



#### MARCO PIERRE WHITE

EST<sup>D</sup> 1961



Freshly Baked Sourdough (v)

Salted English butter

3.95

#### SET MENU

Two courses 22.50 / Three courses 27.50

Martini Green Olives (ve)

Cerignola
3.95

## TO START

Leek & Potato Soup Chives, extra virgin olive oil

Welsh Rarebit Grilled cheddar, English mustard, dark ale, toasted sourdough, green salad, truffle dressing Salt Roast Beetroot & Hen's Egg Salad (v) Mustard dressing, candied walnuts (VE available) Crispy Devilled Whitebait Sauce tartare, fresh lemon

## MAIN COURSES

Moules Marinière Herb butter, garlic sourdough Butcher's Steak & Chips Béarnaise sauce, chunky chips, piccolo tomatoes (upgrade to a 28 day aged 8oz Sirloin £6) Mr White's Chicken Curry
Buttered rice, fresh mango, ginger, young
coriander

Creamy Polenta, Aged Italian Cheese (v) Fricassée of woodland mushrooms, buttered leaf spinach Starter / Main The English House Chicken & Leek Pie Buttered garden peas

Redefine Gnocchi Bolognese (ve)

Redefine ragù, fresh basil

Starter / Main



### **SIDES**

Buttered Leaf Spinach (v) 3.50 / Chunky Chips (ve) 3.25 / Green Salad, Truffle Dressing (ve) 3.50 Fries, Sea Salt (ve) 3.25 / Crispy Onion Rings (ve) 3.25 / Buttered Garden Peas (v) 3.25

### DESSERTS

Hot Chocolate Brownie (v) Milk ice cream, chocolate sauce Seasonal Fruits (ve) Poached in sparkling wine Traditional Bread & Butter Pudding (v) Pouring cream

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













# WHY NOT TREAT SOMEONE SPECIAL TO A GIFT VOUCHER

www.mpwrestaurants.co.uk