

# SEASONAL

## Cocktails

### PINK 75

Beefeater Pink Strawberry Gin, St Germain Elderflower Liqueur, Laurent-Perrier Brut, Raspberry  
14.00

### PINK GIN SPRITZ

Beefeater Pink Strawberry Gin, Franklin and Sons Mallorcan Tonic, Prosecco, Elderflower Cordial, Strawberry  
12.00

### THE PINK FLORADORA

Beefeater Pink Strawberry Gin, Funkin Rhubarb Syrup, Franklin and Sons Ginger Beer, Lime Juice, Fresh Raspberries, Mint Spring  
12.50

### LONDON ORANGE COFFEE

Beefeater Blood Orange, Musetti Double Espresso Shot, Double Cream, Sugar Syrup, Orange Zest  
10.75

### BLOOD ORANGE METROPOLITAN

Beefeater Blood Orange, Cointreau, Lime Juice, Cranberry Juice, Orange Twist  
11.50



# CLASSIC

## Cocktails

### PORN STAR MARTINI

Absolut Vanilla Vodka, Passoa, passion fruit purée, vanilla syrup, Prosecco  
12.95

### FROZEN STRAWBERRY DAIQUIRI

Havana Club 3YO Rum, strawberry purée, lime juice, sugar cane syrup, strawberry  
12.50

### CLASSIC MOJITO

Havana Club 3YO Rum, brown sugar, lime juice, soda water, sugar cane syrup, mint  
12.50

### ESPRESSO MARTINI

Absolut Vanilla Vodka, Kahlúa Coffee Liqueur, espresso, cocoa  
12.50

- Add a shot of The Lakes Salted Caramel Vodka 25ml 3.95
- Add a shot of Lustre Caffè Latte Cream with Vodka 25ml 3.50

WARM BAKED SOURDOUGH (V)  
Salted English butter  
4.50 (481 kcal)

## MARCO PIERRE WHITE

### STEAKHOUSE BAR & GRILL

MARTINI OLIVES (VE)  
Fresh lemon, extra virgin olive oil  
4.75 (222 kcal)

## STARTERS

WHEELER'S CRISPY CALAMARI  
Sauce tartare, fresh lemon  
9.95 (379 kcal)

CLASSIC PRAWN COCKTAIL  
Marie Rose sauce, brown bread and butter  
10.95 (454 kcal)

COLONEL MUSTARD'S SCOTCH EGG  
English mustard sauce  
7.95 (732 kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)  
Candied walnuts, Merlot vinegar (VE available)  
8.50 (373 kcal)

FINEST QUALITY SMOKED SALMON  
Properly garnished, brown bread and butter  
10.95 (323 kcal)

THE GOVERNOR'S FRENCH ONION SOUP  
Croutons, Gruyère cheese  
8.50 (305 kcal)

## THE GRILL

FINEST QUALITY AGED GRASS FED CAMPBELL BROTHERS' BEEF

### SIGNATURE STEAKS

FILLET STEAK AU POIVRE  
Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, peppercorn sauce  
33.00 (823 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS  
Béarnaise sauce, confit potato  
35.00 (1023 kcal)

FILLET STEAK WITH GARLIC BUTTER  
Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, garlic butter  
33.00 (1016 kcal)

### CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK  
6oz 29.95 (697 kcal) | 12oz 44.00 (930 kcal)

RIBEYE STEAK  
10oz 29.50 (914 kcal)

SIRLOIN STEAK  
8oz 26.50 (850 kcal) | 16oz 37.50 (1240 kcal)

### LARGER STEAKS

Served on Friday & Saturday only

All served with roasted Piccolo tomatoes & Koffmann chips  
Ideal for sharing

TOMAHAWK  
32oz 69.00 (1679 kcal)

CHATEAUBRIAND  
16oz 69.00 (1554 kcal)

PORTERHOUSE T-BONE  
25oz 67.00 (1775 kcal)

### SAUCES & TOPPINGS

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)

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.

## MAIN COURSES

ROAST CHICKEN À LA FORESTIÈRE  
Woodland mushrooms, confit potato, Madeira roasting juices, buttered leaf spinach  
19.95 (934 kcal)

ROAST LAMB À LA DIJONNAISE  
Buttered green beans, confit potato, rosemary roasting juices  
25.50 (772 kcal)

THE AMERICAN BURGER  
Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries  
19.50 (1359 kcal)

CLASSIC MACARONI CHEESE (V)  
Aged Italian hard cheese, mozzarella  
14.95 (804 kcal)  
Add cured bacon 3.00 (162 kcal)

AVOCADO CAESAR SALAD  
Anchovies, Parmesan, hen's egg, croutons  
15.95 (615 kcal)  
Add grilled chicken 4.75 (441 kcal)  
Add grilled prawns 5.50 (387 kcal)

POMODORO LINGUINE (VE)  
Tomato sauce, Piccolo tomatoes, fresh basil  
14.95 (419 kcal)

WHEELER'S FISH & CHIPS  
Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon  
21.50 (1156 kcal)

CONFIT BELLY OF PORK "MARCO POLO"  
Crackling, butter beans, honey spiced roasting juices  
18.95 (1110 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"  
Tomato vinaigrette, buttered leaf spinach, fresh herbs  
21.50 (855 kcal)

## SIDES

Koffmann Chips (VE) 3.95 (364 kcal)

Koffmann Fries (VE) 3.95 (444 kcal)

Crispy Onion Rings (VE) 3.95 (356 kcal)

Green Salad, Truffle Dressing (VE) 4.25 (52 kcal)

Buttered Garden Peas (V) 3.95 (283 kcal)

Macaroni Cheese (V) 4.50 (303 kcal)

Garlic & Red Chilli Buttered Spinach (V) 4.50 (195 kcal)

Gratin Dauphinoise 4.50 (439 kcal)

Creamed Cabbage & Bacon 4.50 (497 kcal)

Box Tree Red Cabbage (V) 3.95 (69 kcal)

Buttered Green Beans, Toasted Almonds (V) 4.50 (276 kcal)

Minted New Potatoes (V) 3.95 (300 kcal)



## MARCO PIERRE WHITE

ESTD 1961

Marco Pierre White is a renowned chef, restaurateur and TV personality. He is arguably the most well-known and highly regarded chef of the modern era and was named the godfather of modern cooking.

He has led the UK restaurant scene for over 40 years and is regarded by many to have single-handedly dragged it to being at the forefront of modern gastronomy.

He trained and helped the careers of many famous chefs including Gordon Ramsay, Heston Blumenthal, James Martin and Jason Atherton, all of whom trained under him.

Marco's imminent success began when, at the age of 19, he went to London to train in classical French cooking with Albert and Michel Roux at Le Gavroche. He later went on to work with Pierre Koffmann at La Tante Claire, Raymond Blanc at Le Manoir and also with Nico Ladenis of Chez Nico at Ninety Nine Park Lane.

In January 1987, Marco opened Harveys, his first London restaurant. He was awarded his first Michelin star the following year and his second star in 1990. He finally won his third Michelin star in 1995 at The Restaurant Marco Pierre White in the Hyde Park Hotel London, becoming the first British chef and youngest chef worldwide, at the age of 33, to win three stars.

By 1999 Marco had achieved everything a chef would endeavour to become and finally hung up his apron on 23rd December, retiring from the kitchen. He now lives in the country just outside Bath (UK) where he oversees the development of his franchised restaurant concepts including his Steakhouse Bar & Grill here in Sheffield

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