

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

STANDARD SIDES

- KOFFMANN POTATOES 4.50
Fries (VE) (444 kcal) | Chips (VE) (364 kcal) | Minted New Potatoes (V) (178 kcal)
- HAWKSTONE PREMIUM BEER BATTERED ONION RINGS (VE) 4.25 (357 kcal)
- BUTTERED GARDEN PEAS (V) 4.00 (174 kcal)
- GREEN SALAD, TRUFFLE DRESSING (VE) 4.50 (52 kcal)

PREMIUM SIDES

- KING PRAWNS & GARLIC BUTTER 6.50 (290 kcal)
- TRUFFLE & AGED PARMESAN FRIES 5.50 (483 kcal)
- CREAMED LEAF SPINACH WITH HORSERADISH (V) 5.50 (232 kcal)
- BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.50 (177 kcal)
- BAKED MAC & CHEESE (V) 5.25 (346 kcal)
- CREAMED CABBAGE & BACON 4.50 (479 kcal)

SAUCES & BUTTERS

- BÉARNAISE (V) 3.50 (231 kcal)
- PEPPERCORN 3.50 (97 kcal)
- MADEIRA ROASTING JUICES 3.75 (32 kcal)
- CHIMICHURRI (VE) 3.75 (83 kcal)
- GARLIC PARSLEY BUTTER (V) 3.50 (290 kcal)
- CLAWSON FARMS BLUE CHEESE BUTTER (V) 3.75 (285 kcal)
- BLACK TRUFFLE BUTTER (V) 4.25 (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.

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
32.50 (499 kcal)
- STEAK AU POIVRE**
Fillet steak, buttered leaf spinach, sourdough croûte, fricassée of woodland mushrooms, peppercorn sauce
35.00 (556 kcal)
- SURF & TURF**
Fillet steak, garlic king prawns, béarnaise sauce, sourdough croûte
35.00 (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 85.00 (1045 kcal)
- CHATEAUBRIAND**
RECOMMENDED MEDIUM RARE
450g 85.00 (825 kcal)
- TOMAHAWK**
RECOMMENDED MEDIUM
1000g 90.00 (1334 kcal)

CLASSICS

- SIRLOIN STEAK**
RECOMMENDED MEDIUM RARE
Roasted Piccolo tomatoes, Koffmann chips
450g 43.00 (1240 kcal) | 225g 29.50 (849 kcal)
- RIBEYE STEAK**
RECOMMENDED MEDIUM
Roasted Piccolo tomatoes, Koffmann chips
280g 32.00 (913 kcal)
- FILLET STEAK**
RECOMMENDED MEDIUM RARE
Roasted Piccolo tomatoes, Koffmann chips
280g 49.00 (851 kcal) | 140g 32.50 (655 kcal)
- ESCALOPE OF SALMON “HELL’S KITCHEN”**
Tomato vinaigrette, fresh herbs, buttered leaf spinach
23.50 (754 kcal)
- CHARGRILLED PORK RIBEYE**
Pork collar, buttered leaf spinach, chimichurri sauce
20.50 (807 kcal)
- ROAST RUMP OF LAMB**
French style peas, mint vinaigrette, roasting juices
25.50 (651 kcal)
- THE STEAKHOUSE BURGER**
Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, brioche bun, Heinz ketchup & Koffmann fries
19.50 (1241 kcal)
- STEAK FRITES**
SERVED PINK OR WELL-DONE
“Perfect as a light lunch”
Butcher’s steak, Koffmann fries, garlic butter, rocket & aged Parmesan salad
23.95 (1245 kcal)
- GRILLED CHICKEN WITH TOMATO VINAIGRETTE**
Buttered leaf spinach, soft herbs
18.50 (838 kcal)

MAIN COURSES

- WHEELER’S FISHCAKE**
Sauce tartare, soft boiled egg, buttered leaf spinach
19.50 (849 kcal)
- WHEELER’S FISH & CHIPS**
Hawkstone Premium beer batter, sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
21.50 (1135 kcal)
- SEABASS À LA PROVENÇALE**
Buttered leaf spinach, black olives, sauce vierge, new potatoes, fresh herbs
26.50 (1000 kcal)
- RAVIOLI OF AUBERGINE PARMIGIANA (V)**
Tomato ragù, Piccolo tomatoes, fresh basil, Italian hard cheese
(Vegan pea & shallot ravioli option available)
18.50 (382 kcal)
- AVOCADO CAESAR SALAD**
Anchovies, aged Parmesan, hen’s egg, croutons
Large: 17.95 (670 kcal) Small: 8.95 (403 kcal)
Add grilled chicken 5.25 (190 kcal) Add grilled prawns 6.50 (290 kcal)

FOR THE TABLE

- WARM BAKED SOURDOUGH (V)**
Salted English butter
4.75 (481 kcal)
- MARTINI OLIVES (VE)**
Fresh lemon, thyme, extra virgin olive oil
4.95 (205 kcal)

STARTERS

- COLONEL MUSTARD’S SCOTCH EGG**
English mustard sauce
8.50 (735 kcal)
- THE GOVERNOR’S FRENCH ONION SOUP**
Sourdough croûtes, Hawkstone IPA, Gruyère cheese
8.50 (312 kcal)
- WHEELER’S SALT & PEPPER CALAMARI**
Chilli, spring onion, lemon mayonnaise
9.95 (709 kcal)
- BETROOT & GOAT’S CHEESE SALAD (V)**
Merlot dressing, candied walnuts (Vegan option available)
8.50 (315 kcal)
- CLASSIC PRAWN COCKTAIL**
Marie Rose sauce, brown bread & butter
10.95 (412 kcal)
- FINEST QUALITY SMOKED SALMON PROPERLY GARNISHED**
Fresh lemon, brown bread & butter
11.50 (289 kcal)
- THE BOX TREE CHICKEN LIVER PARFAIT**
Raisin sec, Madeira gelée, Melba toast, watercress salad
9.95 (395 kcal)
- THE “MAESTRO” TORTILLA**
Egg Holstein, anchovies, capers, truffle butter
(Vegetarian option available)
9.95 (538 kcal)
- FARMHOUSE SALAD**
Slow braised ham, soft hen’s egg, Gruyère cheese, Romaine, salad cream dressing
Large: 18.95 (878 kcal) Small: 9.50 (521 kcal)
- PEA & HAM SOUP**
Slow braised ham, fresh herbs
(Vegan pea & mint option available)
7.95 (241 kcal)



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

Lunch: Tuesday - Saturday, 12-2.30pm
Dinner: Tuesday - Thursday, 5.45pm - 9.30pm

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.

