



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 Chophouse here in Dover.

CHOPHOUSE SUNDAY ROAST



AVAILABLE EVERY SUNDAY | 12PM - 4PM
SCAN THE QR CODE TO VIEW MENU

TWO COURSES 26.95
THREE COURSES 31.95

Sunday just isn't a Sunday without the perfect roast dinner with the ones you love the most.

Enjoy a traditional roast with all the trimmings from one of the world's greatest chefs.

FOR THE TABLE

Warm Baked Sourdough (V)
Salted English butter
4.95 (481kcal)

SMALL PLATES

Salt Baked Beetroot & Goat's Cheese Salad (V)
Merlot vinegar, candied walnuts
9.50 (315kcal)
VE available

Finest Quality Smoked Salmon
Properly garnished, buttered brown bread, fresh lemon
14.50 (289kcal)

MARCO PIERRE WHITE

MR. WHITE'S ENGLISH CHOPHOUSE

ESTD 2015

FOR THE TABLE

Martini Olives (VE)
Fresh lemon,
extra virgin olive oil
4.95 (205kcal)

PERFECT FOR SHARING - WE RECOMMEND ONE TO TWO PLATES PER PERSON

The Governor's French Onion Soup
Sourdough croûtes, Hawkstone IPA, Gruyère cheese
9.95 (305kcal)

Poached Pear & Clawson Farms Blue Cheese Salad (V)
Endive, candied walnuts, Merlot vinegar
8.95 (334kcal)
VE available

Wheeler's Salt & Pepper Calamari
Chilli & spring onion, lemon mayonnaise
9.95 (698kcal)

Classic Meatballs
Toasted garlic sourdough, rich tomato sauce, aged Parmesan
10.50 (556kcal)

STEAKS & CHOPS

- ALL WEIGHTS ARE APPROXIMATE

ALL SERVED WITH ROASTED PICCOLO VINE TOMATOES & YOUNG WATERCRESS

SINGLE CUTS

ALLOW 20 MINUTES FOR THE STEAK TO BE COOKED & RESTED.

Butcher's 170G, RECOMMENDED PINK OR WELL DONE
18.95 (347kcal)

Sirloin 230G, RECOMMENDED MEDIUM-RARE
28.50 (525kcal)

Ribeye 280G, RECOMMENDED MEDIUM
34.00 (589kcal)

Fillet 170G, RECOMMENDED MEDIUM-RARE
36.00 (373kcal)

LARGER CUTS

ALLOW UP TO 45 MINUTES FOR THE STEAK TO BE COOKED & RESTED.

Sirloin 450G, RECOMMENDED MEDIUM-RARE
52.50 (916kcal)

Fillet 340G, RECOMMENDED MEDIUM-RARE
62.00 (605kcal)

Tomahawk 1000G, RECOMMENDED MEDIUM
98.00 (1029kcal)

SIGNATURE STEAKS

Steak Au Poivre
Fillet steak, buttered leaf spinach, sourdough croûte, peppercorn sauce, fricassée of woodland mushrooms
41.50 (817kcal)

Steak with Garlic Butter
Fricassée of woodland mushrooms, sourdough croûte, buttered leaf spinach, garlic butter
42.50 (1010kcal)

Surf & Turf
Garlic king prawns, béarnaise sauce, sourdough croûte
44.50 (1017kcal)

CHOPHOUSE CLASSICS

Roast Rump of Lamb à la Dijonnaise
SERVED PINK OR WELL DONE
Green beans, confit potato, roasting juices
26.95 (772kcal)

Wheeler's Classic Fish & Chips
Fried fillet of cod, Koffmann chips, marrowfat peas, sauce tartare, fresh lemon
22.95 (1121kcal)

Grilled Salmon Béarnaise
Roasted Piccolo vine tomatoes, Koffmann fries
22.50 (1087kcal)

Chimichurri Glazed Chicken
Roasted Piccolo vine tomatoes, young watercress, Koffmann fries
19.95 (959kcal)

Chophouse Burger
Melted Monterey Jack, smoked streaky bacon, barbecue glaze, iceberg lettuce, sweet pickled cucumber, beef tomato, brioche bun, Heinz ketchup, Koffmann fries
21.50 (1235kcal)

Avocado Caesar Salad
Anchovies, aged Parmesan, hen's egg, croutons
Small 10.50 (359kcal)
Main 18.50 (656kcal)
Add grilled chicken +5.25 (190kcal)
Add grilled prawns +6.50 (290kcal)

Ravioli of Aubergine Parmigiana (V)
Tomato ragù, Piccolo tomatoes, fresh basil, Italian hard cheese
18.95 (382kcal)
Vegan pea & shallot ravioli option available

Steak Frites
SERVED PINK OR WELL DONE
"PERFECT AS A LIGHT LUNCH"
Butcher's steak, Koffmann fries, rocket & aged Parmesan salad, garlic butter
24.50 (990kcal)

STANDARD SIDES

Koffmann Potatoes 5.00
Fries (VE) (436kcal)
Chips (VE) (356kcal)
Minted New Potatoes (V) (178kcal)
Green Salad, Truffle Dressing (VE) 5.00 (52kcal)
Battered Onion Rings (VE) 5.00 (346kcal)
Buttered Garden Peas (V) 5.00 (174kcal)

PREMIUM SIDES

Truffle & Aged Parmesan Cheese Fries (V) 6.00 (471kcal)
Creamed Leaf Spinach with Horseradish (V) 6.00 (232kcal)
Buttered Green Beans with Almonds (V) 6.00 (177kcal)
King Prawns & Garlic Butter 8.50 (290kcal)
Baked Mac & Cheese (V) 6.00 (346kcal)

SAUCES

Peppercorn 4.50 (97kcal)
Béarnaise (V) 4.50 (231kcal)
Madeira Roasting Juices Roasting Juices 4.50 (32kcal)
Clawson Farms Blue Cheese Butter (V) 4.50 (285kcal)
Garlic Parsley Butter (V) 4.50 (290kcal)
Chimichurri (VE) 4.50 (83kcal)

'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 for £20.95

Available Monday-Friday, 12-5pm

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.



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

- Marco Pierre White

@mrwhitesenglishchophouse

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.

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. Scan the QR code to sign up.

