



# MARCO PIERRE WHITE

ESTD 1961

Freshly Baked Sourdough (v)  
*Salted English butter*  
3.95

**SET MENU**  
Two Courses 22.50 / Three Courses 27.50

Martini Green Olives (ve)  
*Cerignola*  
3.95

## STARTERS

Beetroot & Hen's Egg Salad (v)  
*Candied walnuts, mustard dressing*  
(ve available)

Welsh Rarebit  
*Grilled Cheddar, English mustard, dark ale, toasted sourdough, green salad, truffle dressing*

Salad Lyonnaise  
*Crisp bacon, sourdough croutes, soft hen's egg, fresh herbs*  
Starter | Main

Crispy Devilled Whitebait  
*Sauce tartare, fresh lemon*

## MAIN COURSES

Classic Moules Marinière  
*Garlic butter, toasted sourdough*  
Starter | Main

Butcher's Steak & Chips  
*Peppercorn sauce, chunky chips, piccolo tomatoes*  
Upgrade to a 28 day aged 8oz Sirloin 6.00

Escalope of Chicken Milanese  
*Fresh rocket, piccolo tomatoes, shaved pecorino, fresh lemon*

### BBQ MAESTRO

Marco's Macaroni Cheese (v)  
*Aged Italian cheese, crisp breadcrumbs*  
Starter | Main  
Add ragù alla Bolognese 2.00/3.00

Mr Lamb's Shepherd's Pie  
*Creamy egg mashed potatoes, buttered peas*

Gnocchi, Fresh Tomato Sauce (ve)  
*Fricassée of woodland mushrooms, cherry tomatoes, fresh basil*  
Starter | Main

## SIDES

Buttered Leaf Spinach (v) 3.75 / Chunky Chips (ve) 3.50 / Green Salad, Truffle Dressing (ve) 3.75 / Fries, Sea Salt (ve) 3.50  
Crispy Onion Rings (ve) 3.50 / Buttered Garden Peas (v) 3.50 / Macaroni Cheese 4.50

## DESSERTS

Dark Chocolate Brownie (v)  
*Milk ice cream*

Great British Summer Pudding (v)  
*Summer fruits, fruit coulis, crème Chantilly*

Alex James' Blue Monday  
or  
Vintage Mature Cheddar (v)  
*Fig chutney, Peter's Yard biscuits*

Seasonal Fruits  
Poached In Sparkling Wine (ve)  
*Speak to your server for today's flavour*

Ice Creams & Sorbets (v)  
*Speak to your server for today's flavour*

**WHY NOT TREAT SOMEONE SPECIAL TO A GIFT VOUCHER**

[www.mpwrestaurants.co.uk](http://www.mpwrestaurants.co.uk)