Warm Baked Sourdough (v)

Salted English butter 4.50 (482 kcal)

Festive Dinner

Martini Olives (ve)

Fresh lemon, thyme, extra virgin olive oil 4.75 (221 kcal)

Sunday - Wednesday: Three-Courses 39.95 Thursday - Saturday: Three-Courses 46.95

COCKTAILS

Porn Star Martini

Absolut Vanilla Vodka, Malibu passionfruit, shot of Prosecco, passionfruit

13.50

Strawberry Daiquiri

3-year-old Havana Rum, strawberry purée, lime juice, sugar syrup, strawberry

12.50

Mojito

3-year-old Havana Rum, lime juice, sugar syrup, crushed mint topped with soda, lime, mint

13.50

Passionfruit Reviver

Passionfruit purée, vanilla syrup, Franklin & Sons ginger beer, orange wedge

8.95 (0.0%Alc)

STARTERS

Cream of Celery Soup

Soft boiled egg, fresh chervil (v) (549 kcal)

> Marco's Game Scotch Egg Colonel Mustard's sauce (728 kcal)

Salt Roast Beetroot & Goat's Cheese Salad

Candied walnuts, merlot vinegar (v) (355 kcal)

(Vegan alternative available)

Endive Tarte Tatin

Crumbled goat's cheese, soft herbs (v)

BBCMAESTRO

Classic Prawn Cocktail

Sauce Marie Rose, brown bread & butter, fresh lemon (476 kcal)

MAIN-COURSES

Roast Free-Range Turkey

Served with all the trimmings, bread sauce, cranberry, roasting juices (1056 kcal)

Woodland Mushroom Risotto

Italian hard cheese, fresh herbs (v) Starter/Main (379 kcal/717 kcal)

Grilled Butcher's Steak

With roasted vine tomatoes, béarnaise sauce, Koffmann chips (858 kcal) Upgrade to a 28-day aged 80z Sirloin 6.00 (1036 kcal)

Pan Roast Venison Fillet

Box Tree braised red cabbage, English steamed dumplings, roasting juices (730 kcal)

Pan Fried Fillet of Trout à la Forestière

Buttered English leaf spinach, grilled woodland mushrooms, extra virgin olive oil, vintage balsamic (499 kcal)

Gnocchi Pomodoro

Fresh piccolo tomatoes, extra virgin olive oil, fresh basil (ve) Starter/Main (277 kcal)/(561 kcal)

Bolognese 2.00/4.00

SIDES

Buttered Leaf Spinach (v) 4.75 (218 kcal) / Koffmann Chips (ve) 4.50 (364 kcal) / Green Salad, Truffle Dressing (ve) 4.75 (58 kcal) Koffmann Fries (ve) 4.50 (444 kcal) / Crispy Onion Rings (ve) 4.50 (359 kcal) / Buttered Garden Peas (v) 4.25 (171 kcal) Macaroni Cheese (v) 4.95 (569 kcal)

DESSERTS

70% Dark Chocolate Mousse Crème Chantilly, hazelnut

nougatine (v) (679 kcal)

Traditional Plum Pudding Served with brandy sauce

(v) (432 kcal)

Apple & Almond Crumble

Vanilla ice cream (v) (674 kcal)

Chef's Selection of Ice Creams & Sorbets Speak to your server for today's flavours (v/ve) (272 kcal)

A Union Jack Cheese Plate by Long Clawson & Alex James Cheese

Rutland Red, White Stilton, Blue Stilton, Vintage Mature Cheddar, Fig chutney, Peter's Yard biscuits (v) (583 kcal) Winners of supreme champions of the international cheese awards

DIGESTIF*

A selection of coffees from Musetti

A selection of teas from **Teapigs**

Espresso Martini

Irish Coffee

*Additional charges apply, please speak to your server



MARCO PIERRE WHITE

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.