

WARM BAKED  
SOURDOUGH (V)  
Salted English butter  
4.50

MARCO PIERRE WHITE  
STEAKHOUSE BAR & GRILL

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

STARTERS

WHEELER'S CRISPY CALAMARI  
Sauce tartare, fresh lemon  
9.95

CLASSIC PRAWN COCKTAIL  
Marie Rose sauce, brown bread & butter  
10.95

COLONEL MUSTARD'S SCOTCH EGG  
English mustard sauce  
7.95

BETROOT & GOAT'S CHEESE SALAD (V)  
Candied walnuts, Merlot vinegar (VE available)  
8.50

FINEST QUALITY SMOKED SALMON  
Celeriac remoulade, capers, lemon, brown bread & butter  
10.95

THE GOVERNOR'S FRENCH ONION SOUP  
Croutons, Gruyère cheese  
8.50

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  
33.00

FILLET STEAK WITH GARLIC KING PRAWNS  
Béarnaise sauce, confit potato  
35.00

SIGNATURE FILLET STEAK RAISIN SECS  
Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, red wine honey reduction  
33.00

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK  
6oz 29.95 | 12oz 52.50

RECOMMENDED MEDIUM RARE

RIBEYE STEAK  
10oz 29.50

RECOMMENDED MEDIUM

SIRLOIN STEAK  
8oz 26.50 | 16oz 41.00

RECOMMENDED MEDIUM RARE

LARGER STEAKS

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

TOMAHAWK  
32oz 75.00

RECOMMENDED MEDIUM

CHATEAUBRIAND  
16oz 75.00

RECOMMENDED MEDIUM RARE

PORTERHOUSE T-BONE  
25oz 72.50

RECOMMENDED MEDIUM RARE

SAUCES & TOPPINGS

Béarnaise Sauce 3.50 / Peppercorn Sauce 3.50

Garlic Parsley Butter 3.50

Clawson Blue Cheese Butter 3.50 / Chimichurri 3.50

Garlic King Prawns 5.50

Garlic Grilled Woodland Mushrooms 4.25



Scan the QR code for full calorie information,  
or visit [www.mpwrestaurants.co.uk/allergens](http://www.mpwrestaurants.co.uk/allergens)

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.

MAIN COURSES

ROAST CHICKEN À LA FORESTIÈRE  
Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices  
22.50

ROAST RUMP OF LAMB À LA DIJONNAISE  
Green beans, confit potato, rosemary scented roasting juices  
26.50

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  
19.50

CLASSIC MACARONI CHEESE (V)  
Aged Italian hard cheese, mozzarella  
14.95  
Add cured bacon 3.00

AVOCADO CAESAR SALAD  
Anchovies, aged Parmesan, hen's egg, croutons  
15.95  
Add grilled chicken 4.75 Add grilled prawns 5.50

MIXED MEDITERRANEAN VEGETABLE RAVIOLI (V)  
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs  
(Vegan pea & shallot ravioli available)  
16.95

WHEELER'S FISH & CHIPS  
Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon  
21.50

ROASTED PORK LOIN STEAK  
Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce  
18.95

ESCALOPE OF SALMON "HELL'S KITCHEN"  
Tomato vinaigrette, buttered leaf spinach, fresh herbs  
21.95

SIDES

Gratin Dauphinoise 4.50

Koffmann Chips (VE) 3.95

Koffmann Fries (VE) 3.95

Minted New Potatoes (V) 3.95

Crispy Onion Rings (VE) 3.95

Macaroni Cheese (V) 4.50

Buttered Green Beans, Toasted Almonds (V) 4.50

Garlic & Red Chilli Buttered Spinach (V) 4.50

Creamed Cabbage & Bacon 4.50

Box Tree Red Cabbage (V) 3.95

Buttered Garden Peas (V) 3.95

Green Salad, Truffle Dressing (VE) 4.25

# SEASONAL Specials

## STARTERS

### POTTED HAM EN GELÉE WITH PARSLEY

*Piccalilli, toasted sourdough*

10.50

### BAKED CAMEMBERT (V)

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

11.50

### CREAM OF CHICKEN SOUP

*Leeks, croutons*

7.95

### CRISPY DEVILLED WHITEBAIT

*Sauce tartare, fresh lemon*

8.50

## MAIN COURSES

### ROAST COD WITH LENTILS & PANCETTA

*Fresh thyme, extra virgin olive oil*

22.50

### SIMPSON'S COTTAGE PIE

*Fried onions, swede, carrot, rich gravy*

14.95

### WHEELER'S OF ST. JAMES'S FISHCAKE

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

15.50

### PEA & SHALLOT RAVIOLI (VE)

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

16.95

# '1961' Prix Fixe

Two-courses: 19.61

Available Monday-Friday, 5-7pm  
& Saturday 1-3pm

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

*Candied walnuts, Merlot vinegar (ve available)*

### CREAM OF CHICKEN SOUP

*Leeks, croutons*

### CRISPY DEVILLED WHITEBAIT

*Sauce tartare, fresh lemon*

### BUTCHER'S STEAK AU POIVRE

*SERVED PINK OR WELL DONE*

*Roasted Piccolo tomatoes, Koffmann fries, soft herbs*

## Steak upgrades

### SIRLOIN STEAK

8oz | +7.50

### RIBEYE STEAK

10oz | +9.50

### FILLET STEAK

6oz | +9.50

### PEA & SHALLOT RAVIOLI (VE)

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

### ROASTED PORK LOIN STEAK

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

Add any pudding

for 5.00



## 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 Nottingham.