MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

FOR THE TABLE

WARM BAKED SOURDOUGH (V)
Salted English butter
4.75 (481 kcal)

MARTINI OLIVES (VE)
Fresh lemon, thyme, extra virgin olive oil
4.95 (205 kcal)

STARTERS

COLONEL MUSTARD'S SCOTCH EGG
English mustard sauce
8.50 (738 kcal) 1961

THE GOVERNOR'S FRENCH ONION SOUP
Sourdough croutes, Gruyère cheese
8.95 (305 kcal)

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon
9.95 (403 kcal) 1961

BEETROOT & GOAT'S CHEESE SALAD (V)
Merlot dressing, candied walnuts (VE available 260 kcal)
8.50 (315 kcal) 1961

CLASSIC PRAWN COCKTAIL
Marie Rose sauce, brown bread & butter
10.95 (412 kcal)

FINEST QUALITY SMOKED SALMON PROPERLY GARNISHED
Fresh lemon, brown bread & butter
11.50 (272 kcal)

THE BOX TREE CHICKEN LIVER PARFAIT
Raisins sec Madeira, Yorkshire pudding, fig chutney
9.95 (547 kcal) 1961

BAKED CAMEMBERT (V)
Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, toasted sourdough, soft herbs
11.50 (692 kcal)
(Supplement 2.00) 1961

SEARED SCALLOPS
Black pudding, crisp bacon, cauliflower purée, truffle oil
12.95 (527 kcal)

CREAM OF CAULIFLOWER VELOUTÉ (V)
Sourdough croutes, truffle oil, chives
7.95 (443 kcal) 1961

'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 Sunday-Friday: 12-10pm & 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.

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
35.00 (545 kcal)

FILLET STEAK AU POIVRE
Fricassée of woodland mushrooms, sourdough croûte, buttered leaf spinach, peppercorn sauce
35.00 (558 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS
Béarnaise sauce, sourdough croûte
35.00 (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 72.00 (1774 kcal)

CHATEAUBRIAND
RECOMMENDED MEDIUM RARE
450g 70.00 (1554 kcal)

TOMAHAWK
RECOMMENDED MEDIUM RARE
1000g 75.00 (1758 kcal)

CLASSICS

SIRLOIN STEAK
RECOMMENDED MEDIUM RARE
Roasted Piccolo tomatoes, Koffmann chips
450g 41.00 (1240 kcal) | 225g 29.50 (849 kcal)

GRILLED SALMON BÉARNAISE
Roasted Piccolo tomatoes, Koffmann fries
22.95 (1096 kcal)

ROAST CHICKEN À LA FORESTIÈRE
Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices
21.95 (829 kcal)

RIBEYE STEAK
RECOMMENDED MEDIUM
Roasted Piccolo tomatoes, Koffmann chips
280g 32.00 (913 kcal)

PORK RIBEYE "MARCO POLO"
Pork collar, buttered leaf spinach, confit apples, spiced roasting juices
20.95 (867 kcal) 1961

MR. WHITE'S MIXED GRILL
Butcher's steak, pork steak, chicken, black pudding, free range egg, Koffmann chips
FOR TWO: 48.95 (1959 kcal)
FOR ONE: 24.50 (1055 kcal)

FILLET STEAK
RECOMMENDED MEDIUM RARE
Roasted Piccolo tomatoes, Koffmann chips
280g 47.00 (851 kcal) | 140g 32.50 (655 kcal)

PIERRE KOFFMANN'S DAUBE OF BOEUF
Baked mash potato, mushrooms, smoked bacon, soft herbs
22.50 (917 kcal)
(Supplement 3.00) 1961

THE STEAKHOUSE BURGER
Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, brioche bun, Heinz ketchup & Koffmann fries
19.50 (1361 kcal)

SIDES

KOFFMANN CHIPS (VE) 4.50 (364 kcal)
KOFFMANN FRIES (VE) 4.50 (444 kcal)
BAKED MASH POTATO (V) 4.25 (157 kcal)
CRISPY ONION RINGS (VE) 4.25 (257 kcal)
BAKED MAC & CHEESE (V) 5.25 (346 kcal)
BUTTERED GARDEN PEAS (V) 4.00 (174 kcal)
BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.50 (177 kcal)
CREAMED LEAF SPINACH WITH HORSERADISH (V) 5.50 (232 kcal)
PEAR, WALNUT, CHICORY, BLUE CHEESE SALAD (V) 4.95 (334 kcal)
CREAMED CABBAGE & BACON 4.50 (505 kcal)
GREEN SALAD, TRUFFLE DRESSING (VE) 4.50 (52 kcal)

SAUCES & TOPPINGS

BÉARNAISE (V) 3.50 (231 kcal)
PEPPERCORN 3.50 (97 kcal)
GARLIC PARSLEY BUTTER (V) 3.50 (290 kcal)
CLAWSON BLUE CHEESE 3.50 (V) (285 kcal)
TRUFFLE BUTTER 4.25 (V) (218 kcal)
MADEIRA ROASTING JUICES 3.75 (32 kcal)
GARLIC KING PRAWNS 6.50 (290 kcal)
GRILLED GARLIC WOODLAND MUSHROOMS (V) 5.00 (305 kcal)

"Cooking is a philosophy, it's not a recipe."
- Marco Pierre White

MAIN COURSES

THE ENGLISH HOUSE CHICKEN & LEEK PIE
Buttered garden peas
19.50 (1297 kcal)

AVOCADO CAESAR SALAD
Anchovies, aged Parmesan, hen's egg, croutons
17.95 (758 kcal) 1961
Add grilled chicken 5.25 (190 kcal)
Add grilled prawns 6.50 (290 kcal)

WHEELER'S FISH & CHIPS
Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
21.95 (1135 kcal)

COD LOIN WITH LENTILS
Crisp bacon, fresh thyme, extra virgin olive oil
21.95 (516 kcal)

BLACK TRUFFLE & RICOTTA RAVIOLI (V)
Wild rocket, truffle butter, aged Italian hard cheese
(Vegan pea & shallot ravioli available 19.50)
17.95 (557 kcal) 1961

MR. LAMB'S SHEPHERD'S PIE
Buttered garden peas
20.95 (937 kcal) 1961

CLASSIC MAC & CHEESE (V)
Aged Italian hard cheese, mozzarella, herb breadcrumbs
16.50 (782 kcal) 1961
Add smoked cured bacon 2.75 (162 kcal)
Add truffled woodland mushrooms (V) 3.75 (76 kcal)

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
14.70

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
14.25

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
14.70

KIR ROYALE
Laurent-Perrier La Cuvée, Chambord
Served in a flute, no garnish needed - we celebrate elegance in simplicity
15.50

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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.

MARCO PIERRE WHITE
ESTD 1961

@marcopierrewhitesteakhouse

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. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day.
(V) Vegetarian. (VE) Vegan.