

FOR THE TABLE

WARM BAKED SOURDOUGH (V)

Salted English butter

4.95 (481 kcal)

MARTINI OLIVES (VE)

Fresh lemon, thyme, extra virgin olive oil

5.50 (205 kcal)

STARTERS

COLONEL MUSTARD'S SCOTCH EGG

English mustard sauce

8.95 (738 kcal)

THE GOVERNOR'S FRENCH ONION SOUP

Sourdough croutes, Gruyère cheese

9.50 (305 kcal)

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon

10.50 (403 kcal)

BEE TROOT & GOAT'S CHEESE SALAD (V)

Merlot dressing, candied walnuts (VE available 260 kcal)

8.95 (315 kcal)

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter

11.50 (412 kcal)

FINEST QUALITY SMOKED SALMON
PROPERLY GARNISHED

Fresh lemon, brown bread & butter

11.95 (272 kcal)

THE BOX TREE CHICKEN LIVER PARFAIT

Raisins sec Madeira, Yorkshire pudding, fig chutney

10.50 (547 kcal)

BAKED CAMEMBERT (V)

Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, toasted sourdough, soft herbs

11.95 (692 kcal)

(Supplement 2.00)

CLASSIC MEATBALLS

Toasted garlic sourdough, rich tomato sauce, aged Parmesan

9.50 (560 kcal)

CREAM OF CAULIFLOWER VELOUTÉ (V)

Sourdough croutes, truffle oil, chives

8.50 (443 kcal)

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

THE GRILL

Campbell

BROTHERS

Finest quality reserve beef since 1902. Exclusively grass-fed steer & heifer cattle, traditionally aged and graded to Marco's exacting standards. Seasoned & cooked to your liking before resting by trained grill chefs.

SIGNATURE CUTS

RECOMMENDED MEDIUM RARE

FILLET STEAK TOURNEDOS ROSSINI

Buttered leaf spinach, sourdough croûte, chicken liver pâté, Madeira roasting juices

36.50 (545 kcal)

FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, sourdough croûte, buttered leaf spinach, peppercorn sauce

36.50 (558 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, sourdough croûte

36.50 (863 kcal)

LARGER CUTS

Ideal for sharing or a large meal for one.
All served with roasted Piccolo tomatoes & Koffmann chips.

PORTERHOUSE T-BONE

RECOMMENDED MEDIUM RARE

710g 77.00 (1774 kcal)

CHATEAUBRIAND

RECOMMENDED MEDIUM RARE

450g 75.00 (1554 kcal)

TOMAHAWK

RECOMMENDED MEDIUM RARE

1000g 80.00 (1758 kcal)

CLASSICS

SIRLOIN STEAK

RECOMMENDED MEDIUM RARE

Roasted Piccolo tomatoes, Koffmann chips

450g 42.00 (1240 kcal) | 225g 30.50 (849 kcal)

RIBEYE STEAK

RECOMMENDED MEDIUM

Roasted Piccolo tomatoes, Koffmann chips

280g 33.50 (913 kcal)

FILLET STEAK

RECOMMENDED MEDIUM RARE

Roasted Piccolo tomatoes, Koffmann chips

280g 48.50 (851 kcal) | 140g 34.00 (655 kcal)

PIERRE KOFFMANN'S DAUBE OF BOEUF

Baked mash potato, mushrooms, smoked bacon, soft herbs

23.50 (917 kcal)

(Supplement 3.00)

THE STEAKHOUSE BURGER

Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, brioche bun, Heinz ketchup & Koffmann fries

19.95 (1361 kcal)

GRILLED SALMON BÉARNAISE

Roasted Piccolo tomatoes, Koffmann fries

23.50 (1096 kcal)

ROAST CHICKEN À LA FORESTIÈRE

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

22.95 (829 kcal)

MR. WHITE'S MIXED GRILL

Butcher's steak, pork steak, chicken, black pudding, free range egg, Koffmann chips

FOR TWO: 51.00 (1959 kcal)

FOR ONE: 25.50 (1055 kcal)

SIDES

KOFFMANN CHIPS (VE) 4.75 (364 kcal)

KOFFMANN FRIES (VE) 4.75 (444 kcal)

BAKED MASH POTATO (V) 4.50 (157 kcal)

CRISPY ONION RINGS (VE) 4.75 (257 kcal)

BAKED MAC & CHEESE (V) 5.75 (346 kcal)

BUTTERED GARDEN PEAS (V) 4.50 (174 kcal)

BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.95 (177 kcal)

CREAMED LEAF SPINACH WITH HORSERADISH (V) 5.95 (232 kcal)

PEAR, WALNUT, CHICORY, BLUE CHEESE SALAD (V) 5.25 (334 kcal)

CREAMED CABBAGE & BACON 4.95 (505 kcal)

GREEN SALAD, TRUFFLE DRESSING (VE) 4.95 (52 kcal)

SAUCES & TOPPINGS

BÉARNAISE (V) 3.95 (231 kcal)

PEPPERCORN 3.95 (97 kcal)

GARLIC PARSLEY BUTTER (V) 3.95 (290 kcal)

CLAWSON BLUE CHEESE 3.95 (V) (285 kcal)

TRUFFLE BUTTER 4.50 (V) (218 kcal)

MADEIRA ROASTING JUICES 3.95 (32 kcal)

GARLIC KING PRAWNS 6.95 (290 kcal)

GRILLED GARLIC WOODLAND MUSHROOMS (V) 5.50 (305 kcal)

Pw.X

“Cooking is a philosophy, it’s not a recipe.”

- Marco Pierre White

1961

MENU

Born in 1961, Marco, dubbed the godfather of modern cooking, the first rock star chef, has led the UK Restaurant scene for over 40 years. Celebrate his impact on the dining world with our incredible 1961 set menu.

Two courses for £20.95

Available Monday-Saturday, 12-6pm

Dishes marked with '1961' are available on our set menu. For puddings, please see our Pudding menu for options. Some items may include a supplement charge.

Please note that the '1961' menu cannot be used in conjunction with any other offer.

CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE 1812

SAVOUR THE SEASON

FRENCH 75

Laurent-Perrier La Cuvée, Beefeater London Dry Gin, lemon juice, sugar cane syrup

Served in a flute with a lemon twist

14.45

LAURENT-PERRIER PALOMA

Laurent-Perrier La Cuvée, Olmeca Altos Tequila, Franklin & Sons Pink Grapefruit Soda

Served over ice in a highball glass garnished with grapefruit

14.00

THE LAURENT-PERRIER CLASSIC

Laurent-Perrier La Cuvée, Martell VS Cognac, Angostura Bitters, muddled sugar

Served in a rocks glass with a sharp orange twist

14.45

KIR ROYALE

Laurent-Perrier La Cuvée, Chambord

Served in a flute, no garnish needed - we celebrate elegance in simplicity

14.95

Pw.X

Join the Rewards Club

Scan to sign up

Join the 'Rewards Club' for exclusive 'perks' such as our Birthday Club where you'll receive a complimentary gift on us, during your birthday month.

PLUS early access to VIP vouchers, deals and menu launches before anyone else.

Pw.X

MARCO PIERRE WHITE

ESTD 1961

@marcopierrewhitesteakhouse

A discretionary service charge of 10% will be added.

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 approximate and uncooked. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.