMMER CUP (NON-ALCOHOLIC)

Everleaf Mountain, Lemonade, Fresh Strawberries, Lemon Slices, Cucumber, Mint  
8.00



## 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 9.25 | 250ml 13.10 | Bottle 37.95

### 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 41.00 | Magnum 82.00

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

To view our restaurant deals & explore our gifting options



### 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  
5.00 (222 kcal)

## STARTERS

### WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon  
10.95 (402 kcal)

### CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter  
11.95 (455 kcal)

### COLONEL MUSTARD'S SCOTCH EGG

English mustard sauce  
8.95 (732 kcal)

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

Candied walnuts, Merlot vinegar (VE available)  
9.50 (373 kcal)

### FINEST QUALITY SMOKED SALMON

Celeriac remoulade, capers, lemon, brown bread & butter  
11.95 (399 kcal)

### THE GOVERNOR'S FRENCH ONION SOUP

Croutons, Gruyère cheese  
9.50 (305 kcal)

## THE GRILL

FINEST QUALITY AGED GRASS-FED CAMPBELL BROTHERS' BEEF

### SIGNATURE STEAKS

RECOMMENDED MEDIUM RARE

### FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, peppercorn sauce  
36.00 (823 kcal)

### FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, confit potato  
38.00 (1023 kcal)

### FILLET STEAK WITH VINTAGE BALSAMICO

Rocket leaves, aged Parmesan, Piccolo tomatoes, extra virgin olive oil  
36.00 (383 kcal)

### CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

### FILLET STEAK

6oz 32.50 (697 kcal) | 12oz 48.00 (930 kcal)  
RECOMMENDED MEDIUM RARE

### RIBEYE STEAK

10oz 32.00 (914 kcal)  
RECOMMENDED MEDIUM

### SIRLOIN STEAK

8oz 29.50 (850 kcal) | 16oz 41.00 (1240 kcal)  
RECOMMENDED MEDIUM RARE

### LARGER STEAKS

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

### TOMAHAWK

32oz 75.00 (1679 kcal)  
RECOMMENDED MEDIUM

### CHATEAUBRIAND

16oz 75.00 (1554 kcal)  
RECOMMENDED MEDIUM RARE

### PORTERHOUSE T-BONE

25oz 72.50 (1775 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 5.50 (387 kcal)

Garlic Grilled Woodland Mushrooms 4.75 (305 kcal)

## MAIN COURSES

### ESCALOPE OF CHICKEN ALLA MILANAISE

Rocket leaves, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, lemon  
21.50 (645 kcal)

### ROASTED RUMP OF LAMB

SERVED PINK OR WELL DONE  
Mint vinaigrette, petit pois à la Française, roasting juices  
26.95 (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  
20.95 (1359 kcal)

### CLASSIC MACARONI CHEESE (V)

Aged Italian hard cheese, mozzarella  
15.95 (806 kcal)  
Add cured bacon 3.00 (162 kcal)

### AVOCADO CAESAR SALAD

Anchovies, aged Parmesan, hen's egg, croutons  
16.95 (615 kcal)

Add grilled chicken 4.75 (441 kcal) Add grilled prawns 5.50 (387 kcal)

### MIXED MEDITERRANEAN VEGETABLE MINI RAVIOLI (V)

Toasted pine nuts, soft herbs, extra virgin olive oil  
(Vegan pea & shallot mini ravioli available)  
18.50 (543 kcal)

### WHEELER'S FISH & CHIPS

Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon  
22.95 (1156 kcal)

### ROASTED PORK LOIN STEAK

Confit apples, spinach, crisp sage leaves, cider cream sauce  
20.50 (720 kcal)

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

Tomato vinaigrette, buttered leaf spinach, fresh herbs  
23.95 (855 kcal)

## SIDES

Koffmann Chips (VE) 4.75 (364 kcal)

Koffmann Fries (VE) 4.75 (444 kcal)

Crispy Onion Rings (VE) 4.75 (356 kcal)

Garlic & Red Chilli Buttered Spinach (V) 4.95 (195 kcal)

Gratin Dauphinoise 4.95 (257 kcal)

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

Creamed Cabbage & Bacon 4.95 (505 kcal)

Box Tree Red Cabbage (V) 4.50 (69 kcal)

Buttered Garden Peas (V) 4.50 (283 kcal)

Macaroni Cheese (V) 4.95 (304 kcal)

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

Minted New Potatoes (V) 4.50 (300 kcal)

# SEASONAL

## Specials

## STARTERS

### CLASSIC MEATBALLS

Toasted garlic sourdough, rich tomato sauce, aged Parmesan  
9.95 (559 kcal)

### CAPONATA OF SUMMER VEGETABLES (VE)

Aubergine, red bell peppers, Piccolo tomatoes, celery, sultanas, tomato dressing, soft herbs  
9.50 (201 kcal)

### CHILLED TOMATO SOUP ANDALUCIAN, ATLANTIC PRAWNS

Cucumber, egg white, red bell pepper, chives  
(Vegetarian available 8.50)  
9.95 (233 kcal)

### CLASSIC GRAVLAX OF SALMON

Sweet pickled cucumber, mustard dill sauce, brown bread & butter  
12.50 (648 kcal)

## MAIN COURSES

### PAN FRIED MONKFISH TAIL

Cockles, petit pois à la Française, nut brown butter  
29.50 (709 kcal)

### RAFFLES TIFFIN CLUB CHICKEN CURRY

Fresh mango, ginger, coriander, buttered rice  
(Vegan available 16.95)  
21.50 (922 kcal)

### STEAK FRITES WITH GARLIC BUTTER

SERVED PINK OR WELL DONE  
Butcher's steak, rocket leaves, aged Parmesan, vintage balsamico, Koffmann Fries  
22.95 (1006 kcal)

### GRILLED SEA BASS FILLET ALLA SICILIAN

Caponata, tomato dressing, extra virgin olive oil, soft herbs  
22.50 (400 kcal)

**“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

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.

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