



MARCO PIERRE WHITE

ESTD 1961

VALENTINE'S

TWO-COURSES: 34.50 | THREE-COURSES: 42.00
ADD A GLASS LAURENT-PERRIER BRUT 14.50 | LAURENT-PERRIER BRUT ROSE 21.00

TO START

BAKED CAMEMBERT TO SHARE (V)

Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, toasted sourdough, soft herbs
+2.50 per person

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon

COLONEL MUSTARD'S SCOTCH EGG

Colman's English mustard sauce

TARTLETTE OF MUSHROOM MAINTENON (V)

Soft boiled hen's egg, hollandaise

POACHED PEAR & WALNUT SALAD (VE)

Candied walnuts, merlot dressing, endive

MAIN COURSE

MARCO'S CLASSIC BEEF WELLINGTON FOR TWO

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

SURF & TURF FOR TWO

Fillet of beef, peppercorn sauce, jumbo black tiger prawns, garlic butter, Koffmann fries, roasted Piccolo tomatoes, soft herbs
+12.50 per person

PORK RIBEYE STEAK

Roasted Piccolo tomatoes, Koffmann chips, watercress
Choice of Chimichurri or peppercorn sauce

ESCALOPE OF SALMON

"HELL'S KITCHEN"

Tomato vinaigrette, buttered leaf spinach, fresh herbs

STUFFED SAVOY CABBAGE

À L'ANCIENNE (VE)

Leaf spinach, rich pomodoro sauce, extra virgin olive oil, soft herbs

CREAMY POLENTA, AGED ITALIAN CHEESE (V)

Fricassée of woodland mushrooms, buttered leaf spinach, extra virgin olive oil, vintage balsamic

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

DESSERTS

TRIO OF DESSERTS (V)

Perfect for sharing

WARM CHOCOLATE BROWNIE

Vanilla ice cream, warm chocolate sauce

MR. WHITE'S CLASSIC CHEESECAKE

Compote of seasonal berries

CARAMELISED APPLE & PEAR TART

Vanilla ice cream

+2.50 per person

DARK CHOCOLATE FONDANT (V)

Caramel sauce, vanilla ice cream, honeycomb

CARAMELISED APPLE & PEAR TART (V)

Vanilla ice cream

MR. WHITE'S CLASSIC CHEESECAKE (V)

Compote of seasonal berries

SELECTION OF ICE CREAMS & SORBETS (V/VE)

Speak to your server for today's flavours

Please note that a £20 non-refundable deposit per couple is required for bookings. 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 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.