### **MARTINI GREEN OLIVES 3.95**

Cerignola (v)

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

WARM BAKED SOURDOUGH 3.95

Salted English butter (v)

SEARED SEA SCALLOPS, WITH BLACK PUDDING 14.95

Crisp pancetta, cauliflower purée

**CLASSIC EGGS BENEDICT 7.50** Woodall's ham

**BAKED CAMEMBERT FONDUE 11.95** 

Roasted vine tomatoes, warm baked sourdough, vintage balsamico, quality olive oil (v)

### HORS D'OEUVRES

SALT ROASTED BEETROOT AND GOATS' CHEESE SALAD 7.50

Walnut dressing (v)

WHEELER'S CRISPY CALAMARI 8.95 Sauce tartare, fresh lemon

MR WHITE'S SCOTCH EGG 7.50 Colonel Mustard sauce

#### POTTED DUCK WITH **GREEN PEPPERCORNS 8.50**

Toasted sourdough, cornichons

### **CLASSIC 1970'S PRAWN COCKTAIL 9.50**

Sauce Marie Rose, brown bread and butter

**FINEST QUALITY SMOKED SALMON 9.50** 

Properly garnished, brown bread and butter

SOUPS AND POTAGES

### **CLASSIC FRENCH ONION 8.25**

Croutons, Gruyère cheese

**MR WHITE'S PEA** AND HAM SOUP 6.95 Fresh parsley

ROASTED **TOMATO SOUP 6.95** Fresh basil (v)

### **MEDITERRANEAN FISH 5.95**

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** 28.95

GRILLED **35 DAY AGED SIRLOIN 10oz** 28.95

GRILLED **CENTRE CUT** FILLET 8oz 32.50

ROAST **CHATEAUBRIAND** FOR TWO 16oz 59.00

GRILLED **35 DAY AGED** T-BONE 16oz 30.50

SAUCES

Classic peppercorn and brandy sauce 3.50 • Béarnaise sauce with fresh tarragon 3.50 • Grilled wild mushrooms in garlic butter 3.50 • Snails and garlic butter 4.95

THE FRENCH:

**MELTED CHEESE, CRISPY ONION RINGS, DIJON MAYONNAISE** 

15.95

STEAKHOUSE BURGERS

THE AMERICAN:

**MELTED CHEESE, CRISPY BACON,** PICKLED CUCUMBER 15.95

MELTED BLUE **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

### WHEELER'S HADDOCK FISH CAKE 12.95

Poached hen's egg, sauce tartare, buttered spinach

## FISH AND SEAFOOD

### THE GOVERNOR'S FRIED HADDOCK, **AND TRIPLE COOKED CHIPS 15.95**

Mushy peas, sauce tartare

### MAINS BOARD

# HONEY ROASTED

**MR LAMB'S SHEPHERD'S PIE 14.50** 

**CONNAUGHT'S SHRIMP CURRY 16.50** 

Mango, fresh ginger, buttered rice

Buttered garden peas

**BACON CHOP 13.95** 

Marco polo glaze, spiced honey

THE ALEX JAMES:

CHEESE, CRISPY

15.95

#### **ROAST RUMP OF LAMB** À LA DIJONNAISE 25.95

THE GOVERNOR'S STEAK

AND ALE PIE 14.95

Buttered garden peas

Gratin dauphinoise, haricots verts, rosemary roasting juices

roasting juices, box tree red cabbage, apple sauce, fondant potato

#### CLASSIC CHICKEN KIEV 17.95

Roast vine tomatoes, pommes frites, watercress, buttered peas

### WILD MUSHROOMS

### **CROUSTADE OF EGGS MAINTENON MAXIM'S 14.50**

Mushroom duxelle, sauce hollandaise (v)

### **CREAMY POLENTA** WITH WILD MUSHROOMS 14.50

Leaf spinach, extra virgin olive oil (v)

### MARCO'S BAKED MACARONI CHEESE, WITH POACHED HEN'S EGG 13.95

Fricassee of wild mushrooms (v)

### SIDES

Creamed leaf spinach with horseradish (v) 3.75 • Salad of heritage tomatoes with fresh basil and olive oil (v) 3.75 • Creamed cabbage and pancetta 3.75 Baked macaroni cheese (v) 3.75 • Crispy onion rings (v) 3.75 • French beans with toasted almonds (v) 3.75 • Buttered garden peas with fresh mint (v) 3.75 Green salad with truffle dressing (v) 3.75 • Pommes frites with sea salt (v) 3.75 • Triple cooked chips (v) 3.95

A discretionary 10% 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.