

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

FOR THE TABLE	Energy (kcal)
WARM BAKED SOURDOUGH (V)	480.80kcal
MARTINI OLIVES (VE)	222.12kcal
THE GRILL	Energy (kcal)
FILLET STEAK AU POIVRE	822.53kcal
FILLET STEAK WITH GARLIC KING PRAWNS	1,022.94kcal
SIGNATURE FILLET STEAK RAISIN SECS	874.77kcal
6oz FILLET STEAK	697.26kcal
12oz FILLET STEAK	929.66kcal
10oz RIB EYE STEAK	913.66kcal
8oz SIRLOIN STEAK	849.70kcal
16oz SIRLOIN STEAK (SH)	1,240.14kcal
32oz TOMAHAWK (TO SHARE)	1,678.52kcal
16oz CHATEAUBRIAND (TO SHARE)	1,554.12kcal
25oz PORTERHOUSE T-BONE (TO SHARE)	1,774.52kcal
SAUCES & TOPPINGS	Energy (kcal)
BEARNAISE SAUCE (V)	231.21kcal
PEPPERCORN SAUCE	97.20kcal
GARLIC BUTTER (V)	290.45kcal
CLAWSON BLUE CHEESE BUTTER	285.25kcal
CHIMICHURRI	83.06kcal
GARLIC GRILLED WOODLAND MUSHROOMS	305.45kcal
GARLIC KING PRAWNS	386.81kcal
SIDES	Energy (kcal)
GRATIN DAUPHINOISE	344.99kcal
KOFFMAN CHIPS (VE)	364.45kcal
KOFFMAN FRIES (VE)	444.45kcal
MINTED NEW POTATOES (V)	288.08kcal
CRISPY ONION RINGS (VE)	356.64kcal
MACARONI CHEESE (V)	303.97kcal
BUTTERED GREEN BEANS WITH TOASTED ALMONDS (V)	286.73kcal
GARLIC & RED CHILLI BUTTERED SPINACH (V)	194.99kcal
CREAMED CABBAGE & BACON	504.60kcal
BOX TREE RED CABBAGE (V)	68.60kcal
BUTTERED GARDEN PEAS (V)	283.21kcal
GREEN SALAD, TRUFFLE DRESSING (VE)	52.02kcal

STARTERS	Energy (kcal)
WHEELER'S CRISPY CALAMARI	401.75kcal
CLASSIC PRAWN COCKTAIL	455.17kcal
COLONEL MUSTARD'S SCOTCH EGG	732.43kcal
BEETROOT & GOAT'S CHEESE SALAD (V)	367.67kcal
BEETROOT SALAD WITH ENDIVE AND CANDIED WALNUTS (VE)	312.67kcal
FINEST QUALITY SMOKED SALMON	399.49kcal
THE GOVERNOR'S FRENCH ONION SOUP	305.27kcal
MAINS	Energy (kcal)
ROAST CHICKEN À LA FORESTIÈRE	934.00kcal
ROAST RACK OF LAMB À LA DIJONNAISE	880.72kcal
THE AMERICAN BURGER	1,359.37kcal
CLASSIC MACARONI CHEESE (V)	805.85kcal
CLASSIC MACARONI CHEESE ADD CURED BACON	968.25kcal
AVOCADO CAESAR SALAD	614.58kcal
AVOCADO CAESAR SALAD ADD GRILLED CHICKEN	1,055.39kcal
AVOCADO CAESAR SALAD ADD GRILLED PRAWNS	1,001.39kcal
MIXED MEDITERRANEAN VEGETABLE MINI RAVIOLI (V)	542.57kcal
VEGAN PEA & SHALLOT MINI RAVIOLI (VE)	479.57kcal
WHEELER'S FISH & CHIPS	1,155.71kcal
ROASTED PORK LOIN STEAK	719.85kcal
ESCALOPE OF SALMON "HELL'S KITCHEN"	855.27kcal
DESSERTS	Energy (kcal)
TRADITIONAL APPLE, BLACKBERRY & ALMOND CRUMBLE (V)	559.90kcal
CLASSIC RICE PUDDING (V)	677.37kcal
MR COULSON'S STICKY TOFFEE PUDDING (V)	710.94kcal
BAKED NEW YORK CHEESECAKE (V)	357.30kcal
WARM CHOCOLATE BROWNIE (V)	633.21kcal
1879 CAMBRIDGE BURNT CREAM (V)	743.88kcal
SELECTION OF ICE CREAMS & SORBETS (V/VE)	270.00kcal
UNION JACK CHEESE PLATE (V)	579.95kcal

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.

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

SEASONAL

Specials

'1961' Prix Fixe

STARTERS	Energy (kcal)
BALMORAL GAME PIE	563.05kcal
BAKED CAMEMBERT (V)	648.70kcal
BUTTERNUT SQUASH VELOUTÉ (V)	248.63kcal
CLASSIC MOULES MARINIÈRE	862.78kcal
MAIN COURSES	Energy (kcal)
ROAST COD WITH LENTILS & PANCETTA	703.11kcal
PAN FRIED VENISON	944.59kcal
WHEELER'S FISH PIE	1,058.86kcal
CLASSIC MOULES MARINIÈRE	1,647.86kcal

STARTERS	Energy (kcal)
BEETROOT & GOAT'S CHEESE SALAD (V)	367.67kcal
BEETROOT SALAD WITH ENDIVE AND CANDIED WALNUTS (VE)	312.67kcal
CLASSIC MOULES MARINIÈRE	862.78kcal
BUTTERNUT SQUASH VELOUTÉ (V)	248.63kcal
MAINS	Energy (kcal)
6oz BUTCHER'S STEAK	768.96kcal
PEA & SHALLOT MINI RAVIOLI (VE)	479.57kcal
ROASTED PORK LOIN STEAK	719.85kcal
STEAK UPGRADES	Energy (kcal)
SIRLOIN 8oz	946.90kcal
RIBEYE 10oz	1100.00kcal
FILLET 6oz	794.00kcal

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.