

**WARM BAKED
SOURDOUGH (v) 3.95**
English salted butter

MARCO PIERRE WHITE
WHEELER'S
OF ST.JAMES'S EST 1856
OYSTER BAR & GRILL ROOM

**CERIGNOLA
OLIVES (ve) 4.50**
Large green Martini olives

OYSTERS

**1/2 DOZEN COLCHESTER
OYSTERS AU NATURAL 19.50**
Shallots, merlot vinegar

**COLCHESTER OYSTER ROCKEFELLER,
ANTOINE'S RESTAURANT 1899 4.50**
For one

HORS D'OEUVRES

**CLASSIC PRAWN, AVOCADO
& DUCK EGG COCKTAIL 10.95**
Sauce Marie Rose, brown bread & butter

HALF DOZEN SNAILS 14.50
À la bourguignon

FINEST QUALITY SMOKED SALMON 13.95
Properly garnished,
brown bread & butter

**PERINELLI & MPW
ENGLISH CHARCUTERIE 11.95**
Celeriac remoulade, cornichons,
toasted sourdough, fresh herbs

QUAILS' EGGS MAINTENON (v) 9.95
Maxim's mushroom duxelle, sauce hollandaise

**FRENCH ONION SOUP
À LA NORMANDE 8.95**
Cider, croutons, gruyère cheese

MICHEL BOURDIN'S KIPPER PÂTÉ 7.95
Drambuie, toasted sourdough

CRISPY CALAMARI 9.75
Fresh lemon, sauce tartare

**SALT ROASTED BEETROOT
& GOAT'S CHEESE SALAD (v) 10.95**
Walnut dressing

PAN FRIED SCALLOPS 15.95
Black pudding, cauliflower purée,
crisp pancetta, truffle oil

WHEELER'S SIGNATURES

**GRILLED DOVER SOLE
À LA SALAMANDRE 45.00**
Pomme vapeur, buttered leaf spinach,
tartare sauce

**PAN FRIED FILLET OF COD
À LA NIÇOISE 24.50**
Ratatouille, soft herbs,
extra virgin olive oil

SMOKED HADDOCK 18.95
Poached duck egg, new potatoes,
grain mustard beurre blanc

**WHOLE GRILLED SEABREAM
À LA PROVENÇALE 20.95**
Tomato fondue, anchovies, black olives, soft
herbs, extra virgin olive oil, fresh lemon

**PAN FRIED RED MULLET
À LA MAROCAINE 21.95**
Imam bayildi, crispy celery leaves

THE GOVERNOR'S FISH & CHIPS 18.95
Triple cooked chips, marrow fat peas,
fresh lemon, tartare sauce

MR WHITE'S CLASSIC FISHCAKE 15.50
Buttered leaf spinach, poached
duck egg, tartare sauce

**PAN FRIED JOHN DORY
À LA BASQUE 28.50**
Red pepper piperade, saffron aioli,
new potatoes

ESCALOPE OF SALMON 19.95
Tomato vinaigrette, braised fennel, new
potatoes, soft herbs

FINEST QUALITY 28 DAY AGED GRASS FED BEEF

Our steaks are 28-day aged & served with triple cooked chips & roasted vine tomatoes.

	Peppercorn	Snails with confit garlic butter	Classic Béarnaise	Oysters à la Parisienne	Grilled shrimps in garlic butter
FILLET 6oz	30.95	32.50	30.95	36.50	36.50
SIRLOIN 8oz	28.95	30.50	28.95	35.50	35.50
CÔTE DE BOEUF 20oz for two	62.50	65.00	63.50	70.00	70.00

WHEELER'S CLASSICS

ROAST CHICKEN À LA FORESTIÈRE 18.95
Buttered leaf spinach, fricassée of woodland
mushrooms, pommes fondant, madeira jus

MR LAMB'S SHEPHERD'S PIE 16.95
Buttered garden peas

ROAST RUMP OF LAMB À LA DIJONNAISE 23.95
Chive blanquette, french style peas, pommes
fondant, rosemary roasting juices,
extra virgin olive oil

VEGETARIAN & VEGAN

SPEAK TO YOUR SERVER FOR TODAY'S SPECIALS

SIDES

4.50

Buttered Leaf Spinach (v)
French Style Peas (v)
Triple Cooked Chips (ve)

Onion Rings (ve)
Pommes Frites (ve)

Green Salad Truffle Dressing (ve)
Buttered Garden Peas (v)
Pommes Vapeur (v)

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