



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

BAR MENU

Photograph by David Bentley

FOR THE TABLE

MARTINI GREEN OLIVES £4.50
Cerignola (v)

WARM BAKED SOURDOUGH £4.50
Salted English butter (v)

APPETISERS

SOUP OF THE DAY £7.50
Warm baked sourdough (v) (24)

CRISPY FRIED CALAMARI £8.95
Sauce tartare, fresh lemon

WARM BAKED CAMEMBERT £10.50
Sourdough bread, vine tomatoes (v)

**POTTED DUCK WITH
GREEN PEPPERCORN** £8.75
Toasted bread, cornichons

SPECIALITY SANDWICHES

**SERVED ON A CHOICE OF
WHITE OR BROWN BREAD**

CLUB SANDWICH £13.50
Roast chicken, crispy bacon,
free-range egg, tomato and mayonnaise

B.L.T £11.95
Bacon, lettuce,
tomato and mayonnaise

**ORGANIC EGG
MAYONNAISE SANDWICH** £8.50
Watercress (v) (24)

**TRADITIONAL NO.1 ALEX JAMES
CHEDDAR SANDWICH** £8.50
Pickle (v) (24)

**ATLANTIC PRAWNS
AND GEM'S LETTUCE** £11.50
Sauce Marie Rose (24)

JACKET POTATOES

..... **SERVED WITH SEASONAL
LEAVES SALAD**

NO.1 CHEDDAR ALEX JAMES AND BAKED BEANS (v) (24)	£9.00
CORONATION CHICKEN (24)	£9.00
ATLANTIC PRAWNS AND MARIE ROSE SAUCE (24)	£10.00

HOT PANINIS

CHICKEN, BACON, TOMATO AND MOZZARELLA (24)	£9.50
LOCAL HAM AND MOZZARELLA (24)	£9.00
NO.1 CHEDDAR ALEX JAMES WITH PICKLE (v) (24)	£9.00

MAINS

MARCO'S CLASSIC CAESAR SALAD WITH AVOCADO	£13.50
Add chicken	£3.00
Add prawns	£4.00
GNOCCHI POMODORO With fresh basil and mix leaves salad (v)	£13.50
THE GOVERNOR'S FRIED HADDOCK Triple cooked chips, mushy peas and sauce tartare	£17.50
DOUBLETREE BACON & CHEESE BURGER BBQ sauce, pickled cucumber and pomme frites	£14.95
SIRLOIN STEAK & FRITES 28 days aged 10oz sirloin, pomme frites	£28.95
WHEELER'S CHICKEN AND SHRIMPS CURRY Buttered rice, fresh mango	£18.50

SIDES £3.75

POMME FRITES

ROCKET & PARMESAN SALAD

MIX SALAD

CRISPY ONION RINGS

FRENCH BEANS TOASTED ALMONDS

DESSERT

Please ask to see
today's dessert menu

SERVED 10AM-10PM

(24) If you require food after 10pm
please choose from the dishes with the 24 symbol

(V) Suitable for vegetarians. All weights are approximate before cooking. 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, please ask a member of staff before ordering if you have any particular allergy or requirement. All prices include VAT at current rate.

CHAMPAGNE

Veuve Clicquot Yellow Label Brut NV

‡ 125ml 13.50 / Bottle 77.00

Veuve Clicquot Brut Rosé

‡ 125ml 16.25 / Bottle 92.00

Veuve Clicquot Yellow Label Brut NV

Magnum 154.00

Veuve Clicquot Vintage Reserve

Bottle 125.00

Ruinart Blanc de Blancs

Bottle 120.00

Dom Pérignon Brut

Bottle 205.00

Krug Grande Cuvée Brut

Bottle 265.00

PROSECCO AND SPARKLING WINE

Prosecco, Extra Dry, Italy

‡ 125ml 6.95 / Bottle 39.00

Bottega Rose Gold Spumante, Italy

Bottle 49.00

Bottega Rose Gold Spumante, Italy

Magnum 98.00

Bottega Gold Prosecco, Veneto, Italy

Bottle 48.00

Bottega Gold Prosecco Brut, Veneto, Italy

Magnum 96.00

ROSÉ WINES

Pair these wines with lighter food flavours. Our wine from Jean-Luc Colombo is amazing with seafood and salads.

Pinot Grigio Rosé delle Venezie, Parini, Italy

Bottle 21.50

White Zinfandel, Lavender Hill, California, USA

‡ 175ml 5.05 / ‡ 250ml 7.10 / Bottle 20.50

CHOSEN BY
MARCO PIERRE WHITE

Jean-Luc Colombo Marco Pierre White Rosé

Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean.

‡ 175ml 7.95 / ‡ 250ml 11.25 / Bottle 33.00

‡ BY THE GLASS | 125ml available on request

WHITE WINES

DRY, DELICATE WHITE WINES

Ideally suited to partner lighter flavours in food.
Salads, seafood and Mediterranean dishes.

Rioja Blanco, Don Jacobo, Bodegas Corral, Spain
Bottle 25.50

Gavi, Ca' Bianca, Piemonte, Italy
‡ 175ml 7.15 / ‡ 250ml 10.10 / Bottle 29.50

Chablis, Cellier de la Sablière, Louis Jadot, France
Bottle 46.00

Pinot Grigio, Antonio Rubini, Delle Venezie, Italy
‡ 175ml 4.90 / ‡ 250ml 6.90 / Bottle 20.00

**Pinot Gris, Dashwood, Marlborough,
New Zealand**
‡ 175ml 7.70 / ‡ 250ml 10.90 / Bottle 32.00

ZESTY, AROMATIC WHITE WINES

Wonderfully racy, these wines are great with poultry,
seafood and pork. Brilliant with spicy or herby sauces.

**Sauvignon Blanc Reserva, Luis Felipe Edwards,
Casablanca Valley, Chile**
‡ 175ml 5.50 / ‡ 250ml 7.75 / Bottle 22.50

Sauvignon Blanc, Waipara Hills, New Zealand
‡ 175ml 7.25 / ‡ 250ml 10.25 / Bottle 30.00

Sancerre, Les Collinettes, Joseph Mellot, France
Bottle 42.00

Riesling, Bay of Fires, Tasmania, Australia
Bottle 38.00

**Gewürztraminer, Nederburg The Beautiful Lady,
South Africa**
Bottle 39.50

**Sauvignon Blanc, Cloudy Bay, Marlborough
New Zealand**
‡ 175ml 15.50 / ‡ 250ml 21.00 / Bottle 54.00

RIPE, FRUIT DRIVEN WHITE WINES

With more body and weight of flavour, these work well with
poultry, pork, creamy sauces and stronger flavoured fish.

**Chenin Blanc-Sauvignon Blanc-Viognier,
Flagstone Noon Gun, Western Cape, South Africa**
Bottle 21.00

Albariño, Pulpo, Rías Baixas, Spain
Bottle 34.50

CHOSEN BY
MARCO PIERRE WHITE

Jean-Luc Colombo Marco Pierre White Blanc
Made from a delicious blend of Viognier and
Vermentino, cracking with seafood or on its own.
‡ 175ml 7.95 / ‡ 250ml 11.25 / Bottle 33.00

**Chardonnay, Durbanville Hills, Durbanville
South Africa**
‡ 175ml 7.00 / ‡ 250ml 9.90 / Bottle 29.00

Picpoul de Pinet, Réserve Mirou, France
Bottle 27.50

WHITE WINES

OAKY, NUTTY WHITE WINES

With bold, rich flavours, these fuller bodied white wines need creamy sauces, meatier fish, poultry and pork to bring out their best.

**Chardonnay, Wild Ferment, Errázuriz,
Casablanca Valley, Chile**

🍷 175ml 8.65 / 🍷 250ml 12.25 / Bottle 36.00

Chardonnay, Sanford, Santa Barbara County, USA
Bottle 65.00

Meursault, Louis Jadot, France
Bottle 77.00

RED WINES

LIGHT BODIED, EASY GOING RED WINES

Very versatile with food. Salmon, pork and poultry are complemented admirably.

Pinot Noir, Élevé, France

🍷 175ml 5.25 / 🍷 250ml 7.40 / Bottle 21.50

Valpolicella Classico, Bolla, Italy
Bottle 32.00

Beaujolais-Villages, Pascal Clément, France
Bottle 29.50

MEDIUM BODIED, FRUIT LED RED WINES

Great partners for fuller flavoured pork and poultry with rich, dark sauces. Also good with most red meat.

**Merlot, Reserva, Luis Felipe Edwards,
Colchagua Valley, Chile**

🍷 175ml 5.15 / 🍷 250ml 7.25 / Bottle 21.00

Rioja, Crianza, Don Jacobo, Spain
🍷 175ml 7.00 / 🍷 250ml 9.90 / Bottle 29.00

**Cabernet Sauvignon, Nederburg, The Manor,
Western Cape, South Africa**
🍷 175ml 5.85 / 🍷 250ml 8.25 / Bottle 24.00

Côtes de Bourg, Les Hipsters Barbe
Bottle 35.00

Bordeaux Supérieur, Moulin d'Issan, France
Bottle 51.00

Garnacha Old Vine, Pablo, Calatayud, Spain
Bottle 28.00

Bekaa Valley, Musar Jeune, Lebanon
Bottle 43.00

RED WINES

FULLER BODIED, SPICY, PEPPERY RED WINES

Bolder food flavours work best. Lamb, steak, burgers.
Turns up the heat with spicy sauces.

Malbec, Callia Lunaris, San Juan, Argentina

‡ 175ml 6.45 / ‡ 250ml 9.10 / Bottle 26.50

Cabernet Sauvignon-Shiraz-Malbec, Flagstone Longitude, Western Cape, South Africa

Bottle 25.50

CHOSEN BY
MARCO PIERRE WHITE

Jean-Luc Colombo Marco Pierre White Rouge

Rich and generous Syrah (Shiraz)

No oak, just lush, spicy fruit.

‡ 175ml 7.95 / ‡ 250ml 11.25 / Bottle 33.00

Veneto, Passori Rosso, Italy

Bottle 33.00

Shiraz, Faith, St. Hallett, Barossa Valley, Australia

Bottle 38.00

Malbec, Salentein Barrel Selection, Valle de Uco, Mendoza, Argentina

‡ 175ml 9.60 / ‡ 250ml 13.60 / Bottle 40.00

FULL BODIED, OAK AGED, CONCENTRATED RED WINES

Intensely flavoured red wines are a match for strongly
flavoured lamb, beef and game. Avoid delicate seafood.

Cabernet Sauvignon, Drifting, Lodi, USA

Bottle 29.00

Rioja Reserva, Viña Real, Spain

‡ 175ml 11.00 / ‡ 250ml 15.60 / Bottle 46.00

Amarone della Valpolicella Classico, Bolla, Italy

Bottle 64.00

Pinot Noir, Cloudy Bay, Marlborough, New Zealand

‡ 175ml 18.50 / ‡ 250ml 27.00 / Bottle 69.00

Malbec, Salentein Primus, Valle de Uco, Mendoza, Argentina

Bottle 80.00

PORT & DESSERT WINES

Sauvignon Blanc, Late Harvest, Errázuriz, Casablanca Valley, Chile

‡ 50ml 3.75 / 37.5cl Bottle 21.00

Eiswein, Opitz, Burgenland, Austria

50cl Bottle 39.50

Graham's 10 year old Tawny Port

‡ 50ml 5.50 / Bottle 52.00

Graham's Late Bottled Vintage Port

‡ 50ml 3.95 / Bottle 43.00

Graham's Quinta dos Malvedos Vintage Port

Half Bottle 49.00



SERIOUS ABOUT STEAK

Fuller flavoured red wines are excellent with most red meat. Here we recommend three fantastic Argentinian Malbecs that really bring out the best in your steak

MALBEC • ARGENTINA • STEAK

Malbec, Callia Lunaris, San Juan, Argentina

Ripe, soft berry fruit. The gentle introduction to our trio of Malbec.

🍷 175ml 6.45 / 🍷 250ml 9.10 / Bottle 26.50

Malbec, Salentein Barrel Selection, Valle de Uco, Mendoza, Argentina

Great depth of flavour, oaky notes and dark fruit. Argentina's national grape.

🍷 175ml 9.60 / 🍷 250ml 13.60 / Bottle 40.00

Malbec, Salentein Primus, Valle de Uco, Mendoza, Argentina

Full bodied, intense and sublimely rich. Our 'prestige' Malbec and the ultimate chaperone to steak.

Bottle 80.00

CHOSEN BY MARCO

CHOSEN BY

MARCO PIERRE WHITE

These wines, made by 'The winemaking wizard of the Rhône', Jean-Luc Colombo, are personally selected by Marco Pierre White for their quality and flavours.