

MARTINI GREEN OLIVES

Cerignola (v)

MARCO PIERRE WHITE

MR. WHITE'S
ENGLISH CHOPHOUSE ESTD 2015

LONDON

WARM BAKED SOURDOUGH**HORS D'OEUVRES****MR WHITE'S FRESH CRAB**

Sauce mayonnaise, toast Melba

CRISPY DEVILLED WHITEBAIT

Sauce tartare, fresh lemon

WELSH RAREBIT ON TOAST

Poached hen's egg (v)

**GOATS' CHEESE
AND BEETROOT SALAD**

Kidderton Ash goats' cheese, walnut dressing (v)

**MAXIM'S QUAIL EGGS
MAINTENON**

Mushroom duxelle, sauce Hollandaise (v)

**SMOKED MACKEREL
BRANDADE**

Toast Melba

**FINEST QUALITY
SMOKED SALMON**

Properly garnished, brown bread and butter

**WHEELER'S CRISPY
CALAMARI**

Sauce tartare, fresh lemon

**BAKED ST MARCELLIN,
VINTAGE BALSAMIC**

Roasted vine tomatoes, toasted sourdough (v)

CLASSIC FRENCH ONION SOUP

Croutons, Gruyère cheese

CAPPUCCINO OF WILD MUSHROOMS

Fresh chervil (v)

WHEELER'S DOUBLE EGGS BENEDICT

Smoked salmon, sauce hollandaise

FINEST QUALITY STEAKS

All served with roasted vine tomatoes and triple cooked crisps

**GRILLED
35 DAY AGED
RIBEYE 10oz****GRILLED
35 DAY AGED
SIRLOIN 10oz****GRILLED
CENTRE CUT
FILLET 8oz****ROAST
CHATEAUBRIAND
TO SHARE 16oz****GRILLED
35 DAY AGED T-BONE
TO SHARE 32oz****SAUCES**

Classic peppercorn sauce • Béarnaise sauce with fresh tarragon • Grilled wild mushrooms in garlic butter

CHOPHOUSE BURGERS

All our beef burgers are finished in a barbeque glaze and served in a brioche bun with pommes frites

THE FRENCH:**MELTED CHEESE,
CRISPY ONION RINGS,
DIJON MAYONNAISE,
CRISP ICEBERG LETTUCE****THE AMERICAN:****MELTED CHEESE,
TOMATO, PICKLED CUCUMBER,
CRISP ICEBERG LETTUCE****THE BRITISH:****TOMATO,
MAYONNAISE,
CRISP ICEBERG LETTUCE****THE ALEX JAMES:****ALEX'S BLUE
MONDAY CHEESE,
CRISP ICEBERG LETTUCE****MAINS BOARD****ROAST RUMP OF LAMB DIJONNAISE**Haricot vert, dauphinoise potatoes,
rosemary roasting juices**GRILLED SALMON STEAK
WITH SAUCE CHORON**

Grilled vine tomatoes, pommes frites

WHEELER'S FISH PIE

Buttered garden peas

MARCO'S LOBSTER MACARONI

Fresh tarragon

ROAST CHICKEN A LA FORESTIEREFricassée of wild mushrooms, petit pois,
pomme fondant, roasting juices**THE CHOPHOUSE
MIXED GRILL FOR TWO**Lamb chops, beef fillet, roast chicken breast, grilled
jumbo shrimps with triple cooked chips, roast vine
tomatoes and Béarnaise sauce**WILD MUSHROOMS****LASAGNE OF
WILD MUSHROOMS**

Green salad with truffle dressing (v)

**GNOCCHI POMODORO
WITH FRESH BASIL**

Fricassée of wild mushrooms and fresh herbs (v)

**CLASSIC MACARONI CHEESE
WITH POACHED EGG**

With wild mushrooms and herbs (v)

SIDES**Salad of Heritage tomatoes with fresh basil and olive oil (v) • Triple cooked chips (v) • Pommes frites with sea salt (v)
Crispy onion rings (v) • Buttered garden peas with fresh mint (v) • French beans with toasted almonds (v)
Green salad with truffle dressing (v)**A discretionary 12.5% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (v) suitable for vegetarians.
Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you would like to know about our ingredients.