

SEASONAL NON-ALCOHOLIC COCKTAILS

CUCUMBER & ELDERFLOWER MOJITO

Everleaf Marine, brown sugar, lime juice, elderflower, sugar cane syrup, Franklin & Sons Tonic, fresh mint
9.70

Add a shot of Havana 3YO Rum +1.00

MARINE BRAMBLE

Everleaf Marine, lemon juice, sugar cane syrup, blackcurrant
8.70

Add a shot of Beefeater Gin +1.00

ESPRESSO MARTI-NO

Everleaf Mountain, Musetti espresso, sugar cane syrup
8.70

Add a shot of Absolut Vanilla Vodka +1.00

STRAWBERRY & RHUBARB SPRITZ

Everleaf Mountain, Franklin & Sons Rhubarb & Hibiscus Tonic, strawberries, fresh mint
9.70

Add a shot of Beefeater Gin +1.00



SEASONAL SPECIALS PRIX FIXE

Two-courses: 24.95

Three-courses: 29.95

APPETISERS

CLASSIC MINISTRONE SOUP (V)

Croutons, fresh herbs
[282 kcal]

CRISPY DEVILLED WHITEBAIT

Lemon mayonnaise
[558 kcal]

ZUCCHINI FRITTI (V)

Aged Italian hard cheese, fresh lime
(VE available)
[328 kcal]

MAINS

BUTCHER'S STEAK AU POIVRE

Served pink or well done

Roasted Piccolo tomatoes, Koffmann fries, soft herbs
[849 kcal]

MARGHERITA SOURDOUGH PIZZA (V)

Mozzarella, tomato sauce, fresh basil
[829 kcal]

Upgrade to a Pepperoni Picante pizza +1.50 [1194 kcal]

MIXED MEDITERRANEAN VEGETABLE RAVIOLI (V)

Tomato sauce, pine nuts, extra virgin olive oil, soft herbs
(Vegan pea & shallot ravioli available)
[543 kcal]

Please see our pudding menu for desserts

ROSEMARY
FOCACCIA (V)
Extra virgin olive oil
5.95 [408 kcal]

marco's

NEW YORK ITALIAN
BY MARCO PIERRE WHITE

MARTINI
OLIVES (VE)
Extra virgin olive oil, fresh herbs
4.95 [222 kcal]

NEW YORK GRILL

Finest quality aged grass-fed Campbell Brothers' meat served with Koffmann fries

Upgrade to sweet potato fries 1.50 [500 kcal]

TENDERLOIN FILLET

6oz 30.50 [777 kcal] | 12oz 44.00 [1010 kcal]

DELMONICO'S RIBEYE

10oz 29.50 [994 kcal]

NEW YORK STRIP SIRLOIN

8oz 27.50 [930 kcal] | 16oz 38.50 [1320 kcal]

BUTCHER'S CHOICE

6oz 19.95 [752 kcal]

All steaks served with vine roasted Piccolo tomatoes

SURF & TURF

Fillet steak, garlic king prawns, roasted Piccolo tomatoes
35.00 [1129 kcal]

MIXED GRILL FOR TWO

Butcher's steak, hickory BBQ ribs, garlic king prawns, grilled chicken
42.50 [2352 kcal]

32oz TOMAHAWK STEAK

Recommended Medium

Vine roasted Piccolo tomatoes, Koffmann fries & a sauce
or topping of your choice
72.00 [2054 kcal]

STEAK & RIBS

Butcher's steak, hickory BBQ ribs, remoulade
26.95 [1173 kcal]

THE GREAT AMERICAN BURGER

Brioche bun, BBQ glaze, cured bacon, Monterey Jack, beef tomato,
crisp lettuce, sweet pickled cucumber
18.95 [1324 kcal]

THE MILANESE BURGER

Crispy chicken, brioche bun, Monterey Jack, garlic mayonnaise,
beef tomato, crisp lettuce
18.50 [1523 kcal]

THE PIG BURGER

Brioche bun, BBQ glaze, onion rings, Monterey Jack, beef tomato,
crisp lettuce, honey mustard sauce
16.50 [1626 kcal]

SMALL PLATES

ZUCCHINI FRITTI (V)

Aged Italian hard cheese, fresh lime
6.95 [328 kcal]
(VE available)

GARLIC PIZZA BREAD (V)

5.95 [374 kcal]

Add tomato sauce 6.95 [386 kcal]

Add mozzarella 7.50 [523 kcal]

CARPACCIO OF HERITAGE

BETROOT SALAD (V)

Goat's cheese, candied walnuts,
Merlot vinegar
8.95 [368 kcal]
(VE available)

SALT & PEPPER CALAMARI

Chilli, spring onion,
Andalucian mayonnaise
10.95 [581 kcal]

BRUSCHETTA SUN-BLUSH

TOMATOES & BRESAOLA

Wild rocket
9.95 [328 kcal]

AMERICAN LOADED NACHOS (V)

Jalapeños, sour cream,
cheese sauce, chilli, guacamole, red onion
9.50 [736 kcal]

BUFFALO CHICKEN TENDERS

Frank's Buffalo hot sauce,
Clawson blue cheese dip
10.95 [550 kcal]

AVOCADO CAESAR SALAD

Garlic, anchovies, aged Parmesan,
Romaine, hen's egg, croutons
8.95 [333 kcal]

Add grilled chicken 2.50 [105 kcal]

Add grilled prawns 3.50 [193 kcal]

CRISPY JUMBO PRAWNS

Chimichurri, fresh lime
11.50 [363 kcal]

SAUCES & TOPPINGS

Chimichurri 3.75 [83 kcal] | Peppercorn Sauce 3.75 [97 kcal] | Clawson Stilton Sauce 3.75 [78 kcal] | Garlic Parsley Butter 3.75 [290 kcal] | Garlic King Prawns 5.25 [290 kcal]

LARGER PLATES

HICKORY BBQ RIBS

Remoulade, wild rocket
19.50 [683 kcal]

GRILLED SEA TROUT ALLA SICILIAN

Bell red pepper piperade, capers, extra virgin olive oil
18.50 [372 kcal]

POMODORO LINGUINE (VE)

Tomato sauce, fresh basil

Add fresh red chilli for Arrabbiata

14.95 [428 kcal]

CARBONARA LINGUINE

Hen's egg, aged Parmesan, smoked pancetta
15.95 [1025 kcal]

LASAGNE RAGÙ ALLA BOLOGNESE

White sauce, aged Parmesan
16.95 [650 kcal]

BAKED CHICKEN SALTIMBOCCA

Parma ham, Italian sausage, fresh sage, wild rocket,

aged Parmesan & Piccolo tomato salad

16.50 [507 kcal]

RIGATONI BOLOGNESE

Ragù alla Bolognese, aged Parmesan
14.95 [632 kcal]

SOURDOUGH PIZZA

MARGHERITA (V)

Mozzarella, tomato sauce, fresh basil
13.50 [829 kcal]

PEPPERONI PICCANTI

Mozzarella, tomato sauce, spiced pepperoni
14.95 [1194 kcal]

MARINARA (VE)

The original pizza from Naples

Tomato sauce, fresh garlic, oregano
13.50 [773 kcal]

GOAT'S CHEESE (V)

Caramelised red onion, wild rocket, extra virgin olive oil
14.50 [837 kcal]

ROMANA

Mozzarella, tomato sauce, anchovies,
fresh basil, black olives, capers
14.50 [930 kcal]

PROSCIUTTO DI PARMA

Tomato sauce, wild rocket, aged Parmesan, extra virgin olive oil
14.95 [843 kcal]

CARNE

Mozzarella, tomato sauce, spiced pepperoni, Parma ham,
bresaola, wild rocket, extra virgin olive oil
16.50 [1065 kcal]

CALABRESE

Mozzarella, tomato sauce, 'Nduja sausage,
spiced pepperoni, honey, fresh basil
14.95 [1177 kcal]

BEEF & BLUE

Mozzarella, tomato sauce, butcher's beef steak,
Clawson Stilton, truffle oil, wild rocket
16.50 [1116 kcal]

DIPS FOR CRUSTS

Garlic Mayonnaise [182 kcal] 2.00

Honey & Mustard Mayonnaise [151 kcal] 2.00

Andalucian Mayonnaise [181 kcal] 2.00

Clawson Stilton [49 kcal] 2.00

Frank's Buffalo [7 kcal] 2.00

SIDES

KOFFMANN FRIES (VE) 4.50 [444 kcal]

SWEET POTATO FRIES (VE) 4.75 [500 kcal]

TRUFFLE & AGED PARMESAN FRIES 4.95 [482 kcal]

CRISPY ONION RINGS (VE) 4.75 [356 kcal]

REMOULADE (V) 4.50 [248 kcal]

WILD ROCKET, AGED PARMESAN & PICCOLO TOMATO SALAD 4.95 [146 kcal]

MACARONI CHEESE (V) 4.95 [304 kcal]

PANZANELLA SALAD (VE) 5.50 [77 kcal]

SCAN TO WIN A YEAR'S SUPPLY OF Everleaf &
A £250 MARCO PIERRE WHITE RESTAURANTS VOUCHER.



T&Cs: Participating restaurants only. Entry valid for Marco Pierre White Restaurants' guests. Subject to availability. No cash alternative. Winner must be 18 and over. One valid email will be permitted per entry. Voucher must be redeemed by 31st October 2025. Entries close 13th March 2025. Winner will be contacted by email. No prize alternative.

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. *Contains alcohol. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan



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 New York Italian in Kegworth.