



MARCO PIERRE WHITE

ESTD 1961

Freshly Baked Sourdough (v)
Salted English butter
3.95

SET MENU
Two courses 19.95 / Three courses 24.95

Martini Green Olives (ve)
Cerignola
3.95

COCKTAILS

Orkney Crumble
Highland Park 12yr, lemon juice,
cara-mel syrup, apple juice
8.95

Rhubarb Spritz
Roku Gin, aperol, lemon juice, vanilla syrup,
Franklin and Sons rhubarb lemonade
8.95

Blueberry Pie
Auchentoshan, lemon juice, orgeat
syrup, soda
8.95

The After Eight
Auchentoshan, crème de cacao, crème
de menthe, cream
8.95

TO START

**Beetroot & Hen's
Egg Salad (v)**
Candied walnuts, mustard dressing
(ve available)

Welsh Rarebit
Grilled cheddar, English mustard,
dark ale, toasted sourdough, green
salad, truffle dressing

Lofthouse Salad
Cos lettuce, picked ham hock, salad
cream dressing, gruyère cheese
Starter / Main

Mr White's Potted Crab
Crisp sourdough, fresh lemon

MAIN COURSES

Wheeler's Fishcake
Sauce tartare, soft boiled egg,
buttered leaf spinach

Butcher's Steak & Chips
Béarnaise sauce, chunky chips,
piccolo tomatoes
(upgrade to a 28 day aged 8oz Sirloin £6)

Confit Duck Leg
Fries, béarnaise sauce, green salad with truffle dressing

Creamy Polenta, Aged Italian Cheese (v)
Fricassée of woodland mushrooms,
extra virgin olive oil

Steak Haché Lyonnaise
Crisp shallots; Garlic butter, piccolo tomatoes,
cornichons

Gnocchi, Fresh Tomato Sauce (ve)
Fricassée of woodland mushrooms,
cherry tomatoes, fresh basil

SIDES

Buttered Leaf Spinach (v) 3.50 / Chunky Chips (ve) 3.25 / Green Salad, Truffle Dressing (ve) 3.50
Fries, Sea Salt (ve) 3.25 / Crispy Onion Rings (ve) 3.25 / Buttered Garden Peas (v) 3.25

DESSERTS

Traditional Rice Pudding (v)
Armagnac drunken prunes

Autumn Fruits
Poached in Sparkling Wine (ve)
Speak to your server for today's flavour

Chocolate brownie (v)
Milk ice cream

**Alex James' Blue Monday
or Somerset Mature Cheddar (v)**
Fig chutney, Peter's Yard biscuits

Ice Creams & Sorbets (v)
Speak to your server for today's flavours

DIGESTIF

A selection of coffees from
Musetti

A selection of teas from
Teapigs

Espresso martini
8.95

Irish Coffee
7.50

WHY NOT TREAT SOMEONE SPECIAL TO A GIFT VOUCHER

www.mpwrestaurants.co.uk

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. (V) does not contain meat. (VE) does not contain any animal products.