

SEASONAL

Cocktails

STRAWBERRY & RHUBARB SPRITZ

Everleaf Mountain, rhubarb syrup,
Franklin & Sons Light Tonic Water, strawberry
(non-alcoholic)
9.10

COS-NO-POLITAN

Everleaf Mountain, cranberry juice, lime juice,
sugar cane syrup, orange twist
(non-alcoholic)
8.40

CUCUMBER & ELDERFLOWER SPRITZ

Everleaf Marine, Franklin & Sons Indian Tonic,
elderflower cordial, cucumber, lime and mint
(non-alcoholic)
8.80

LONGBOTTOM VIRGIN MARY

Everleaf Marine, Longbottom spicy tomato juice,
lemon juice, lemon and celery
(non-alcoholic)
9.00

STRAWBERRY FIELDS

Everleaf Mountain, Beefeater Gin, strawberry purée,
lemon juice, soda water, strawberry and mint
(alcoholic)
8.80



LONGBOTTOM
FOR A BLOODY GOOD TIME

CLASSIC

Cocktails

PORN STAR MARTINI

Absolut Vanilla Vodka, Passoa, passion fruit purée,
vanilla syrup, Prosecco
12.50

FROZEN STRAWBERRY DAIQUIRI

Havana Club 3YO Rum, strawberry purée, lime juice,
sugar cane syrup, strawberry
11.95

CLASSIC MOJITO

Havana Club 3YO Rum, brown sugar, lime juice,
soda water, sugar cane syrup, mint
11.95

ESPRESSO MARTINI

Absolut Vanilla Vodka, Kahlúa Coffee Liqueur,
espresso, cocoa
11.95

- Add a shot of The Lakes Salted Caramel Vodka 25ml 3.75
- Add a shot of Lustre Caffè Latte Cream with Vodka 25ml 3.25

WARM BAKED SOURDOUGH (V)

Salted English butter
4.50 (481 kcal)

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

MARTINI OLIVES (VE)

Fresh lemon, extra virgin olive oil
4.75 (222 kcal)

STARTERS

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon
10.50 (379 kcal)

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread and butter
11.50 (454 kcal)

COLONEL MUSTARD'S SCOTCH EGG

English mustard sauce
8.50 (732 kcal)

BEEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar (VE available)
8.95 (373 kcal)

FINEST QUALITY SMOKED SALMON

Properly garnished, brown bread and butter
11.50 (323 kcal)

THE GOVERNOR'S FRENCH ONION SOUP

CROUTONS, Gruyère cheese
8.95 (305 kcal)

THE GRILL

FINEST QUALITY AGED GRASS FED CAMPBELL BROTHERS' BEEF

SIGNATURE STEAKS

FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, confit potato, buttered leaf spinach,
peppercorn sauce
35.00 (823 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, confit potato
37.00 (1023 kcal)

FILLET STEAK WITH GARLIC BUTTER

Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, garlic butter
35.00 (1016 kcal)

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK

6oz 31.95 (697 kcal) | 12oz 46.00 (930 kcal)

RIBEYE STEAK

10oz 31.50 (914 kcal)

SIRLOIN STEAK

8oz 28.50 (850 kcal) | 16oz 39.50 (1240 kcal)

LARGER STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips
Ideal for sharing

TOMAHAWK

32oz 72.50 (1679 kcal)

CHATEAUBRIAND

16oz 72.50 (1554 kcal)

PORTERHOUSE T-BONE

25oz 70.00 (1775 kcal)

SAUCES & TOPPING

Béarnaise Sauce 3.75 (231 kcal) / Peppercorn Sauce 3.75 (97 kcal)

Garlic Parsley Butter 3.75 (290 kcal)

Clawson Blue Cheese Butter 3.75 (285 kcal) / Chimichurri 3.75 (83 kcal)

Garlic King Prawns 5.50 (387 kcal)

Garlic Grilled Woodland Mushrooms 4.50 (305 kcal)

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

MAIN COURSES

ROAST CHICKEN À LA FORESTIÈRE

Woodland mushrooms, confit potato, Madeira roasting juices, buttered leaf spinach
21.50 (934 kcal)

ROAST LAMB À LA DIJONNAISE

Buttered green beans, confit potato, rosemary roasting juices
25.95 (772 kcal)

THE AMERICAN BURGER

Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce,
beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries
19.95 (1359 kcal)

CLASSIC MACARONI CHEESE (V)

Aged Italian hard cheese, mozzarella
15.50 (804 kcal)
Add cured bacon 3.00 (162 kcal)

AVOCADO CAESAR SALAD

Anchovies, Parmesan, hen's egg, croutons
16.50 (615 kcal)
Add grilled chicken 4.75 (441 kcal)
Add grilled prawns 5.50 (387 kcal)

POMODORO LINGUINE (VE)

Tomato sauce, Piccolo tomatoes, fresh basil
15.50 (419 kcal)

WHEELER'S FISH & CHIPS

Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
21.95 (1156 kcal)

CONFIT BELLY OF PORK "MARCO POLO"

Crackling, butter beans, honey spiced roasting juices
19.95 (1110 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"

Tomato vinaigrette, buttered leaf spinach, fresh herbs
21.95 (855 kcal)

SIDES

Koffmann Chips (VE) 4.50 (364 kcal)

Koffmann Fries (VE) 4.50 (444 kcal)

Crispy Onion Rings (VE) 4.50 (356 kcal)

Green Salad, Truffle Dressing (VE) 4.75 (52 kcal)

Buttered Garden Peas (V) 4.25 (283 kcal)

Macaroni Cheese (V) 4.75 (303 kcal)

Garlic & Red Chilli Buttered Spinach (V) 4.75 (195 kcal)

Gratin Dauphinoise 4.75 (439 kcal)

Creamed Cabbage & Bacon 4.75 (497 kcal)

Box Tree Red Cabbage (V) 4.25 (69 kcal)

Buttered Green Beans, Toasted Almonds (V) 4.75 (276 kcal)

Minted New Potatoes (V) 4.25 (300 kcal)

SEASONAL

Specials

STARTERS

CLASSIC MEATBALLS ON GARLIC BREAD

Rich tomato sauce, aged Parmesan
9.50 (654 kcal)

BURRATA (V)

Roasted vine cherry tomatoes Provençal, capers, extra virgin olive oil
12.50 (335 kcal)

CLASSIC GREEK TARAMASALATA WITH LEMON

Extra virgin olive oil, toast Melba
8.50 (384 kcal)

MAIN COURSES

CHARGILLED CALAMARI, CHIMICHURRI SAUCE

Rocket & tomato salad, capers
21.50 (414 kcal)

TEMPURA OF JUMBO SHRIMPS "MONTE CARLO"

Mango chutney, lemon, coriander, rocket & tomato salad
21.95 (630 kcal)

THE GREAT BRITISH CHEESE & ONION PIG BURGER

Brioche bun, BBQ glaze, onion rings, Monterey Jack, beef tomato,
iceberg lettuce, honey mustard sauce, Koffmann fries
15.50 (1619 kcal)

GRILLED PLAICE FILLET À LA FORESTIÈRE

Buttered leaf spinach, woodland mushrooms,
vintage balsamic, extra virgin olive oil
22.95 (591 kcal)

“To know how to eat well,
one must first know how to wait”

Jean Anthelme Brillat-Savarin

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