

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  
26.95

8oz Grilled Sirloin Steak  
24.95

8oz Grilled Ribeye Steak  
with the tail 24.95

20oz Grilled Delmonico Steak  
for two 59.00

Breakfast Garnish 3.95  
*Streaky bacon, portobello mushroom, egg*

Café de Paris Butter 2.95

### STEAK TOPPINGS

Fried Double Yolk Eggs  
Holstein 3.75  
*Capers, anchovies, parsley*

Grilled Prawns 4.95  
*Garlic butter*

Bordelaise Butter 3.25

### SIGNATURE FILLETS

All served with triple cooked chips.

Fillet of Beef À La Forestière 27.50  
*Fricassée of woodland mushrooms, extra virgin  
olive oil, vintage balsamico, buttered leaf spinach*

Fillet of Beef A L'Escargot 27.50  
*Fricassée of woodland mushrooms, garlic butter,  
roasting juices, buttered leaf spinach*

Fillet of Beef Au Poivre 27.95  
*Fricassée of woodland mushrooms,  
cream peppercorn sauce, buttered leaf spinach*

## FRESHLY GROUND BEEF BURGERS, GRILLED TO ORDER

The Keith Floyd Bristol 16.50  
*Melted Cheddar, cured bacon,  
sweet pickled cucumber*

The Banksy B.L.T 15.95  
*Cured bacon*

The Alex James 16.95  
*Melted Blue Monday,  
cured bacon*

The John Lennon 16.50  
*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 23.95  
*Chive blanket, rosemary roasting juice,  
buttered french beans,  
gratin dauphinoise*

## FISH MAINSBOARDS

Fried Fillet of Cod 16.95  
*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