

WARM BAKED
SOURDOUGH (V)
Salted English butter
4.75

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

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

STARTERS

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon
9.95

CLASSIC PRAWN COCKTAIL
Marie Rose sauce, brown bread & butter
10.95

COLONEL MUSTARD'S SCOTCH EGG
English mustard sauce
8.50

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

FINEST QUALITY SMOKED SALMON
PROPERLY GARNISHED
Fresh lemon, brown bread & butter
11.50

THE GOVERNOR'S FRENCH
ONION SOUP À LA NORMANDE
Sourdough croutets, Gruyère cheese
8.95

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 STEAKS

RECOMMENDED MEDIUM RARE

FILLET STEAK TOURNEDOS ROSSINI
Buttered leaf spinach, sourdough croûte, chicken liver pâté, Madeira roasting juices
35.00

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

FILLET STEAK WITH GARLIC KING PRAWNS
Béarnaise sauce, sourdough croûte
37.50

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK
280g 52.50 | 140g 32.50
RECOMMENDED MEDIUM RARE

RIBEYE STEAK
280g 32.00
RECOMMENDED MEDIUM

SIRLOIN STEAK
450g 43.00 | 225g 29.50
RECOMMENDED MEDIUM RARE

LARGER STEAKS

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

TOMAHAWK
1000g 80.00
RECOMMENDED MEDIUM RARE

CHATEAUBRIAND
450g 75.00
RECOMMENDED MEDIUM RARE

PORTERHOUSE T-BONE
710g 73.50
RECOMMENDED MEDIUM RARE

SAUCES & TOPPINGS

Béarnaise (V) 3.50 | Peppercorn 3.50
Garlic Parsley Butter (V) 3.50 | Clawson Blue Cheese 3.50 (V)
Truffle Butter 4.25 (V) | Madeira Roasting Juices 3.75
Grilled Garlic Woodland Mushrooms (V) 5.00 | Garlic King Prawns 6.50

MAIN COURSES

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

PORK RIBEYE "MARCO POLO"
Pork collar, buttered leaf spinach, confit apples, spiced roasting juices
20.95

GRILLED SALMON BÉARNAISE
Roasted Piccolo tomatoes, Koffmann fries
22.95

CLASSIC MAC & CHEESE (V)
Aged Italian hard cheese, mozzarella, herb breadcrumbs
16.50
Add smoked cured bacon 2.75 | Add truffled woodland mushrooms (V) 3.95

AVOCADO CAESAR SALAD (V)
Anchovies, aged Parmesan, hen's egg, croutons
17.95
Add grilled chicken 5.25 | Add grilled prawns 6.50

PIERRE KOFFMANN'S DAUBE OF BOEUF
Baked mash potato, mushrooms, smoked bacon, soft herbs
22.50 (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
19.50

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

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

SIDES

KOFFMANN CHIPS (VE) 4.50
KOFFMANN FRIES (VE) 4.50
BAKED MASH POTATO (V) 4.25
CRISPY ONION RINGS (VE) 4.25
BAKED MAC & CHEESE (V) 5.25
BUTTERED GARDEN PEAS (V) 4.00
BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.50
CREAMED LEAF SPINACH WITH HORSERADISH (V) 5.50
PEAR, WALNUT, CHICORY, BLUE CHEESE SALAD (V) 4.95
CREAMED CABBAGE & BACON 4.50
GREEN SALAD, TRUFFLE DRESSING (VE) 4.50

Scan the QR code for full calorie information,
or visit www.mpwrestaurants.co.uk/allergens



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.

SEASONAL *Specials*

STARTERS

THE BOX TREE CHICKEN LIVER PARFAIT
Raisins sec Madeira, Yorkshire pudding, fig chutney
9.95 

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

SEARED SCALLOPS
Black pudding, crisp bacon, cauliflower purée, truffle oil
12.95

CREAM OF CAULIFLOWER VELOUTÉ (V)
Sourdough croutons, truffle oil, chives
7.95 

MAIN COURSES

MR. LAMB'S SHEPHERD'S PIE
Buttered garden peas
20.95 

THE ENGLISH HOUSE CHICKEN & LEEK PIE
Buttered garden peas
19.50

COD LOIN WITH LENTILS
Crisp bacon, fresh thyme, extra virgin olive oil
21.95

MR. WHITE'S MIXED GRILL
*Butcher's steak, pork steak, chicken, black pudding,
free range egg, Koffmann chips*
FOR TWO: 48.95 | FOR ONE: 24.50

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-Friday, 5-6pm &
Thursday-Saturday, 1-3pm*

*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.*

Join the Rewards Club

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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.



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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.

  @marcopierrewhitesteakhouse