

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) 

SEARED SCALLOPS
Black pudding, crisp bacon, cauliflower purée, truffle oil
13.50 (527 kcal)

CREAM OF CAULIFLOWER VELOUTÉ (V)
Sourdough croutes, truffle oil, chives
8.50 (443 kcal) 

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

THE GRILL

 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 <i>Buttered leaf spinach, sourdough croûte, chicken liver pâté, Madeira roasting juices</i> 36.50 (545 kcal) FILLET STEAK AU POIVRE <i>Fricassée of woodland mushrooms, sourdough croûte, buttered leaf spinach, peppercorn sauce</i> 36.50 (558 kcal) FILLET STEAK WITH GARLIC KING PRAWNS <i>Béarnaise sauce, sourdough croûte</i> 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 <i>RECOMMENDED MEDIUM RARE</i> 710g 77.00 (1774 kcal) CHATEAUBRIAND <i>RECOMMENDED MEDIUM RARE</i> 450g 75.00 (1554 kcal) TOMAHAWK <i>RECOMMENDED MEDIUM RARE</i> 1000g 80.00 (1758 kcal)
CLASSICS SIRLOIN STEAK <i>RECOMMENDED MEDIUM RARE</i> <i>Roasted Piccolo tomatoes, Koffmann chips</i> 450g 42.00 (1240 kcal) 225g 30.50 (849 kcal) GRILLED SALMON BÉARNAISE <i>Roasted Piccolo tomatoes, Koffmann fries</i> 23.50 (1096 kcal) ROAST CHICKEN À LA FORESTIÈRE <i>Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices</i> 22.95 (829 kcal)	FILLET STEAK <i>RECOMMENDED MEDIUM RARE</i> <i>Roasted Piccolo tomatoes, Koffmann chips</i> 280g 48.50 (851 kcal) 140g 34.00 (655 kcal) PIERRE KOFFMANN'S DAUBE OF BOEUF <i>Baked mash potato, mushrooms, smoked bacon, soft herbs</i> 23.50 (917 kcal) <i>(Supplement 3.00)</i>  THE STEAKHOUSE BURGER <i>Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, brioche bun, Heinz ketchup & Koffmann fries</i> 19.95 (1361 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)  “Cooking is a philosophy, it’s not a recipe.” - Marco Pierre White

MAIN COURSES

THE ENGLISH HOUSE CHICKEN & LEEK PIE
Buttered garden peas
19.95 (1297 kcal)

WHEELER'S FISH & CHIPS
Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
22.50 (1135 kcal)

MR. LAMB'S SHEPHERD'S PIE
Buttered garden peas
22.50 (937 kcal) 

AVOCADO CAESAR SALAD
Anchovies, aged Parmesan, hen's egg, croutons
18.50 (758 kcal) 
Add grilled chicken 5.75 (190 kcal)
Add grilled prawns 6.95 (290 kcal)

COD LOIN WITH LENTILS
Crisp bacon, fresh thyme, extra virgin olive oil
22.50 (516 kcal)

CLASSIC MAC & CHEESE (V)
Aged Italian hard cheese, mozzarella, herb breadcrumbs
17.50 (782 kcal) 
Add smoked cured bacon 2.95 (162 kcal)
Add truffled woodland mushrooms (V) 3.95 (76 kcal)

BLACK TRUFFLE & RICOTTA RAVIOLI (V)
Wild rocket, truffle butter, aged Italian hard cheese (Vegan pea & shallot ravioli available 20.95)
18.95 (557 kcal) 

CHAMPAGNE


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
14.95

LAURENT-PERRIER PALOMA
Laurent-Perrier La Cuvée, Olmeca Altos Tequila, Pink Grapefruit Soda
Served over ice in a highball glass garnished with grapefruit
14.50

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
14.95

KIR ROYALE
Laurent-Perrier La Cuvée, Chambord
Served in a flute, no garnish needed - we celebrate elegance in simplicity
16.50

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-Thursday, 5.30-7pm

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.



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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 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day.
(V) Vegetarian. (VE) Vegan.