

MARTINI GREEN OLIVES

Cerignola (v)

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

WARM BAKED SOURDOUGH

Salted English butter (v)

HORS D'OEUVRES**SEARED SEA SCALLOPS,
WITH BLACK PUDDING**

Crisp pancetta, cauliflower purée

**SALT ROASTED BEETROOT
AND GOATS' CHEESE SALAD**

Walnut dressing (v)

**MR WHITE'S
SCOTCH EGG**

Colonel Mustard sauce

CLASSIC EGGS BENEDICT

Woodall's ham

**POTTED DUCK WITH
GREEN PEPPERCORNS**

Toasted sourdough, cornichons

**CLASSIC 1970's
PRAWN COCKTAIL**

Sauce Marie Rose, brown bread and butter

**BAKED CAMEMBERT FONDUE,
ROASTED VINE TOMATOES**Warm baked sourdough
vintage balsamico, quality olive oil (v)**WHEELER'S CRISPY CALAMARI**

Sauce tartare, fresh lemon

**FINEST QUALITY
SMOKED SALMON**Properly garnished,
brown bread and butter**SOUPS AND POTAGES****CLASSIC FRENCH ONION**

Croutons, Gruyère cheese

MR WHITE'S PEA & HAM SOUP

fresh parsley

ROASTED TOMATO SOUP

Fresh basil (v)

MEDITERRANEAN FISH

Croutons, rouille, Gruyère cheese

FINEST QUALITY STEAKS

All served with roasted vine tomatoes, English watercress and a choice of triple cooked chips, pommes frites, or green salad with truffle dressing

**GRILLED
35 DAY AGED
RIBEYE 10oz****GRILLED
35 DAY AGED
SIRLOIN 10oz****GRILLED
CENTRE CUT
FILLET 8oz****ROAST
CHATEAUBRIAND
FOR TWO 16oz****GRILLED
35 DAY AGED
T-BONE 16oz****SAUCES**

Classic peppercorn and brandy sauce • Béarnaise sauce with fresh tarragon • Grilled wild mushrooms in garlic butter • Snails and garlic butter

STEAKHOUSE BURGERS**THE FRENCH:****MELTED CHEESE,
CRISPY ONION RINGS,
DIJON MAYONNAISE****THE AMERICAN:****MELTED CHEESE,
CRISPY BACON,
PICKLED CUCUMBER****THE ALEX JAMES:****MELTED BLUE
CHEESE, CRISPY
STREAKY BACON**

All our beef burgers are finished in a barbecue glaze, with iceberg lettuce, beef tomato and served in a brioche bun with pommes frites

FISH & SEAFOOD**WHEELER'S HADDOCK FISH CAKE**Poached hen's egg, sauce tartare,
buttered spinach**THE GOVERNOR'S FRIED HADDOCK,
AND TRIPLE COOKED CHIPS**

Mushy peas, sauce tartare

CONNAUGHT'S SHRIMP CURRY

Mango, fresh ginger, buttered rice

MAINS BOARD**THE GOVERNOR'S STEAK
AND ALE PIE**

Buttered garden peas

**HONEY ROASTED
BACON CHOP**Marco polo glaze, spiced honey
roasting juices, box tree red cabbage,
apple sauce, fondant potato**MR LAMB'S
SHEPHERD'S PIE**

Buttered garden peas

**ROAST RUMP OF LAMB
À LA DIJONNAISE**Gratin dauphinoise, haricots verts,
rosemary roasting juices**CLASSIC CHICKEN KIEV**Roast vine tomatoes, pommes frites,
watercress, buttered peas**WILD MUSHROOMS****CROUSTADE OF EGGS
MAINTENON MAXIM'S**

Mushroom duxelle, sauce hollandaise (v)

**CREAMY POLENTA
WITH WILD MUSHROOMS**

Leaf spinach, extra virgin olive oil (v)

**MARCO'S BAKED MACARONI CHEESE,
WITH POACHED HEN'S EGG**

Fricassee of wild mushrooms (v)

SIDESCreamed leaf spinach with horseradish (v) • Salad of heritage tomatoes with fresh basil and olive oil (v) • Creamed cabbage and pancetta • Baked macaroni cheese (v) • Triple cooked chips (v)
• Pommes frites with sea salt (v) • Crispy onion rings (v) • French beans with toasted almonds (v) • Buttered garden peas with fresh mint (v) • Green salad with truffle dressing (v)

A discretionary service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (v) suitable for vegetarians, Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.