



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 Whitechapel.

FOR THE TABLE

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

SMALL PLATES

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

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

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

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

Poached Pear & Clawson Farms Blue Cheese Salad (V)
Endive, candied walnuts, grape 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, Italian hard cheese
10.50 (556kcal)

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)

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 & Italian Hard 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)
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 (84kcal)

STEAKS & CHOPS

ALL SERVED WITH ROASTED

PICCOLO VINE TOMATOES & YOUNG WATERCRESS - ALL WEIGHTS ARE APPROXIMATE

SINGLE CUTS

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

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)

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

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

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

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

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

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

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

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REWARDS CLUB

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MARCO PIERRE WHITE

ESTD 1961

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

- Marco Pierre White



@mpw_chophouse @ChophouseWhitechapel

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 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.