

MARTINI GREEN OLIVES 3.95
Cerignola (v)

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

WARM BAKED SOURDOUGH 3.95
Salted English butter (v)

HORS D'OEUVRES

**SEARED SEA SCALLOPS,
WITH BLACK PUDDING 13.50**
Crisp pancetta, cauliflower purée

**SALAD OF GOATS' CHEESE
AND BEETROOT 7.95**
Walnut dressing (v)

**RILLETTES OF PORK, WITH
ARMAGNAC SOAKED PRUNES 8.75**
Toasted sourdough

HICKORY SMOKED BABY BACK RIBS 8.95
Russian style coleslaw

**POTTED DUCK WITH
GREEN PEPPERCORNS 8.50**
Toasted sourdough, cornichons

CLASSIC 1970's PRAWN COCKTAIL 9.95
Sauce Marie Rose, brown bread and butter

**BAKED CAMEMBERT,
WITH FRESH HERBS 9.95**
Roasted vine tomatoes, warm baked sourdough,
vintage balsamico, quality olive oil (v)

WHEELER'S CRISPY CALAMARI 8.50
Sauce tartare, fresh lemon

**FINEST QUALITY
SMOKED SALMON 8.95**
Properly garnished,
brown bread and butter

CLASSIC SALADS

**POACHED PEAR, AND ALEX JAMES'
BLUE MONDAY 7.50 / 11.95**
Endive, walnut vinaigrette, extra virgin olive oil (v)

SALAD LYONNAISE 7.50 / 11.95
Crispy bacon, hen's egg, curly endive,
croutons, Merlot vinaigrette

FARMHOUSE SALAD 7.95 / 12.50
Ham hock, romaine lettuce, hen's egg,
Gruyère cheese with Mr White's salad cream

SOUPS AND POTAGES

CLASSIC FRENCH ONION 7.95
Croutons, Gruyère cheese

CAPPUCCINO OF WILD MUSHROOM 7.25
Picked chervil leaves (v)

MEDITERRANEAN FISH 7.95
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
31.95**

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 5.50

STEAKHOUSE BURGERS

**THE FRENCH:
MELTED CHEESE,
CRISPY ONION RINGS,
DIJON MAYONNAISE
14.50**

**THE AMERICAN:
MELTED CHEESE,
CRISPY BACON,
PICKLED CUCUMBER
14.95**

**THE ALEX JAMES:
MELTED BLUE
CHEESE, CRISPY
STREAKY BACON
14.95**

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

MAINS BOARD

WHEELER'S COQ AND SHRIMP CURRY 18.50
Buttered rice, fresh mango

**THE PIG MIXED GRILL, WITH
TRIPLE COOKED CHIPS 19.95**
Grilled Cumberland sausage, black pudding,
bacon chop, BBQ baby back ribs,
roasted vine tomatoes, baby watercress and
English mustard sauce dip

MR LAMB'S SHEPHERD'S PIE 15.50
Buttered garden peas

**CONFIT DUCK LEG À LA PARISIENNE
WITH BÉARNAISE SAUCE 21.95**
Pommes frites, salade verte with truffle dressing

**THE GOVERNOR'S FRIED HADDOCK,
AND TRIPLE COOKED CHIPS 17.50**
Mushy peas, sauce tartare

THE GOVERNOR'S STEAK AND ALE PIE 15.95
Buttered garden peas

**ROAST RUMP OF LAMB
À LA DIJONNAISE 24.50**
Gratin dauphinoise, haricot vert,
rosemary roasting juices

ROAST CHICKEN À LA FORESTIÈRE 16.95
Petit pois à la française, pommes fondant,
Madeira roasting juices

FRESH VEGETARIAN DISHES

**GNOCCHI POMODORO,
WITH FRESH BASIL (V) 13.50**

**VELVET ARTICHOKE, WITH WILD
MUSHROOMS À LA PROVENÇALE (VG) 17.95**

**MARCO'S BAKED MACARONI CHEESE,
WITH POACHED HEN'S EGG (V) 13.50**

All served with green salad and truffle dressing (v)

SIDES

Creamed 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)

All sides 3.50

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, (vg) suitable for vegans. 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.