

SEASONAL Specials

STARTERS

BALMORAL GAME PIE

Fricassée of woodland mushrooms, Maderia roasting juices
10.50 (568 kcal)

BAKED CAMEMBERT (V)

Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, sourdough, soft herbs
10.95 (649 kcal)

BUTTERNUT SQUASH VELOUTÉ (V)

Croutons, aged Italian hard cheese, fresh chives
7.95 (249 kcal)

CLASSIC MOULES MARINIÈRE

Garlic, white wine, cream, parsley, sourdough
11.95 (863 kcal)

MAIN COURSES

ROAST COD WITH LENTILS & PANCETTA

Fresh thyme, extra virgin olive oil
23.95 (703 kcal)

PAN FRIED VENISON

SERVED PINK OR WELL DONE
Box Tree red cabbage, raisin secs, red wine honey reduction, extra virgin olive oil
24.50 (945 kcal)

WHEELER'S FISH PIE

Gruyère cheese, creamy egg mash, buttered garden peas
23.50 (1059 kcal)

CLASSIC MOULES MARINIÈRE

Garlic, white wine, cream, parsley, Koffmann fries
24.95 (1648 kcal)

'1961' Prix Fixe

Two-courses: 19.61

Available Monday-Friday, 5-7pm

BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar (ve available)
(368 kcal)

CLASSIC MOULES MARINIÈRE

Garlic, white wine, cream, parsley, sourdough
(863 kcal)

BUTTERNUT SQUASH VELOUTÉ (V)

Croutons, aged Italian hard cheese, fresh chives
(249 kcal)

6oz BUTCHER'S STEAK

RECOMMENDED MEDIUM RARE
Roasted Piccolo tomatoes, peppercorn sauce, Koffmann chips
(769 kcal)

Steak upgrades

SIRLOIN STEAK

8oz | +7.50 (947 kcal)

RIBEYE STEAK

10oz | +9.50 (1011 kcal)

FILLET STEAK

6oz | +9.50 (794 kcal)

PEA & SHALLOT MINI RAVIOLI (VE)

Tomato sauce, pine nuts, extra virgin olive oil, soft herbs
(480 kcal)

ROASTED PORK LOIN STEAK

Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce
(720 kcal)

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.