



MARCO PIERRE WHITE

ESTD 1961

VALENTINE'S

TWO-COURSES: 40.00 | THREE-COURSES: 45.00

TO START

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon

TARTLETTE OF MUSHROOM MAINTENON (V)

Soft boiled hen's egg, hollandaise

CLASSIC MEATBALLS

Toasted garlic sourdough, rich tomato sauce, aged Italian hard cheese

POACHED PEAR & WALNUT SALAD (VE)

Candied walnuts, grape vinegar, endive

MAIN COURSE

MARCO'S CLASSIC BEEF WELLINGTON FOR TWO

*Fillet of beef, wrapped in mushroom duxelles,
butter puff pastry, buttered leaf spinach, watercress,
roasting juices
+12.50 per person*

BUTCHER'S STEAK

SERVED PINK OR WELL DONE

*Roasted Piccolo tomatoes, Koffmann chips, watercress
Choice of Béarnaise or peppercorn sauce
Upgrade to our 225g Sirloin Steak +6.00
Upgrade to our 280g Ribeye Steak +8.00*

ESCALOPE OF SALMON "HELL'S KITCHEN"

Tomato vinaigrette, buttered leaf spinach, fresh herbs

SHALLOT & PEA RAVIOLI (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs

DESSERTS

TRIO OF DESSERTS (V)

Perfect for sharing

DARK CHOCOLATE FONDANT (V)

Caramel sauce, vanilla ice cream, honeycomb

HELL'S KITCHEN CHEESECAKE (V)

Fresh blueberry sauce

+2.50 per person

APPLE & BLACKBERRY CRUMBLE (V)

Vanilla ice cream

DARK CHOCOLATE FONDANT (V)

Caramel sauce, vanilla ice cream, honeycomb

HELL'S KITCHEN CHEESECAKE (V)

Fresh blueberry sauce

APPLE & BLACKBERRY CRUMBLE (V)

Vanilla ice cream

SELECTION OF ICE CREAMS & SORBETS (V/VE)

Speak to your server for today's flavours



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 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.