

For the table

Warm Baked Sourdough (V)
Salted English butter
4.50 (481 Kcal)



MARCO PIERRE WHITE

ESTD 1961

For the table

Martini Olives (VE)
Fresh lemon, extra virgin olive oil
4.75 (221 kcal)

SPRING Menu

Two-Courses 19.95 / Three-Courses 24.95

STARTERS

Roasted Tomato Soup (VE)
Basil, croutons
(240 kcal)

Piperade of Red Bell Peppers
Anchovies, capers, Melba toast
(244 kcal)

Beetroot & Hen's Egg Salad (V)
Candied walnuts, merlot dressing (VE available)
(352 kcal)

MAIN COURSES

Pomodoro Linguine (VE)
Tomato sauce, Piccolo tomatoes, fresh basil
(419 kcal)

Butcher's Steak
Roasted Piccolo tomatoes, peppercorn sauce,
Koffmann chips
(672 kcal)

Chimichurri Glazed Chicken
Creamy spring cabbage & bacon
(768 kcal)

FINEST QUALITY GRASS FED CAMPBELL BROTHERS' BEEF

All served with roasted Piccolo tomatoes & Koffmann chips

Sirloin Steak
8oz | upgrade 6.50 (849kcal)
16oz | upgrade 12.50 (1238kcal)

Ribeye Steak
10oz | upgrade 8.50 (911kcal)

Fillet Steak
6oz | upgrade 8.50 (696kcal)
12oz | upgrade 17.50 (934kcal)

SAUCES:

Béarnaise Sauce 3.50 (231 kcal) / Peppercorn Sauce 3.50 (97 kcal) / Garlic Parsley Butter 3.50 (290 kcal)
Clawson Blue Cheese Butter 3.50 (285 kcal) / Chimichurri 3.50 (83 kcal)
Garlic King Prawns 5.50 (387 kcal) / Garlic Grilled Woodland Mushrooms 4.25 (305 kcal)

WE RECOMMEND

Malbec
Familia Zuccardi, Brazos,
Mendoza, Argentina

This wine is Medium-bodied, with soft tannins and balanced acidity; with a fruity and spicy finish to compliment any steak.

SIDES

Koffmann Chips (VE) 3.95 (364 kcal) | Koffmann Fries (VE) 3.95 (444 kcal) | Crispy Onion Rings (VE) 3.95 (356 kcal) | Garlic & Red Chilli Buttered Spinach (V) 4.50 (195 kcal)
Gratin Dauphinois 4.50 (439 kcal) | Green Salad, Truffle Dressing (VE) 4.25 (52 kcal) | Creamed Cabbage & Bacon 4.50 (497 kcal) | Box Tree Red Cabbage (V) 3.95 (69 kcal)
Buttered Garden Peas (V) 3.95 (283 kcal) | Macaroni Cheese (V) 4.50 (303 kcal) | Buttered Green Beans, Toasted Almonds (V) 4.50 (276 kcal)
Minted New Potatoes (V) 3.95 (300 kcal)

DESSERTS

Poached Seasonal Fruits (VE)
in sparkling wine
(216 kcal)

Union Jack Cheese Plate (V)
Rutland Red, White Stilton, Blue Stilton,
Vintage Cheddar, Fig Chutney, Peter's Yard biscuits
(580 kcal)

Selection of Ice Creams
& Sorbets (V/VE)
Speak to your server for today's flavours
(255 kcal)

CLAWSON
CHEESEMAKERS SINCE 1912

ADD A DIGESTIF

* Additional charges apply

Selection of coffees
from Musetti

Selection of teas
from teapigs.

Espresso
Martini

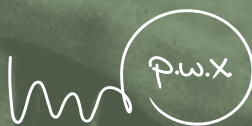
Irish
Coffee

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 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.



SPRING

Menu



MARCO PIERRE WHITE

ESTD 1961

[@marcopierrewhiterestaurants](#) | [Marco Pierre White Restaurants](#)

© The Estate of Bob Carlos Clarke

HULL