




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 Plymouth.

WARM BAKED SOURDOUGH (V)
Salted English butter
4.95 (481 kcal)

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

MARTINI OLIVES (VE)
Fresh lemon, thyme, extra virgin olive oil
5.50 (205 kcal)

SMALL PLATES

8.50 each / 3 for 22.95 / 5 for 34.95

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon
(408 kcal)

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

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

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

FINEST QUALITY SMOKED SALMON
Properly garnished, lemon, brown bread & butter
(272 kcal)

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

CLASSIC MAC & CHEESE (V)
Aged Italian hard cheese, mozzarella, herb breadcrumbs
(621 kcal)

SANDWICHES

All served with Koffmann fries

GRILLED CHICKEN TOASTED CLUB SANDWICH
12.95 (854 kcal)

MARCO'S STEAK SANDWICH
Sourdough baguette, English mustard, onion ring
12.95 (1048 kcal)

BLT TOASTED SANDWICH
Grilled bacon, iceberg lettuce, tomato, mayonnaise
9.95 (568 kcal)

SALADS

AVOCADO CAESAR SALAD (V)
Anchovies, aged Parmesan, hen's egg, croutons
19.50 (758 kcal)
Add grilled chicken 5.75 (190 kcal) Add grilled prawns 6.95 (290 kcal)

POACHED PEAR & WALNUT SALAD (V)
Endive, Clawson Blue Stilton, Merlot Vinegar
16.50 (677 kcal)
(VE available)

THE GRILL

FINEST QUALITY AGED GRASS FED CAMPBELL BROTHERS' BEEF

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK
280g 49.50 (851 kcal) | 140g 35.00 (655 kcal)

RIBEYE STEAK
280g 34.50 (913 kcal)

SIRLOIN STEAK
450g 43.00 (1240 kcal) | 225g 31.50 (849 kcal)

SAUCES

BEARNAISE (231 kcal) 3.75

PEPPERCORN (97 kcal) 3.75

FRESHLY GROUND BEEF BURGERS

All of our burgers are finished with barbecue glaze, iceberg lettuce, beef tomato and served in a brioche bun with Heinz ketchup and Koffmann fries

THE STEAKHOUSE BURGER
Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries
20.95 (1361 kcal)

MAINS

BLACK TRUFFLE & RICOTTA RAVIOLI (V)
Wild rocket, truffle butter, aged Italian hard cheese
19.95 (557 kcal)

GRILLED SALMON BÉARNAISE
Roasted Piccolo tomatoes, Koffmann fries
24.50 (1096 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)

DESSERTS

MR. WHITE'S CLASSIC CHEESECAKE (V)
Compote of seasonal berries
8.50 (334 kcal)

MR COULSON'S STICKY TOFFEE PUDDING (V)
Vanilla ice cream, toffee sauce
8.50 (711 kcal)

1630 CAMBRIDGE BURNT CREAM (V)
The original crème brûlée, shortbread
8.50 (1129 kcal)

UNION JACK CHEESE PLATE (V)
Rutland Red, White Stilton, Blue Stilton, Vintage Cheddar, Fig Chutney, Peter's Yard biscuits
9.95 (580 kcal)

SELECTION OF ICE CREAMS & SORBETS (V/VE)
Speak to your server for today's flavours
7.95 (254 kcal)

AFTERNOON TEA

From £19.⁹⁵ per person
T&Cs apply. Afternoon Tea must be pre-booked.

CREAM TEA

Cream Tea for One £9.⁹⁵
a scone, jam & cream with a cup of tea

BOOK NOW:

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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 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) does not contain meat. (VE) does not contain any animal products.