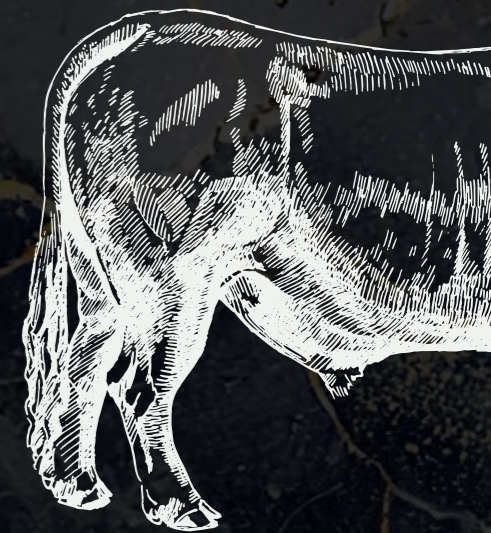
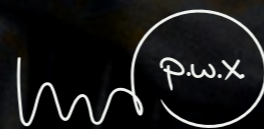




MARCO PIERRE WHITE  
BAR & GRILL



MARCO PIERRE  
STEAKHOUSE



MARCO PIERRE WHITE

ESTD 1961

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## MARCO PIERRE WHITE

ESTD 1961

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 Steakhouse Bar & Grill here in Plymouth.

WARM BAKED SOURDOUGH (V)  
*Salted English butter*  
4.95 (481 kcal)

## MARCO PIERRE WHITE STEAKHOUSE BAR & GRILL

MARTINI OLIVES (VE)  
*Fresh lemon, thyme, extra virgin olive oil*  
5.50 (205 kcal)

### SMALL PLATES

8.50 each | 3 for 22.95 | 5 for 34.95

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

CLASSIC PRAWN COCKTAIL  
*Marie Rose sauce, brown bread and butter*  
(412 kcal)

COLONEL MUSTARD'S SCOTCH EGG  
*English mustard sauce*  
(738 kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)  
*Merlot dressing, candied walnuts (VE available)*  
(315 kcal)

FINEST QUALITY SMOKED SALMON  
*Properly garnished, lemon, brown bread & butter*  
(272 kcal)

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

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

### SANDWICHES

All served with Koffmann fries

GRILLED CHICKEN TOASTED CLUB SANDWICH  
12.95 (854 kcal)

MARCO'S STEAK SANDWICH  
*Sourdough baguette, English mustard, Hawkstone Premium beer battered onion rings*  
12.95 (1048 kcal)

BLT TOASTED SANDWICH  
*Grilled bacon, iceberg lettuce, tomato, mayonnaise*  
9.95 (568 kcal)

### SALADS

AVOCADO CAESAR SALAD (V)  
*Anchovies, aged Parmesan, hen's egg, croutons*  
Large: 19.50 (670 kcal) Small: 9.95 (403 kcal)  
*Add grilled chicken 5.75 (190 kcal) Add grilled prawns 6.95 (290 kcal)*

FARMHOUSE SALAD  
*Slow braised ham, soft hen's egg, Gruyère cheese, Romaine, salad cream dressing*  
Large: 20.50 (878 kcal) Small: 10.50 (521 kcal)

### THE GRILL

FINEST QUALITY AGED GRASS FED CAMPBELL BROTHERS' BEEF

#### CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK  
280g 52.00 (851 kcal) | 140g 35.00 (655 kcal)

RIBEYE STEAK  
280g 34.50 (913 kcal)

SIRLOIN STEAK  
450g 45.00 (1240 kcal) | 225g 31.50 (849 kcal)

STEAK FRITES  
*SERVED PINK OR WELL-DONE*  
"Perfect as a light lunch"

*Butcher's steak, Koffmann fries, garlic butter, rocket & aged Parmesan salad*  
24.95 (1245 kcal)

#### SAUCES

BEARNAISE (231 kcal) 3.95 | PEPPERCORN (97 kcal) 3.95

### MAINS

RAVIOLI OF AUBERGINE PARMIGIANA (V)  
*Tomato ragù, Piccolo tomatoes, fresh basil, Italian hard cheese*  
19.50 (382 kcal)  
*(Vegan pea & shallot ravioli option available)*

ESCALOPE OF SALMON "HELL'S KITCHEN"  
*Tomato vinaigrette, fresh herbs, buttered leaf spinach*  
24.50 (754 kcal)

THE STEAKHOUSE BURGER  
*Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries*  
20.95 (1241 kcal)

CHARGRILLED PORK RIBEYE  
*Pork collar, buttered leaf spinach, chimichurri sauce*  
21.50 (807 kcal)

WHEELER'S FISH & CHIPS  
*Hawkstone Premium beer batter, sauce tartare, Koffmann chips, marrowfat peas, fresh lemon*  
23.50 (1135 kcal)

### 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)

KING PRAWNS & GARLIC BUTTER 6.95 (290 kcal)

TRUFFLE & AGED PARMESAN FRIES 5.75 (483 kcal)

CREAMED LEAF SPINACH WITH HORSERADISH (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)

### DESSERTS

MR. WHITE'S CLASSIC CHEESECAKE (V)  
*Compote of seasonal berries*  
8.50 (334 kcal)

MR COULSON'S STICKY TOFFEE PUDDING (V)  
*Vanilla ice cream, toffee sauce*  
8.50 (711 kcal)

1630 CAMBRIDGE BURNT CREAM (V)  
*The original crème brûlée, shortbread*  
8.50 (1129 kcal)

UNION JACK CHEESE PLATE (V)  
*Rutland Red, White Stilton, Blue Stilton, fig chutney, Peter's Yard biscuits*  
9.95 (580 kcal)

SELECTION OF ICE CREAMS & SORBETS (V/VE)  
*Speak to your server for today's flavours*  
7.95 (254 kcal)

## AFTERNOON TEA

From £19.<sup>95</sup> per person

T&Cs apply. Afternoon Tea must be pre-booked.

## CREAM TEA

Cream Tea for One £9.<sup>95</sup>



a scone, jam & cream with a cup of tea

## BOOK NOW:

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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. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) does not contain meat. (VE) does not contain any animal products.