

M A R C O P I E R R E W H I T E

MR. WHITE'S

ENGLISH CHOPHOUSE ESTD 2015

FOR THE TABLE

MARTINI GREEN OLIVES
Cerignola

**FRESHLY BAKED SOURDOUGH,
SALTED ENGLISH BUTTER (V)**

STARTERS

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon

**MR. WALSH'S
PEA AND HAM SOUP**

CROUSTADE OF EGGS MAXIM'S (V)
Soft boiled egg, duxelle, sauce Hollandaise

QUALITY SARDINES ON TOAST
Fresh tomato, fresh chives, extra virgin olive oil

COLONEL MUSTARD'S SCOTCH EGG
Homemade salad cream with English mustard

POTTED DUCK PRUNES D'AGEN
Cornichons, sourdough

QUALITY SMOKED SALMON
Properly garnished, brown bread and butter

**COCKTAIL OF ATLANTIC PRAWNS
À LA RUSSE**
Marie Rose sauce, brown bread and butter

MPW ENGLISH CHARCUTERIE
Celeriac remoulade, cornichons,
toasted sourdough, fresh herbs

FINEST QUALITY 35 DAY AGED GRASS FED BEEF

All served with béarnaise sauce, vine tomatoes and triple cooked chips

6OZ FILLET

**10OZ CENTRE CUT SIRLOIN
ON THE BONE**

**20OZ RIB OF BEEF FOR TWO
ON THE BONE, TAIL ON**

**10OZ GRILLED
RIBEYE**

STEAK TOPPINGS

BREAKFAST GRILL GARNISH
Cured bacon rashers,
portobello mushroom, fried free range egg

FRIED DOUBLE YOLK EGGS HOLSTEIN
Capers, anchovy, parsley

GRILLED PRAWNS
garlic butter

BORDELAISE BUTTER

CAFÉ DE PARIS BUTTER

FRESHLY GROUND BEEF BURGERS GRILLED TO ORDER

THE JOHN LENNON 15.50
Melted cheddar, crispy onion rings,
Colonel mustard's mayonnaise

THE KEITH FLOYD BRISTOL 15.50
Melted cheddar, cured bacon,
sweet pickled cucumber

THE ALEX JAMES 15.95
Melted Blue Monday,
cured bacon

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

MAIN BOARDS

**THE GOVERNOR'S FRIED HADDOCK
AND TRIPLE COOKED CHIPS**
Mushy peas, sauce tartare

**CORONATION
CHICKEN CURRY**

**GRILLED TUNA STEAK
À LA PROVENÇALE**
Black olive tapenade, aubergine caviar,
sauce vierge, fresh basil

**GRILLED BARNSELY LAMB CHOP
WITH FRESH HERBS**
Rosemary roasting juices,
petit pois à la française, pomme fondant

Mango, fresh ginger, buttered rice

**SHANK OF MOORLAND LAMB
À LA DIJONNAISE**

BOILED WILTSHIRE HAM HOCK
Parsley sauce, buttered Charlotte potatoes,
buttered carrots

Dijon mustard, fresh herbs,
cannellini beans à la crème,
buttered Charlotte potatoes

ROAST CHICKEN AND LEEK PIE
Minted garden peas

MPW CHICKEN FILLET BURGER
Brioche bun, cocktail sauce, pickled cucumber,
iceberg lettuce, beef tomato, fries

VEGETARIAN AND VEGAN

**CREAMY POLENTA WITH
AGED ITALIAN CHEESE (V)**
Fricassée of wild mushrooms, extra virgin olive oil

**GNOCCHI WITH
FRESH TOMATO SAUCE (VE)**
Fricassée of wild mushrooms,
cherry tomatoes, fresh basil

**GRILLED AUBERGINES
À LA NIÇOISE (V)**
Aubergine caviar, tomato fondue,
mozzarella, extra virgin olive oil

SIDES (V)

- BUTTERED LEAF SPINACH • FRIES • TRIPLE COOKED CHIPS • MINTED PEAS • ONION RINGS • GREEN SALAD WITH TRUFFLE DRESSING • MASHED POTATO • BOX TREE RED CABBAGE • BUTTERED CARROTS •

A discretionary 10% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.