

SEASONAL LOW-ALCOHOL COCKTAILS

CUCUMBER & ELDERFLOWER MOJITO

Everleaf Marine, brown sugar, lime juice, elderflower, sugar cane syrup, Franklin & Sons Tonic, fresh mint

9.45

Add a shot of Havana 3YO Rum +1.00

MARINE BRAMBLE

Everleaf Marine, lemon juice, sugar cane syrup, blackcurrant

8.45

Add a shot of Beefeater Gin +1.00

ESPRESSO MARTI-NO

Everleaf Mountain, Musetti espresso, sugar cane syrup

8.45

Add a shot of Absolut Vanilla Vodka +1.00

STRAWBERRY & RHUBARB SPRITZ

Everleaf Mountain, Franklin & Sons Rhubarb & Hibiscus Tonic, strawberries, fresh mint

9.45

Add a shot of Beefeater Gin +1.00



SEASONAL SPECIALS

STARTERS

POTTED HAM EN GELÉE WITH PARSLEY

Piccalilli, toasted sourdough

10.95 (495kcal)

BAKED CAMEMBERT (V)

Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, sourdough, soft herbs

11.95 (649kcal)

CREAM OF CHICKEN SOUP

Leeks, croutons

7.95 (425kcal)

CRISPY DEVILLED WHITEBAIT

Sauce tartare, fresh lemon

8.95 (379kcal)

MAIN COURSES

ROAST COD WITH LENTILS & PANCETTA

Fresh thyme, extra virgin olive oil

23.50 (703kcal)

SIMPSON'S COTTAGE PIE

Fried onions, swede, carrot, rich gravy

15.50 (828kcal)

WHEELER'S OF ST. JAMES'S FISHCAKE

Buttered leaf spinach, soft boiled hen's egg, sauce tartare

15.95 (851kcal)

PEA & SHALLOT RAVIOLI (VE)

Tomato sauce, pine nuts, extra virgin olive oil, soft herbs

17.50 (480kcal)

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 (460kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar

8.95 (368kcal) VE available

THE GOVERNOR'S FRENCH ONION SOUP

Croutons, Gruyère cheese

8.95 (305kcal)

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon

9.50 (408kcal)

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 RECOMMENDED MEDIUM RARE

FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, peppercorn sauce

34.95 (823kcal)

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 (1023kcal)

SHARING STEAKS All served with Koffmann chips, roasted vine tomatoes

CHATEAUBRIAND 16oz

70.00 (2017kcal)

RECOMMENDED MEDIUM RARE

TOMAHAWK 32oz

75.00 (2181kcal)

RECOMMENDED MEDIUM

PORTERHOUSE T-BONE

25oz 68.00 (2237kcal)

RECOMMENDED MEDIUM RARE

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 (697kcal) | 12oz 48.50 (930kcal)

RECOMMENDED MEDIUM RARE

RIBEYE STEAK

10oz 31.50 (914kcal)

RECOMMENDED MEDIUM

SIRLOIN STEAK

8oz 27.95 (850kcal) | 16oz 41.50 (1240kcal)

RECOMMENDED MEDIUM

ADD SAUCES:

Béarnaise 3.75 (231kcal) | Peppercorn 3.75 (97kcal) | Garlic Butter 3.75 (290kcal) | Clawson Blue Cheese Sauce 3.75 (78kcal)

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)

ROAST RUMP OF LAMB À LA DIJONNAISE

Green beans, confit potato, rosemary scented roasting juices

26.95 (700kcal)

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 (426kcal) / Koffmann Chips (VE) 4.25 (364kcal) / Koffmann Fries (VE) 4.25 (444kcal) / Buttered New Potatoes (V) 4.25 (227kcal)

Crispy Battered Onion Rings (VE) 4.25 (356kcal) / Buttered Green Beans, Toasted Almonds (V) 4.25 (287kcal)

Buttered English Leaf Spinach (V) 4.25 (209kcal) / Buttered Garden Peas (V) 4.25 (283kcal) / Green Salad, Truffle Dressing (V) 4.25 (52kcal)

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.

'1961' PRIX FIXE TWO-COURSES: 19.61

AVAILABLE MONDAY-SATURDAY, 12-5PM

STARTERS

BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar

(368kcal) VE available

CREAM OF CHICKEN SOUP

Leeks, croutons

(425kcal)

CRISPY DEVILLED WHITEBAIT

Sauce tartare, fresh lemon

(379kcal)

MAIN COURSES

BUTCHER'S STEAK AU POIVRE

SERVED PINK OR WELL DONE

Roasted Piccolo tomatoes, Koffmann fries, soft herbs

(769kcal)

STEAK UPGRADES

SIRLOIN STEAK

8oz | +7.50

(947kcal)

RIBEYE STEAK

10oz | +9.50

(1011kcal)

FILLET STEAK

6oz | +9.50

(794kcal)

PEA & SHALLOT RAVIOLI (VE)

Tomato sauce, pine nuts, extra virgin olive oil, soft herbs

(480kcal)

ROASTED PORK LOIN STEAK

Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce

(720kcal)

ADD ANY PUDDING FOR 5.00

“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

SCAN TO WIN A YEAR'S SUPPLY OF
Everleaf & A £250 MARCO PIERRE
WHITE RESTAURANTS VOUCHER



T&Cs: Participating restaurants only. Entry valid for Marco Pierre White Restaurants' guests. Subject to availability. No cash alternative. No change given. Winner must be 18 and over. One valid email will be permitted per entry. Voucher must be redeemed by 31st October 2025. Entries close 13th March 2025. Winner will be contacted by email. No prize alternative.

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