

Freshly Baked Sourdough (v)
Salted English butter
0.00



MARCO PIERRE WHITE

ESTD 1961

Martini Green Olives (ve)
Cerignola
0.00

SET MENU

Two Courses / Three Courses

STARTERS

Beetroot & Hen's Egg Salad (v)
Candied walnuts, mustard dressing
(ve available)

Welsh Rarebit
Grilled Cheddar, English mustard, dark ale, toasted sourdough, green salad, truffle dressing

Salad Lyonnaise
Crisp bacon, sourdough croutes, soft hen's egg, fresh herbs
Starter | Main

Crispy Devilled Whitebait
Sauce tartare, fresh lemon

MAIN COURSES

Classic Moules Marinière
Garlic butter, toasted sourdough
Starter | Main

Butcher's Steak & Chips
Peppercorn sauce, chunky chips, piccolo tomatoes
Upgrade to a 28 day aged 8oz Sirloin

Escalope of Chicken Milanese
Fresh rocket, piccolo tomatoes, shaved pecorino, fresh lemon

BBC MAESTRO

Marco's Macaroni Cheese (v)
Aged Italian cheese, crisp breadcrumbs
Starter | Main
Add ragu alla Bolognese 0.00/0.00

Mr Lamb's Shepherd's Pie
Creamy egg mashed potatoes, buttered peas

Gnocchi, Fresh Tomato Sauce (ve)
Fricassée of woodland mushrooms, cherry tomatoes, fresh basil
Starter | Main

SIDES

Buttered Leaf Spinach (v) / Chunky Chips (ve) / Green Salad, Truffle Dressing (ve) / Fries, Sea Salt (ve)

Crispy Onion Rings (ve) / Buttered Garden Peas (v) / Macaroni Cheese

DESSERTS

Dark Chocolate Brownie (v)
Milk ice cream

Great British Summer Pudding (v)
Summer fruits, fruit coulis, crème Chantilly

Alex James' Blue Monday
or
Vintage Mature Cheddar (v)
Fig chutney, Peter's Yard biscuits

Seasonal Fruits
Poached In Sparkling Wine (ve)
Speak to your server for today's flavour

Ice Creams & Sorbets (v)
Speak to your server for today's flavour

WHY NOT TREAT SOMEONE SPECIAL TO A GIFT VOUCHER

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