

Freshly Baked Sourdough 3.95 (v)
Salted English butter

Martini Green Olives 4.50 (ve)
Cerignola

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

SUNDAY LUNCH MENU

Two Courses £20.00 / Three Courses £25.00

TO START

Beetroot & Hens'
Egg Salad (v)
*Candied walnuts, Mustard dressing
(ve available)*

Welsh Rarebit
*Grilled cheddar, English mustard,
dark ale, toasted sour dough, green
salad, truffle dressing*

French Onion Soup
Croutons, Gruyere cheese

Crispy Devilled
Whitebait
Sauce tartare, fresh lemon

MAIN COURSES

Fried Fillet of Cod
*Sauce tartare, chunky chips,
marrowfat peas*

Roast Striploin of Beef
*Yorkshire pudding, seasonal
vegetables, garlic and thyme
roast potatoes, roasting juices*

Roast Breast of Chicken
*Yorkshire pudding, seasonal
vegetables, garlic and thyme roast
potatoes, roasting juices*

Creamy Polenta, Aged Italian Cheese (v)
*Starter / Main
Fricassée of woodland mushrooms,
extra virgin olive oil*

Roast Belly of Pork
*Apple sauce, Yorkshire pudding,
seasonal vegetables, garlic and
thyme roast potatoes, roasting
juices*

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

SIDES

Chunky Chips (ve) 3.75 / Green Salad, Truffle Dressing (ve) 3.75 / Fries, Sea Salt (ve) 3.75
Crispy Onion Rings (ve) 3.75 / Buttered Green Peas (v) 3.75

DESSERTS

Dark Chocolate Brownie (v)
Milk ice cream

Mr. Coulson's Sticky Toffee
Pudding
Butterscotch sauce

Alex James' Blue Monday or
Vintage Mature Cheddar (v)
*Fig chutney, Peter's Yard biscuits
(£1.95 supplement)*

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

A discretionary 10% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur, and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.