

Martini Green Olives 3.95
Cerignola (ve)

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

Warm Baked Sourdough 3.95
Salted English butter (v)

HORS D'OEUVRES

Crispy Devilled Whitebait 8.50
Sauce tartare, fresh lemon

Potted Duck, Green Peppercorns 8.50
Cornichons, toasted sourdough

Beetroot & Goat's Cheese Salad (v) 8.50
Candied walnuts, Merlot vinegar

Classic Prawn Cocktail À La Russe 9.95
Sauce Marie Rose, brown bread and butter

Crispy Fried Calamari 9.50
Sauce tartare, fresh lemon

Perinelli and Mr. White's English Cured Meats 10.50
Celeriac remoulade, cornichons, pickled baby onions, toasted sourdough

Baked French Camembert 10.50
Roasted vine tomatoes, extra virgin olive oil, vintage balsamico, toasted sourdough

The Governor's French Onion Soup 7.95
Croutons, Gruyère cheese

Mr White's Scotch Egg 7.95
Colonel Mustard's sauce

Cream of Butternut Squash Soup (v) 7.50
Italian cheese croutons

Finest Quality Smoked Salmon 10.50
Properly garnished, brown bread and butter

SALADS

Lofthouse Farm Salad *starter* 6.95 *main* 11.95
Romaine lettuce, Wiltshire ham, eggs, Gruyère cheese, homemade salad cream

Belgian Endive and Blue Monday Salad (v) *starter* 7.25 *main* 12.50
Fresh poached pear, candied walnuts, Merlot vinaigrette

FINEST QUALITY GRASS FED CAMPBELL BROTHERS BEEF

All our steaks are 28 day aged from Royal Warrant appointed butcher, Campbell Brothers. All served with roasted vine tomatoes, Béarnaise sauce and triple cooked chips.

6oz Fillet Steak
28.95

8oz Grilled Sirloin Steak
26.95

8oz Grilled Ribeye Steak
with the tail 26.95

20oz Grilled Delmonico Steak
for two 62.00

Breakfast Garnish 4.25
Streaky bacon, portobello mushroom, egg

STEAK TOPPINGS

Fried Double Yolk Eggs
Holstein 3.95
Capers, anchovies, parsley

Grilled Prawns 5.25
Garlic butter

Café de Paris Butter 3.00

Bordelaise Butter 3.25

SIGNATURE FILLETS

All served with triple cooked chips.

Fillet of Beef À La Forestière 29.50
Fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico, buttered leaf spinach

Fillet of Beef A L'Escargot 29.50
Fricassée of woodland mushrooms, garlic butter, roasting juices, buttered leaf spinach

Fillet of Beef Au Poivre 29.95
Fricassée of woodland mushrooms, cream peppercorn sauce, buttered leaf spinach

FRESHLY GROUND BEEF BURGERS, GRILLED TO ORDER

The Keith Floyd Bristol 17.50
Melted Cheddar, cured bacon, sweet pickled cucumber

The Banksy B.L.T 16.95
Cured bacon

The Alex James 17.95
Melted Blue Monday, cured bacon

The John Lennon 17.50
Melted Cheddar, crispy onion rings, Colonel Mustard mayonnaise

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

STEAKHOUSE SPECIALS

Raffles Tiffin Club
Chicken Curry 16.95
Fresh mango and ginger, Madras curry sauce, buttered pilaf rice

Roast Chicken
À La Forestière 18.50
Fricassée of woodland mushrooms, fondant potato, madeira roasting juices, buttered leaf spinach

Mr Lamb's
Shepherd's Pie 16.95
Creamy egg mashed potatoes, buttered peas

Roast Rump of Moorland Lamb
À La Dijonnaise 24.95
Chive blanket, rosemary roasting juice, buttered french beans, gratin dauphinoise

FISH MAINSBOARDS

Fried Fillet of Cod 17.95
Sauce tartare, triple cooked chips, marrowfat peas

Grilled Swordfish Steak
À La Niçoise 19.95
Aubergine caviar, olive tapenade, sauce vierge with fresh basil

Wheeler's Salmon Fishcake 15.50
Sauce tartare, soft boiled egg, buttered leaf spinach

VEGETARIAN AND VEGAN

Creamy Polenta, aged Italian Cheese (v)
starter 7.50 *main* 14.50
Fricassée of woodland mushrooms, extra virgin olive oil

Gnocchi, Fresh Tomato Sauce (ve)
starter 7.50 *main* 14.50
Fricassée of woodland mushrooms, cherry tomatoes, fresh basil

Grilled Aubergine À La Niçoise (v)
starter 8.50 *main* 15.95
Aubergine caviar, fresh tomato fondue, mozzarella cheese, fresh basil, extra virgin olive oil

SIDES

Buttered Leaf Spinach (v) 3.25
Creamed Cabbage & Bacon 3.75
Triple Cooked Chips (ve) 3.50

Green Salad, Truffle Dressing (ve) 3.50
Pommes Frites, Sea Salt (ve) 3.50
Crispy Onion Rings (ve) 3.25
Buttered Green Peas (v) 3.25

Grilled Woodland Mushrooms (v) 3.50
Dauphinoise Potatoes (v) 3.75
Buttered Green Beans (v) 3.75

A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) suitable for vegetarians. (ve) suitable for vegans. *Some of our dishes contain alcohol - please ask a team member for further details.