

WARM BAKED
SOURDOUGH (V)
Salted English butter
4.75

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

MARTINI
OLIVES (VE)
Fresh lemon, thyme, extra virgin olive oil
4.95

STARTERS

WHEELER'S SALT & PEPPER CALAMARI
Chilli, spring onion, lemon mayonnaise
9.95 

CLASSIC PRAWN COCKTAIL
Marie Rose sauce, brown bread & butter
10.95

COLONEL MUSTARD'S SCOTCH EGG
English mustard sauce
8.50 

BETROOT & GOAT'S CHEESE SALAD (V)
Merlot dressing, candied walnuts (Vegan option available)
8.50 

FINEST QUALITY SMOKED SALMON
PROPERLY GARNISHED
Fresh lemon, brown bread & butter
11.50

THE GOVERNOR'S FRENCH
ONION SOUP
Sourdough croûtes, Hawkstone IPA, Gruyère cheese
8.95

THE GRILL

Campbell
BROTHERS

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 STEAKS

RECOMMENDED MEDIUM RARE

STEAK LYONNAISE
Fillet steak, buttered leaf spinach, sourdough croûte, Dijon mustard, crispy shallots, Madeira roasting juices
35.00

STEAK AU POIVRE
Fillet steak, buttered leaf spinach, sourdough croûte, fricassée of woodland mushrooms, peppercorn sauce
35.00

SURF & TURF
Fillet steak, garlic king prawns, béarnaise sauce, sourdough croûte
37.50

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK
RECOMMENDED MEDIUM RARE
280g 52.50 | 140g 32.50

RIBEYE STEAK
RECOMMENDED MEDIUM
280g 32.00

SIRLOIN STEAK
RECOMMENDED MEDIUM RARE
450g 45.00 | 225g 29.50

LARGER STEAKS

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.

TOMAHAWK
RECOMMENDED MEDIUM RARE
1000g 90.00

CHATEAUBRIAND
RECOMMENDED MEDIUM RARE
450g 85.00

PORTERHOUSE T-BONE
RECOMMENDED MEDIUM RARE
710g 85.00

SAUCES & BUTTERS

Béarnaise (V) 3.50 | Peppercorn 3.50 | Chimichurri (VE) 3.75
Garlic Parsley Butter (V) 3.50 | Clawson Farms Blue Cheese Butter (V) 3.75
Black Truffle Butter (V) 4.25 | Madeira Roasting Juices 3.75

MAIN COURSES

WHEELER'S FISH & CHIPS
Hawkstone Premium beer batter, sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
21.95

AVOCADO CAESAR SALAD
Anchovies, aged Parmesan, hen's egg, croutons
Large: 17.95 Small: 8.95
Add grilled chicken 5.25 | Add grilled prawns 6.50

ESCALOPE OF SALMON "HELL'S KITCHEN"
Tomato vinaigrette, fresh herbs, buttered leaf spinach
23.50

CHARGRILLED PORK RIBEYE
Pork collar, buttered leaf spinach, chimichurri sauce
20.50 

GRILLED CHICKEN WITH TOMATO VINAIGRETTE
Buttered leaf spinach, soft herbs
18.50 

THE STEAKHOUSE BURGER
Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, brioche bun, Heinz ketchup & Koffmann fries
19.50

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 

STANDARD SIDES

KOFFMANN POTATOES 4.50
Fries (VE) | Chips (VE) | Minted New Potatoes (V)
HAWKSTONE PREMIUM BEER BATTERED ONION RINGS (VE) 4.25
BUTTERED GARDEN PEAS (V) 4.00
GREEN SALAD, TRUFFLE DRESSING (VE) 4.50

PREMIUM SIDES

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

Scan the QR code for full calorie information,
or visit www.mpwrestaurants.co.uk/allergens



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

SEASONAL Specials

STARTERS

THE BOX TREE CHICKEN LIVER PARFAIT
Raisin sec, Madeira gelée, Melba toast, watercress salad
9.95

THE "MAESTRO" TORTILLA
Egg Holstein, anchovies, capers, truffle butter
(Vegetarian option available)
9.95

FARMHOUSE SALAD
Slow braised ham, soft hen's egg, Gruyère cheese, Romaine, salad cream dressing
Large: 18.95 Small: 9.50 

PEA & HAM SOUP
Slow braised ham, fresh herbs (Vegan pea & mint option available)
7.95 

MAIN COURSES

SEABASS À LA PROVENÇALE
Buttered leaf spinach, black olives, sauce vierge, new potatoes, fresh herbs
26.50

WHEELER'S FISHCAKE
Sauce tartare, soft boiled egg, buttered leaf spinach
19.50 

ROAST RUMP OF LAMB
French style peas, mint vinaigrette, roasting juices
25.50

RAVIOLI OF AUBERGINE PARMIGIANA (V)
Tomato ragù, Piccolo tomatoes, fresh basil, Italian hard cheese
(Vegan pea & shallot ravioli option available)
18.50 

'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 20.95

Available Monday-Friday, 5-6pm &
Friday-Saturday, 1-3pm

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.



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.