

Freshly Baked Sourdough 3.75 (v)  
*Salted English butter*

MARCO PIERRE WHITE  
STEAKHOUSE BAR & GRILL

Martini Green Olives 3.75 (ve)  
*Cerignola*

## SET MENU

Three Courses for £20.00 per person

## TO START

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

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

Salad Lyonnaise  
*Starter / Main*  
*Crisp bacon, sourdough croutes,  
soft hen's egg, fresh herbs*

Crispy Devilled  
Whitebait  
*Sauce tartare, fresh lemon*

## MAIN COURSES

Smoked Haddock  
*Soft hen's egg, new potatoes,  
grain mustard beurre blanc*

Butcher's Steak & Chips  
*Bearnaise sauce, chunky chips,  
piccolo tomatoes*

Escalope of Chicken Milanese  
*Fresh rocket, piccolo tomatoes,  
shaved pecorino, fresh lemon*

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

Mr Lamb's Shepherd's Pie  
*Creamy egg mashed potatoes,  
buttered peas*

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

## SIDES

Buttered Leaf Spinach (v) 3.00 / Chunky Chips (ve) 3.00 / Green Salad, Truffle Dressing (ve) 3.00  
Fries, Sea Salt (ve) 3.00 / Crispy Onion Rings (ve) 3.00 / Buttered Green Peas (v) 3.00

## DESSERTS

Dark Chocolate Brownie (v)  
*Milk ice cream*

Summer Fruits Poached In  
Sparkling Wine (ve)  
*Speak to your server for today's  
flavour*

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

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