

SEASONAL

Specials

STARTERS

BOX TREE CHICKEN LIVER PÂTÉ
Toasted sourdough, fig chutney
9.95

NEW SEASON ASPARAGUS (V)
Black truffle mayonnaise, hen's egg, soft herbs
9.95

GARLIC KING PRAWNS
Lemon, soft herbs
11.50

CREAM OF CAULIFLOWER VELOUTÉ (V)
Croutons, truffle oil
8.50

MAIN COURSES

STEAK FRITES, GARLIC BUTTER
SERVED PINK OR WELL DONE
Butcher's steak, wild rocket, aged Parmesan, vintage balsamico, Koffmann fries
22.95

SUPREME OF SALMON
New season asparagus, hen's egg, béarnaise sauce
23.50

STEAKHOUSE CRAB CAKES
Buttered leaf spinach, ravigote sauce
19.95

PEA & SHALLOT RAVIOLI (VE)
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs
19.50

'1961' MENU

Two courses for £19.61

Available Monday-Friday: 5-6pm

BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar (ve available)

ROASTED VINE TOMATO SOUP (VE)
Croutons, basil oil

BOX TREE CHICKEN LIVER PÂTÉ
Toasted sourdough, fig chutney

BUTCHER'S STEAK AU POIVRE
SERVED PINK OR WELL DONE
Roasted Piccolo tomatoes, Koffmann fries, soft herbs

Steak upgrades

SIRLOIN STEAK
8oz | +7.50

RIBEYE STEAK
10oz | +10.50

FILLET STEAK
6oz | +11.00

PEA & SHALLOT RAVIOLI (VE)
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs

ESCALOPE OF CHICKEN ALLA MILANESE
Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, fresh lemon

Add any pudding for 5.00

Please note that the '1961 menu' cannot be used in conjunction with any other offers or discounts.



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 Nottingham.