

SEASONAL COCKTAILS

PINK 75

Beefeater Pink Strawberry Gin, St Germain Elderflower Liqueur, Laurent-Perrier Brut, Raspberry
12.50

PINK GIN SPRITZ

Beefeater Pink Strawberry Gin, Franklin and Sons Mallorcan Tonic, Prosecco, Elderflower Cordial, Strawberry
10.50

THE PINK FLORADORA

Beefeater Pink Strawberry Gin, Funkin Rhubarb Syrup, Franklin and Sons Ginger Beer, Lime Juice, Fresh Raspberries, Mint Spring
11.00

LONDON ORANGE COFFEE

Beefeater Blood Orange, Musetti Double Espresso Shot, Double Cream, Sugar Syrup, Orange Zest
10.00

BLOOD ORANGE METROPOLITAN

Beefeater Blood Orange, Cointreau, Lime Juice, Cranberry Juice, Orange Twist
10.25



CLASSIC COCKTAILS

PORN STAR MARTINI

Absolut Vanilla Vodka, Passoã, passion fruit purée, vanilla syrup, Prosecco
10.95

FROZEN STRAWBERRY DAIQUIRI

Havana Club 3YO Rum, strawberry purée, lime juice, sugar cane syrup, strawberry
10.50

CLASSIC MOJITO

Havana Club 3YO Rum, brown sugar, lime juice, soda water, sugar cane syrup, mint
10.50

ESPRESSO MARTINI

Absolut Vanilla Vodka, Kahlúa Coffee Liqueur, espresso, cocoa
10.50

- Add a shot of The Lakes Salted Caramel Vodka 25ml 3.95
- Add a shot of Lustre Caffè Latte Cream with Vodka 25ml 3.50

MARCO PIERRE WHITE

MR. WHITE'S ENGLISH CHOPHOUSE

ESTD 2015

FOR THE TABLE

WARM BAKED SOURDOUGH (v)
Salted English butter
4.25 (481kcal)

MARTINI OLIVES (ve)
Fresh lemon, extra virgin olive oil
4.75 (221kcal)

STARTERS

COCKTAIL OF ATLANTIC PRAWNS

Marie Rose sauce, brown bread and butter
10.95 (435kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar
8.50 (299kcal) **ve available**

THE GOVERNOR'S FRENCH ONION SOUP

Croutons, gruyère cheese
8.50 (346kcal)

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon
9.50 (358kcal)

FINEST QUALITY SMOKED SALMON

Properly garnished, buttered brown bread, fresh lemon
11.50 (315kcal)

POACHED PEAR & CLAWSON BLUE CHEESE SALAD

Endive, candied walnuts, Merlot vinegar
7.95 (339kcal) **ve available**

FINEST QUALITY GRASS FED CAMPBELL BROTHERS' BEEF

SIGNATURE STEAKS

All served with Koffmann chips

FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, toasted sourdough, buttered English leaf spinach, peppercorn sauce
34.50 (957kcal)

FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, toasted sourdough
34.50 (1112kcal)

FILLET STEAK WITH GARLIC BUTTER

Fricassée of woodland mushrooms, toasted sourdough, buttered English leaf spinach, garlic butter
34.50 (1123kcal)

SHARING STEAKS

All served with Koffmann chips, roasted vine tomatoes

CHATEAUBRIAND 16oz
69.00 (1920kcal)

TOMAHAWK 32oz
69.00 (2290kcal)

PORTERHOUSE T-BONE 25oz
67.00 (2638kcal)

CHOPHOUSE MIXED GRILL
Rump of lamb, beef fillet, roast chicken, garlic king prawns
65.00 (2815kcal)

ADD GARLIC KING PRAWNS 7.50 (360kcal)

STEAKS

All served with Koffmann chips, roasted vine tomatoes

FILLET STEAK
6oz 30.95 (696kcal) | 12oz 44.50 (934kcal)

RIBEYE STEAK
10oz 30.95 (911kcal)

SIRLOIN STEAK
8oz 27.95 (849kcal) | 16oz 38.50 (1238kcal)

ADD SAUCES:

Béarnaise 3.50 (183kcal) | Peppercorn 3.50 (97kcal) | Garlic Butter 3.50 (264kcal) | Blue Cheese Butter 3.50 (285kcal)

MAIN COURSES

AMERICAN BURGER

Melted Monterey Jack, cured bacon, sweet pickled cucumber, barbecue glaze, iceberg lettuce, beef tomato and served in a brioche bun with Heinz ketchup and Koffmann fries
19.95 (1276kcal)

GNOCCHI POMODORO (VE)

Fricassée of woodland mushrooms, cherry tomatoes, fresh basil
15.95 (594kcal)

FILLET OF TROUT À LA FORESTIÈRE

Buttered English leaf spinach, fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico
24.95 (571kcal)

RUMP OF LAMB À LA DIJONAISE

French style peas, thyme scented roasting juices
25.95 (731kcal)

CHICKEN KIEV

Garlic butter, roasted vine tomatoes, buttered garden peas, Koffmann fries
19.95 (1444kcal)

CLASSIC FISH & CHIPS

Fried fillet of cod, Koffmann chips, marrow fat peas, tartare sauce, fresh lemon
20.95 (1145kcal)

SIDES

Buttered English Leaf Spinach (V) 4.00 (208kcal) / Green Salad, Truffle Dressing (V) 4.00 (52kcal) / Buttered Garden Peas (V) 4.00 (171kcal)

Crispy Battered Onion Rings (VE) 4.00 (363kcal) / Koffmann Chips (VE) 3.75 (364kcal) / Koffmann Fries (VE) 3.75 (444kcal)

Buttered New Potatoes (V) 3.75 (227kcal)

SEASONAL SPECIALS

STARTERS

CLASSIC ENGLISH ASPARAGUS (V)

Hollandaise sauce
9.50 (336 kcal)

CREAM OF CAULIFLOWER VELOUTÉ (V)

Croutons, truffle oil
7.95 (438 kcal)

TARTLETTE OF MUSHROOMS MAINTENON (V)

Soft boiled hen's egg, hollandaise
8.50 (433 kcal)

MAIN COURSES

SUPREME OF SEA TROUT

English spring asparagus, hen's egg, béarnaise sauce
23.50 (813 kcal)

SPRING VEGETABLE SPAETZLE (V)

Peas, English spring asparagus, spinach, garlic butter
14.50 (1020 kcal)

THE GREAT BRITISH CHEESE & ONION PIG BURGER

Brioche bun, BBQ glaze, onion rings, Monterey Jack, beef tomato, iceberg lettuce, honey mustard sauce, Koffmann fries
15.50 (1619 kcal)

CHIMICHURRI GLAZED BAKED CAULIFLOWER (VE)

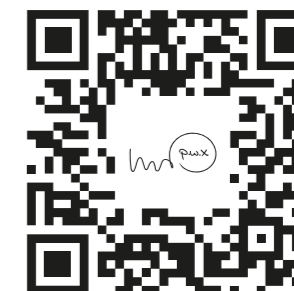
Roasted Piccolo tomatoes, extra virgin olive oil
13.95 (173 kcal)

**“To know how to eat well,
one must first know how to wait”**

Jean Anthelme Brillat-Savarin

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