



MARCO PIERRE WHITE

ESTD 1961

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 Steakhouse Bar & Grill here in Plymouth.

SEASONAL Specials

STARTERS

CLASSIC MEATBALLS

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

CAPONATA OF SUMMER VEGETABLES (VE)

Aubergine, red bell peppers, Piccolo tomatoes, celery, sultanas,
tomato dressing, soft herbs
8.50 (201 kcal)

CHILLED TOMATO SOUP ANDALUCIAN, ATLANTIC PRAWNS

Cucumber, egg white, red bell pepper, chives
(Vegetarian available 7.50)
8.95 (233 kcal)

CLASSIC GRAVLAX OF SALMON

Sweet pickled cucumber, mustard dill sauce, brown bread & butter
11.50 (648 kcal)

MAIN COURSES

PAN FRIED MONKFISH TAIL

Cockles, petit pois à la Française, nut brown butter
28.50 (709 kcal)

RAFFLES TIFFIN CLUB CHICKEN CURRY

Fresh mango, ginger, coriander, buttered rice
(Vegan available 15.95)
19.95 (922 kcal)

STEAK FRITES WITH GARLIC BUTTER

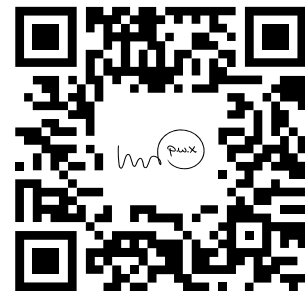
SERVED PINK OR WELL DONE
Butcher's steak, rocket leaves, aged Parmesan, vintage balsamico,
Koffmann Fries
21.95 (1006 kcal)

GRILLED SEA BASS FILLET ALLA SICILIAN

Caponata, tomato dressing, extra virgin olive oil, soft herbs
21.50 (400 kcal)

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