



MARCO PIERRE WHITE

ESTD 1961

Marco Pierre White is a renowned chef, restaurateur and TV personality. He is arguably the most well-known and highly regarded chef of the modern era and was named the godfather of modern cooking.

He has led the UK restaurant scene for over 40 years and is regarded by many to have single-handedly dragged it to being at the forefront of modern gastronomy.

He trained and helped the careers of many famous chefs including Gordon Ramsay, Heston Blumenthal, James Martin and Jason Atherton, all of whom trained under him.

Marco's imminent success began when, at the age of 19, he went to London to train in classical French cooking with Albert and Michel Roux at Le Gavroche. He later went on to work with Pierre Koffmann at La Tante Claire, Raymond Blanc at Le Manoir and also with Nico Ladenis of Chez Nico at Ninety Nine Park Lane.

In January 1987, Marco opened Harveys, his first London restaurant. He was awarded his first Michelin star the following year and his second star in 1990. He finally won his third Michelin star in 1995 at The Restaurant Marco Pierre White in the Hyde Park Hotel London, becoming the first British chef and youngest chef worldwide, at the age of 33, to win three stars.

By 1999 Marco had achieved everything a chef would endeavour to become and finally hung up his apron on 23rd December, retiring from the kitchen. He now lives in the country just outside Bath (UK) where he oversees the development of his franchised restaurant concepts including his Steakhouse Bar & Grill here in Nottingham.

SEASONAL *Specials*

STARTERS

CLASSIC ENGLISH ASPARAGUS (V)

Hollandaise sauce
9.50 (336 kcal)

CREAM OF CAULIFLOWER VELOUTÉ (V)

Croutons, truffle oil
7.50 (438 kcal)

TARTLETTE OF MUSHROOMS MAINTENON (V)

Soft boiled hen's egg, hollandaise
7.95 (433 kcal)

MAIN COURSES

SUPREME SALMON

English spring asparagus, hen's egg, béarnaise sauce
23.50 (813 kcal)

SPRING VEGETABLE SPAETZLE (V)

Peas, English spring asparagus, spinach, garlic butter
13.95 (1020 kcal)

THE GREAT BRITISH CHEESE & ONION PIG BURGER

Brioche bun, BBQ glaze, onion rings, Monterey Jack, beef tomato, iceberg lettuce, honey mustard sauce, Koffmann fries
14.95 (1619 kcal)

CHIMICHURRI GLAZED BAKED CAULIFLOWER (VE)

Roasted Piccolo tomatoes, extra virgin olive oil
13.95 (173 kcal)

**“To know how to eat well,
one must first know how to wait”**

Jean Anthelme Brillat-Savarin

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