

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

BEETROOT & 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

MAIN COURSES

ROAST CHICKEN À LA FORESTIÈRE

Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices
22.50

ROAST RACK OF LAMB À LA DIJONNAISE

Green beans, confit potato, rosemary scented roasting juices
28.50

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 MINI RAVIOLI (V)

*Toasted pine nuts, soft herbs, extra virgin olive oil
(Vegan pea & shallot mini 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



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. Scan the QR code for full calorie information, or visit www.mpwrestaurants.co.uk/allergens