



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
4.75 (481 kcal)

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

MARTINI OLIVES (VE)
Fresh lemon, extra virgin olive oil
5.00 (222 kcal)

SMALL PLATES

8.50 each | 3 for 22.95 | 5 for 34.95

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon
(402 kcal)

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

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

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

FINEST QUALITY SMOKED SALMON
Celeriac remoulade, capers, lemon, brown bread & butter
(399 kcal)

THE GOVERNOR'S FRENCH ONION SOUP
Croutons, Gruyère cheese
(305 kcal)

MARCO'S MACARONI CHEESE (V)
Aged Italian cheese, crisp breadcrumbs
(621 kcal)

SANDWICHES

All served with Koffmann fries

GRILLED CHICKEN TOASTED CLUB
SANDWICH 12.95 (854 kcal)

MARCO'S STEAK SANDWICH
Sourdough baguette, English mustard, onion ring
12.95 (1048 kcal)

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

SALADS

MARCO'S CLASSIC CAESAR SALAD
Anchovies, Parmesan, avocado, hen's egg
16.95 (615 kcal)

ADD CHICKEN +4.75 (441 kcal)

POACHED PEAR & WALNUT SALAD (V)
Endive, Clawson Blue Stilton, Merlot Vinegar
16.50 (677 kcal)
(VE available)

THE GRILL

FINEST QUALITY AGED GRASS FED CAMPBELL BROTHERS' BEEF

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK
6oz 32.50 (697 kcal) | 12oz 48.00 (930 kcal)

RIBEYE STEAK
10oz 32.00 (914 kcal)

SIRLOIN STEAK
8oz 29.50 (850 kcal) | 16oz 41.00 (1240 kcal)

SAUCES

BEARNAISE (231 kcal) 3.95

PEPPERCORN (97 kcal) 3.95

FRESHLY GROUND BEEF BURGERS

All of our burgers are finished with barbecue glaze, iceberg lettuce, beef tomato and served in a brioche bun with Heinz ketchup and Koffmann fries

THE AMERICAN

Melted Cheddar, cured bacon, sweet pickled cucumber
20.95 (1359 kcal)

MAINS

MIXED MEDITERRANEAN VEGETABLE MINI RAVIOLI (V)
Toasted pine nuts, soft herbs, extra virgin olive oil
(Vegan pea & shallot mini ravioli available)
18.50 (543 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"
Tomato vinaigrette, buttered leaf spinach, fresh herbs
23.95 (855 kcal)

SIDES

Koffmann Chips (VE) 4.75 (364 kcal)

Koffmann Fries (VE) 4.75 (444 kcal)

Crispy Onion Rings (VE) 4.75 (356 kcal)

Garlic & Red Chilli Buttered Spinach (V) 4.95 (195 kcal)

Gratin Dauphinoise 4.95 (257 kcal)

Green Salad, Truffle Dressing (VE) 4.95 (52 kcal)

Creamed Cabbage & Bacon 4.95 (505 kcal)

Buttered Garden Peas (V) 4.50 (283 kcal)

Buttered Green Beans, Toasted Almonds (V) 4.95 (287 kcal)

Minted New Potatoes (V) 4.50 (300 kcal)

DESSERTS

MR WHITE'S
CLASSIC CHEESECAKE (V)
Fresh blueberry sauce
7.95 (357 kcal)

MR COULSON'S
STICKY TOFFEE PUDDING (V)
Vanilla ice cream, butterscotch sauce
7.95 (711 kcal)

UNION JACK
CHEESE PLATE (V)
Rutland Red, White Stilton, Blue Stilton, Vintage Cheddar,
Fig Chutney, Peter's Yard biscuits
9.50 (580 kcal)

SELECTION OF ICE CREAMS & SORBETS (V/VE)
Speak to your server for today's flavours
7.50 (270 kcal)

AFTERNOON TEA

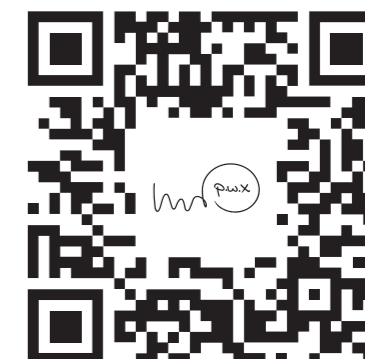
From £19.⁹⁵ per person

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

CREAM TEA

Cream Tea for One £9.⁹⁵
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.