

# SEASONAL

## Non-alcoholic Cocktails

### CUCUMBER & ELDERFLOWER MOJITO

Everleaf Marine, brown sugar, lime juice, elderflower, sugar cane syrup, tonic, fresh mint

9.95

Add a shot of Havana 3YO Rum +1.00

### MARINE BRAMBLE

Everleaf Marine, lemon juice, sugar cane syrup, blackcurrant

8.95

Add a shot of Beefeater Gin +1.00

### ESPRESSO MARTI-NO

Everleaf Mountain, Musetti espresso, sugar cane syrup

8.95

Add a shot of Absolut Vanilla Vodka +1.00

### STRAWBERRY & RHUBARB SPRITZ

Everleaf Mountain, rhubarb & ginger tonic, strawberries, fresh mint

9.95

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 & TOPPINGS

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 Monday-Thursday, 12-5pm

#### 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 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.