

SEASONAL

Non-alcoholic Cocktails

CUCUMBER & ELDERFLOWER MOJITO
Everleaf Marine, brown sugar, lime juice, elderflower, sugar cane syrup, Franklin & Sons Tonic, fresh mint
9.70
Add a shot of Havana 3YO Rum +1.00

MARINE BRAMBLE
Everleaf Marine, lemon juice, sugar cane syrup, blackcurrant
8.70
Add a shot of Beefeater Gin +1.00

ESPRESSO MARTI-NO
Everleaf Mountain, Musetti espresso, sugar cane syrup
8.70
Add a shot of Absolut Vanilla Vodka +1.00

STRAWBERRY & RHUBARB SPRITZ
Everleaf Mountain, Franklin & Sons Rhubarb & Hibiscus Tonic, strawberries, fresh mint
9.70
Add a shot of Beefeater Gin +1.00



SEASONAL

Specials

STARTERS

POTTED HAM EN GELÉE WITH PARSLEY
Piccaililli, toasted sourdough
11.50 (495 kcal)

BAKED CAMEMBERT (V)
Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, sourdough, soft herbs
12.50 (649 kcal)

CREAM OF CHICKEN SOUP
Leeks, croutons
8.50 (425 kcal)

CRISPY DEVILLED WHITEBAIT
Sauce tartare, fresh lemon
9.50 (379 kcal)

MAIN COURSES

ROAST COD WITH LENTILS & PANCETTA
Fresh thyme, extra virgin olive oil
24.50 (703 kcal)

SIMPSON'S COTTAGE PIE
Fried onions, swede, carrot, rich gravy
15.95 (828 kcal)

WHEELER'S OF ST. JAMES'S FISHCAKE
Buttered leaf spinach, soft boiled hen's egg, sauce tartare
16.50 (851 kcal)

PEA & SHALLOT RAVIOLI (VE)
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs
17.95 (480 kcal)

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

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

MARTINI OLIVES (VE)
Fresh lemon, extra virgin olive oil
4.75 (222 kcal)

STARTERS

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon
10.50 (408 kcal)

CLASSIC PRAWN COCKTAIL
Marie Rose sauce, brown bread & butter
11.50 (460 kcal)

COLONEL MUSTARD'S SCOTCH EGG
English mustard sauce
8.50 (738 kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar (VE available)
8.95 (368 kcal)

FINEST QUALITY SMOKED SALMON
Celeriac remoulade, capers, lemon, brown bread & butter
11.50 (401 kcal)

THE GOVERNOR'S FRENCH ONION SOUP
Croutons, Gruyère cheese
8.95 (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
35.00 (823 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS
Béarnaise sauce, confit potato
37.00 (1023 kcal)

SIGNATURE FILLET STEAK RAISIN SECS
Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, red wine honey reduction
35.00 (875 kcal)

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK
6oz 31.95 (697 kcal) | 12oz 46.00 (930 kcal)
RECOMMENDED MEDIUM RARE

RIBEYE STEAK
10oz 31.50 (914 kcal)
RECOMMENDED MEDIUM

SIRLOIN STEAK
8oz 28.50 (850 kcal) | 16oz 39.50 (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 72.50 (1554 kcal)
RECOMMENDED MEDIUM RARE

PORTERHOUSE T-BONE
25oz 70.00 (1775 kcal)
RECOMMENDED MEDIUM RARE

SAUCES & TOPPING

Béarnaise Sauce 3.75 (231 kcal) / Peppercorn Sauce 3.75 (97 kcal)

Garlic Parsley Butter 3.75 (290 kcal)

Clawson Blue Cheese Butter 3.75 (285 kcal) / Chimichurri 3.75 (83 kcal)

Garlic King Prawns 5.50 (387 kcal)

Garlic Grilled Woodland Mushrooms 4.50 (305 kcal)

MAIN COURSES

ROAST CHICKEN À LA FORESTIÈRE
Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices
23.50 (934 kcal)

ROAST RUMP OF LAMB À LA DIJONNAISE
Green beans, confit potato, rosemary scented roasting juices
27.50 (700 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
19.95 (1359 kcal)

CLASSIC MACARONI CHEESE (V)
Aged Italian hard cheese, mozzarella
15.50 (806 kcal)
Add cured bacon 3.00 (162 kcal)

AVOCADO CAESAR SALAD
Anchovies, aged Parmesan, hen's egg, croutons
16.50 (615 kcal)
Add grilled chicken 4.75 (441 kcal) | Add grilled prawns 5.50 (387 kcal)

MIXED MEDITERRANEAN VEGETABLE RAVIOLI (V)
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs (Vegan pea & shallot ravioli available)
17.50 (543 kcal)

WHEELER'S FISH & CHIPS
Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
21.95 (1156 kcal)

ROASTED PORK LOIN STEAK
Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce
19.50 (720 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"
Tomato vinaigrette, buttered leaf spinach, fresh herbs
22.95 (855 kcal)

SIDES

Gratin Dauphinoise 4.75 (426 kcal)

Koffmann Chips (VE) 4.50 (364 kcal)

Koffmann Fries (VE) 4.50 (444 kcal)

Minted New Potatoes (V) 4.25 (300 kcal)

Crispy Onion Rings (VE) 4.50 (356 kcal)

Macaroni Cheese (V) 4.75 (304 kcal)

Buttered Green Beans, Toasted Almonds (V) 4.75 (287 kcal)

Garlic & Red Chilli Buttered Spinach (V) 4.75 (195 kcal)

Creamed Cabbage & Bacon 4.75 (505 kcal)

Box Tree Red Cabbage (V) 4.25 (69 kcal)

Buttered Garden Peas (V) 4.25 (283 kcal)

Green Salad, Truffle Dressing (VE) 4.75 (52 kcal)

'1961' Prix Fixe

Two courses: 19.61

Available Thursday-Saturday, 12-3pm

BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar (ve available)
(368 kcal)

CREAM OF CHICKEN SOUP
Leeks, croutons
(425 kcal)

CRISPY DEVILLED WHITEBAIT
Sauce tartare, fresh lemon
(379 kcal)

BUTCHER'S STEAK AU POIVRE
SERVED PINK OR WELL DONE
Roasted Piccolo tomatoes, Koffmann fries, soft herbs
(769 kcal)

Steak upgrades

SIRLOIN STEAK 8oz | +7.50 (947 kcal) **RIBEYE STEAK** 10oz | +9.50 (1011 kcal) **FILLET STEAK** 6oz | +9.50 (794 kcal)

PEA & SHALLOT RAVIOLI (VE)
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs
(480 kcal)

ROASTED PORK LOIN STEAK
Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce
(720 kcal)

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.

📍 | marcopierrewhiterestaurants 🍷 | Marco Pierre White Restaurants

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.