FOR THE TABLE

WARM BAKED SOURDOUGH (V) Salted English butte 4.75 (481 kcal)

MARTINI OLIVES (VE)

Fresh lemon, thyme, extra virgin olive oil 4.95 (205 kcal)

STARTERS

COLONEL MUSTARD'S SCOTCH EGG English mustard sauce

8.50 (738 kcal)

THE GOVERNOR'S FRENCH ONION SOUP Sourdough croutes, Gruyère chees

8.95 (305 kcal)

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon 9.95 (403 kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)

Merlot dressing, candied walnuts (VE available 260 kcal) 8.50 (315 kcal)

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter 10.95 (412 kcal)

FINEST QUALITY SMOKED SALMON PROPERLY GARNISHED

Fresh lemon, brown bread & butter 11.50 (272 kcal)

THE BOX TREE CHICKEN LIVER PARFAIT

isins sec Madeira, Yorkshire pudding, fig chutney 9.95 (547 kcal)

BAKED CAMEMBERT (V)

Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, toasted sourdough, soft herbs 11.50 (692 kcal)

SEARED SCALLOPS

Black pudding, crisp bacon, cauliflower purée, truffle oil 12.95 (527 kcal)

CREAM OF CAULIFLOWER VELOUTÉ (V)

Sourdough croutes, truffle oil, chives 7.95 (443 kcal)



(a) @marcopierrewhitesteakhouse

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 approximate and 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.

MARCO PIERRE WHITE STEAKHOUSE BAR & GRILL

THE GRILL



Finest quality reserve beef since 1902. Exclusively grass-fed steer & heifer cattle, traditionally aged and graded to Marco's exacting standards. Seasoned & cooked to your liking before resting by trained grill chefs.

SIGNATURE CUTS

RECOMMENDED MEDIUM RARE

FILLET STEAK TOURNEDOS ROSSINI

Buttered leaf spinach, sourdough croûte, chicken liver pâté, Madeira roasting juices 35.00 (545 kcal)

FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, sourdough croûte, buttered leaf spinach, peppercorn sauce 35.00 (558 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS

35.00 (863 kcal)

LARGER CUTS

Ideal for sharing or a large meal for one. All served with roasted Piccolo tomatoes & Koffmann chips.

PORTERHOUSE T-BONE

RECOMMENDED MEDIUM RARE 710g 72.00 (1774 kcal)

CHATEAUBRIAND

RECOMMENDED MEDIUM RARE

450g 70.00 (1554 kcal)

TOMAHAWK

RECOMMENDED MEDIUM RARE 1000g 75.00 (1758 kcal))

FESTIVE TOMAHAWK

RECOMMENDED MEDIUM RARE Served with all the trimmings, bread sauce, cranberry, roasting juices

1000g 78.00 (2189 kcal)

CLASSICS

SIRLOIN STEAK

RECOMMENDED MEDIUM RARE Roasted Piccolo tomatoes, Koffmann chips

450g 41.00 (1240 kcal) | 225g 29.50 (849 kcal)

PAN FRIED VENISON

SERVED PINK OR WELL DONE Box Tree red cabbage, raisin secs, red wine honey reduction,

> extra virgin olive oil 24.50 (945 kcal)

BRITISH REARED ROAST TURKEY

Served with all the trimmings, bread sauce, cranberry, 21.50 (1041 kcal)

RIBEYE STEAK

RECOMMENDED MEDIUM Roasted Piccolo tomatoes, Koffmann chips

280g 32.00 (913 kcal)

MR. WHITE'S MIXED GRILL

Butcher's steak, pork steak, chicken, black pudding, free range egg, Koffmann chips

FOR TWO: 48.95 (1959 kcal) FOR ONE: 24.50 (1055 kcal)

ROAST CHICKEN À LA FORESTIÈRE

Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices 21.95 (829 kcal)

FILLET STEAK

RECOMMENDED MEDIUM RARE Roasted Piccolo tomatoes, Koffmann chips

280g 47.00 (851 kcal) | 140g 32.50 (655 kcal)

THE STEAKHOUSE BURGER Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, brioche bun, Heinz ketchup & Koffmann fries 19.50 (1361 kcal)

GRILLED SALMON BÉARNAISE

Roasted Piccolo tomatoes, Koffmann fries 22.95 (1096 kcal)

SIDES

KOFFMANN CHIPS (VE) 4.50 (364 kcal) KOFFMANN FRIES (VE) 4.50 (444 kcal) BAKED MASH POTATO (V) 4.25 (157 kcal) CRISPY ONION RINGS (VE) 4.25 (257 kcal) BAKED MAC & CHEESE (V) 5.25 (346 kcal) CAESAR SALAD, AGED PARMESAN, ANCHOVIES 5.25 (403 kcal) BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.50 (177 kcal) HONEY MUSTARD PIGS IN BLANKETS 5.50 (610 kcal) PEAR, WALNUT, CHICORY, BLUE CHEESE SALAD (V) 4.95 (334 kcal) CREAMED SPROUTS & BACON 4.50 (500 kcal) GREEN SALAD, TRUFFLE DRESSING (VE) 4.50 (52 kcal)

SAUCES & TOPPINGS

BÉARNAISE (V) 3.50 (231 kcal) PEPPERCORN 3.50 (97 kcal) GARLIC PARSLEY BUTTER (V) 3.50 (290 kcal) CLAWSON BLUE CHEESE 3.50 (V) (285 kcal) TRUFFLE BUTTER 4.25 (V) (218 kcal) MADEIRA ROASTING JUICES 3.75 (32 kcal) GARLIC KING PRAWNS 6.50 (290 kcal) GRILLED GARLIC WOODLAND MUSHROOMS (V) 5.00 (305 kcal)



"The real secret is who you share it with."

MAIN COURSES

CONFIT BELLY OF PORK "MARCO POLO" Crackling, butter beans, honey spiced roasting juices 20.95 (1110 kcal)

COD LOIN WITH LENTILS

Crisp bacon, fresh thyme, extra virgin olive oil 21.95 (516 kcal)

WHEELER'S FISH & CHIPS

Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon 21.95 (1135 kcal)

BLACK TRUFFLE & RICOTTA RAVIOLI (V)

Wild rocket, truffle butter, aged Italian hard cheese (Vegan pea & shallot ravioli available 19.50) 17.95 (557 kcal)

MR. LAMB'S SHEPHERD'S PIE Buttered garden peas 20.95 (937 kcal)

CLASSIC MAC & CHEESE (V)

Aged Italian hard cheese, mozzarella, herb breadcrumbs 16.50 (782 kcal) Add smoked cured bacon 2.75 (162 kcal) Add truffled woodland mushrooms (V) 3.75 (76 kcal)



FESTIVE SET MENU

TWO-COURSE 29.95 | THREE-COURSE 35.95 ADD A GLASS OF PROSECCO +7.00

STARTERS

BOX TREE CHICKEN LIVER PÂTÉ Toasted sourdough, fig chutney

592 kcal

FINEST QUALITY SMOKED SALMON

Celeriac remoulade, Lilliput capers, soft herbs 397 kcal

BUTTERNUT SQUASH VELOUTÉ (V)

Croutons, aged Italian hard cheese, fresh chives 249 kcal

SHALLOT & PEA RAVIOLI (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs 197 kcal

MAINS

BRITISH REARED ROAST TURKEY

Served with all the trimmings, bread sauce, cranberry, roasting juices 1041 kcal

FILLET OF GRILLED SEA BASS ALLA SICILIANA

Caponata of vegetables, tomato vinaigrette, soft herbs 400 kcal

BUTCHER'S STEAK WITH PEPPERCORN SAUCE

769 kcal

Upgrade to a 28-day aged Campbell Brothers' Sirloin steak +6.00 (947 kcal)

POTATO GNOCCHI (VE)

Basil dressing, Piccolo tomatoes, extra virgin olive oil, toasted pine nuts 584 kcal

PUDDINGS

Please ask your server for our pudding menu, including festive and hot drinks



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