

Warm Baked Sourdough (v)
Salted English butter
4.50 (482 kcal)

Festive Lunch

Sunday - Wednesday: Three-Courses 29.95
Thursday - Saturday: Three-Courses 36.95

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

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)

**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)
B B C MAESTRO

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

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)

Grilled Butcher's Steak
With roasted vine tomatoes, béarnaise
sauce, Koffmann chips (858 kcal)
Upgrade to a 28-day aged 8oz Sirloin 6.00 (1036 kcal)

Pan Fried Fillet of Trout à la Forestière
Buttered English leaf spinach, grilled woodland
mushrooms, extra virgin olive oil, vintage balsamic
(499 kcal)

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

Pan Roast Venison Fillet
Box Tree braised red cabbage, English
steamed dumplings, roasting juices (730 kcal)

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

ESTD 1961

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.