

## 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 (735 kcal) 

THE GOVERNOR'S FRENCH ONION SOUP  
Sourdough croûtes, Hawkstone IPA, Gruyère cheese  
8.95 (312 kcal)

WHEELER'S SALT & PEPPER CALAMARI  
Chilli, spring onion, lemon mayonnaise  
10.50 (709 kcal) 


BETROOT & GOAT'S CHEESE SALAD (V)  
Merlot dressing, candied walnuts (Vegan option available)  
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 (289 kcal)

THE BOX TREE CHICKEN LIVER PARFAIT  
Raisin sec, Madeira gelée, Melba toast, watercress salad  
10.50 (395 kcal)

THE "MAESTRO" TORTILLA  
Egg Holstein, anchovies, capers, truffle butter  
(Vegetarian option available)  
10.50 (538 kcal)

FARMHOUSE SALAD  
Slow braised ham, soft hen's egg, Gruyère cheese,  
Romaine, salad cream dressing  
Large: 19.50 (878 kcal) Small: 9.95 (521 kcal) 

PEA & HAM SOUP  
Slow braised ham, fresh herbs  
(Vegan pea & mint option available)  
8.50 (241 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

STEAK LYONNAISE  
Fillet steak, buttered leaf spinach, sourdough croûte, Dijon mustard, crispy shallots, Madeira roasting juices  
34.00 (499 kcal)

STEAK AU POIVRE  
Fillet steak, buttered leaf spinach, sourdough croûte, fricassée of woodland mushrooms, peppercorn sauce  
36.50 (556 kcal)

SURF & TURF  
Fillet steak, garlic king prawns, béarnaise sauce, sourdough croûte  
36.50 (861 kcal)

### LARGER CUTS

Ideal for sharing or a large meal for one. All served with roasted Piccolo tomatoes, watercress and a choice of 2 standard sides and 2 sauces or butters.

PORTERHOUSE T-BONE  
RECOMMENDED MEDIUM RARE  
710g 90.00 (1045 kcal)

CHATEAUBRIAND  
RECOMMENDED MEDIUM RARE  
450g 90.00 (825 kcal)

TOMAHAWK  
RECOMMENDED MEDIUM  
1000g 95.00 (1334 kcal)

## CLASSICS

SIRLOIN STEAK  
RECOMMENDED MEDIUM RARE  
Roasted Piccolo tomatoes, Koffmann chips  
450g 44.00 (1240 kcal) | 225g 30.50 (849 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"  
Tomato vinaigrette, fresh herbs, buttered leaf spinach  
23.95 (754 kcal)

THE STEAKHOUSE BURGER  
Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, brioche bun, Heinz ketchup & Koffmann fries  
19.95 (1241 kcal)

RIBEYE STEAK  
RECOMMENDED MEDIUM  
Roasted Piccolo tomatoes, Koffmann chips  
280g 33.50 (913 kcal)

CHARGRILLED PORK RIBEYE  
Pork collar, buttered leaf spinach, chimichurri sauce  
20.95 (807 kcal) 

STEAK FRITES  
SERVED PINK OR WELL-DONE  
"Perfect as a light lunch"  
Butcher's steak, Koffmann fries, garlic butter, rocket & aged Parmesan salad  
24.50 (1245 kcal) 

FILLET STEAK  
RECOMMENDED MEDIUM RARE  
Roasted Piccolo tomatoes, Koffmann chips  
280g 51.00 (851 kcal) | 140g 34.00 (655 kcal)

ROAST RUMP OF LAMB  
French style peas, mint vinaigrette, roasting juices  
25.95 (651 kcal)


GRILLED CHICKEN WITH TOMATO VINAIGRETTE  
Buttered leaf spinach, soft herbs  
18.95 (838 kcal) 

## MAIN COURSES

WHEELER'S FISHCAKE  
Sauce tartare, soft boiled egg, buttered leaf spinach  
20.95 (849 kcal) 

WHEELER'S FISH & CHIPS  
Hawkstone Premium beer batter, sauce tartare, Koffmann chips, marrowfat peas, fresh lemon  
22.50 (1135 kcal)

SEABASS À LA PROVENÇALE  
Buttered leaf spinach, black olives, sauce vierge, new potatoes, fresh herbs  
26.95 (1000 kcal)

RAVIOLI OF AUBERGINE PARMIGIANA (V)  
Tomato ragù, Piccolo tomatoes, fresh basil, Italian hard cheese  
(Vegan pea & shallot ravioli option available)  
18.95 (382 kcal) 

AVOCADO CAESAR SALAD  
Anchovies, aged Parmesan, hen's egg, croutons  
Large: 18.50 (670 kcal) Small: 9.50 (403 kcal)  
Add grilled chicken 5.75 (190 kcal) Add grilled prawns 6.95 (290 kcal)

## '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 20.95

Available Monday-Sunday, 5.30-7pm

Dishes marked with '1961' are available on our set menu. Some items may include a supplement charge.

For puddings, please see our pudding menu for options. (Please note that the '1961' menu cannot be used in conjunction with any other offer).

Join the  
**Rewards  
Club**

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.



## STANDARD SIDES

KOFFMANN POTATOES 4.75  
Fries (VE) (444 kcal) | Chips (VE) (364 kcal) | Minted New Potatoes (V) (178 kcal)

HAWKSTONE PREMIUM BEER BATTERED ONION RINGS (VE) 4.75 (357 kcal)

BUTTERED GARDEN PEAS (V) 4.50 (174 kcal)

GREEN SALAD, TRUFFLE DRESSING (VE) 4.95 (52 kcal)

## PREMIUM SIDES

KING PRAWNS & GARLIC BUTTER 6.95 (290 kcal)

TRUFFLE & AGED PARMESAN FRIES 5.75 (483 kcal)

CREAMED LEAF SPINACH WITH HORSE RADISH (V) 5.95 (232 kcal)

BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.95 (177 kcal)

BAKED MAC & CHEESE (V) 5.75 (346 kcal)

CREAMED CABBAGE & BACON 4.95 (479 kcal)

## SAUCES & BUTTERS

BÉARNAISE (V) 3.95 (231 kcal)

PEPPERCORN 3.95 (97 kcal)

MADEIRA ROASTING JUICES 3.95 (32 kcal)

CHIMICHURRI (VE) 3.95 (83 kcal)

GARLIC PARSLEY BUTTER (V) 3.95 (290 kcal)

CLAWSON FARMS BLUE CHEESE BUTTER (V) 3.95 (285 kcal)

BLACK TRUFFLE BUTTER (V) 4.50 (218 kcal)





MARCO PIERRE WHITE

ESTD 1961

"Cooking is a philosophy, it's not a recipe."

- Marco Pierre White

  @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.