

Freshly Baked Sourdough 3.95 (v)
Salted English butter

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

Martini Green Olives 3.95 (ve)
Cerignola

SUMMER SPECIALS

Eggs Florentine 7.95
Toasted muffin, butter, English leaf spinach, sauce hollandaise
Royale 9.25 / Benedict 8.25

Escalope of Salmon 18.95
Tomato vinaigrette, braised fennel, new potatoes, soft herbs

Ham en Gelee 8.50
Picked ham hock, grain mustard, fresh herbs, Piccalilli, toasted sourdough

Fillet of Beef with Garlic King Prawns 33.95
Toasted sourdough, chunky chips, sauce bearnaise

SIGNATURE STEAKS

All Served With Chunky Chips

Fillet Steak Au Poivre
Fricassée of woodland mushrooms, toasted sourdough, buttered leaf spinach, peppercorn sauce
32.50

Fillet Steak With Garlic Butter
Fricassée of woodland mushrooms, toasted sourdough, buttered leaf spinach, garlic butter
31.95

Fillet Steak À La Forestière
Fricassée of woodland mushrooms, toasted sourdough, buttered leaf spinach, extra virgin olive oil, vintage balsamico
30.95

SALADS

Alex James' Blue Monday & Poached Pear
Starter 7.95 Main 13.95
Endive, merlot dressing, candied walnuts

Salad Niçoise
Starter 7.95 Main 13.95
New potatoes, black olives, anchovies, hen's egg

Marco's Classic Caesar
Starter 7.95 Main 13.95
Anchovies, Parmesan, avocado, hen's egg

ADDITIONS Roast Chicken 3.95 | Grilled Garlic King Prawns 4.50

SET MENU

Two Courses 22.50 / Three Courses 27.50

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
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

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

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

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

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

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

SIDES

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

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

A discretionary 10% service will be added to your bill. 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. Some of our dishes contain alcohol - please ask a team member for further details.