

MARCO PIERRE WHITE

MR. WHITE'S  
ENGLISH CHOPHOUSE ESTD 2015

# Valentine's Menu

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Three courses - £34.50 per person

+

2 for 1 French Martini

## Starters

Mr White's Scotch egg, Colonel Mustard's sauce

Pierre Koffmann's Mackerel Escabeche, thyme, saffron,  
grape vinegar, fresh coriander

Crème du Barry soup with young leeks, truffle oil, soft herbs (v)

Land & Sea Platter for two - Mr White's Scotch egg, Colonel Mustard's sauce -  
Pierre Koffmann's Mackerel Escabeche – cup of Crème du Barry soup

## Mains

Smoked haddock with buttered new potatoes,  
poached hen's egg, grain mustard sauce, fresh chervil

Lancashire hotpot, Boxtree braised red cabbage

Roast root vegetable and bean cassoulet with a herb crust (ve)

28-day aged Chateaubriand for two served with,  
triple cooked chips, pommes frites, green salad with truffle dressing,  
roasted vine tomatoes, watercress, Bearnaise and peppercorn sauce (+ £7.50 pp)

## Desserts

Lemon syllabub (v)

Rhubarb crumble, almonds, vanilla ice cream (v)

Yew tree Bakewell tart, vanilla custard (v)

Selection of cheeses, vintage stilton, ripe brie, mature cheddar, grapes, preserve,  
artisan crackers (v) - as the great Perry Smith once said  
"you only need three cheeses"

Trio of desserts – syllabub, crumble, Bakewell (v) (+ £2.50 pp)

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. (v) does not contain meat, (ve) does not contain any animal products.

LONDON