

SEASONAL MOCKTAILS

VIRGIN PASSION FRUIT MARTINI

Passion fruit purée, vanilla syrup, Franklin & Sons ginger beer, orange
9.95 (154kcal)

VIRGIN MARY

Longbottom & Co Virgin Mary, celery stick
7.50 (80kcal)

CRODINO

Crodino, soda water, bittersweet orange aperitivo
7.50 (88kcal)

MARCO'S LEMONADE

Lemon juice, sugar cane syrup, soda water, lemon
6.50 (114kcal)

MARCO'S RHUBARB LEMONADE

Lemon juice, sugar cane syrup, soda water, rhubarb syrup, grenadine, strawberry
6.50 (179kcal)

MARCO'S STRAWBERRY LEMONADE

Lemon juice, sugar cane syrup, soda water, strawberry purée, strawberry
6.50 (135kcal)

MARCO PIERRE WHITE
MR. WHITE'S
ENGLISH CHOPHOUSE ESTD 2015

Chophouses first emerged in London in the 1690s serving individual portions of meat, known as chops, to their wealthy customers. Mr White's aims to keep the British chophouse tradition alive serving up succulent joints of meat within glamorous surroundings.

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MARCO PIERRE WHITE
MR. WHITE'S
ENGLISH CHOPHOUSE ESTD 2015

FOR THE TABLE

WARM BAKED SOURDOUGH (v)
Salted English butter
4.95 (481kcal)

MARTINI OLIVES (ve)
Fresh lemon, extra virgin olive oil
4.95 (221kcal)

STARTERS

COCKTAIL OF ATLANTIC PRAWNS

Marie Rose sauce, brown bread and butter
12.95 (435kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, grape vinegar
9.50 (299kcal) **ve available**

THE GOVERNOR'S FRENCH ONION SOUP

Croutons, gruyère cheese
8.95 (346kcal)

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon
9.95 (358kcal)

FINEST QUALITY SMOKED SALMON

Properly garnished, buttered brown bread, fresh lemon
13.95 (315kcal)

POACHED PEAR & CLAWSON BLUE CHEESE SALAD

Endive, candied walnuts, grape vinegar
8.95 (339kcal) **ve available**

FINEST QUALITY GRASS FED CAMPBELL BROTHERS' BEEF

SIGNATURE STEAKS All served with Koffmann chips

FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, toasted sourdough, buttered English leaf spinach, peppercorn sauce
35.95 (957kcal)

FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, toasted sourdough
37.50 (1112kcal)

FILLET STEAK WITH GARLIC BUTTER

Fricassée of woodland mushrooms, toasted sourdough, buttered English leaf spinach, garlic butter
35.95 (1123kcal)

SHARING STEAKS All served with Koffmann chips, roasted vine tomatoes

CHATEAUBRIAND 16oz
69.95 (1920kcal)

TOMAHAWK 32oz
89.00 (2290kcal)

PORTERHOUSE T-BONE 25oz
79.00 (2638kcal)

CHOPHOUSE MIXED GRILL
Rump of lamb, beef fillet, roast chicken, garlic king prawns
69.00 (2815kcal)

ADD GARLIC KING PRAWNS 8.50 (360kcal)

STEAKS All served with Koffmann chips, roasted vine tomatoes

FILLET STEAK
6oz 33.50 (696kcal) | 12oz 55.00 (934kcal)

RIBEYE STEAK
10oz 33.50 (911kcal)

SIRLOIN STEAK
8oz 28.95 (849kcal) | 16oz 45.00 (1238kcal)

ADD SAUCES:

Béarnaise 3.95 (183kcal) | Peppercorn 3.95 (97kcal) | Garlic Butter 3.95 (264kcal) | Blue Cheese Butter 3.95 (285kcal)

MAIN COURSES

AMERICAN BURGER

Melted Monterey Jack, turkey rashers, sweet pickled cucumber, barbecue glaze, iceberg lettuce, beef tomato and served in a brioche bun with Heinz ketchup and Koffmann fries
19.95 (1276kcal)

GNOCCHI POMODORO (VE)

Fricassée of woodland mushrooms, cherry tomatoes, fresh basil
16.50 (594kcal)

FILLET OF TROUT À LA FORESTIÈRE

Buttered English leaf spinach, fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico
24.95 (571kcal)

RUMP OF LAMB À LA DIJONNAISE

French style peas, thyme scented roasting juices
27.50 (731kcal)

CHICKEN KIEV

Garlic butter, roasted vine tomatoes, buttered garden peas, Koffmann fries
21.50 (1444kcal)

CLASSIC FISH & CHIPS

Fried fillet of cod, Koffmann chips, marrow fat peas, tartare sauce, fresh lemon
21.95 (1145kcal)

SIDES

Buttered English Leaf Spinach (V) 4.25 (208kcal) / Green Salad, Truffle Dressing (V) 4.50 (52kcal) / Buttered Garden Peas (V) 4.25 (171kcal)

Crispy Battered Onion Rings (VE) 4.25 (363kcal) / Koffmann Chips (VE) 4.00 (364kcal) / Koffmann Fries (VE) 4.00 (444kcal)

Buttered New Potatoes (V) 4.25 (227kcal)

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) do not contain meat (VE) do not contain any animal products.



SEASONAL SPECIALS

STARTERS

CLASSIC ENGLISH ASPARAGUS (V)

Hollandaise sauce
9.95 (336 kcal)

CREAM OF CAULIFLOWER VELOUTÉ (V)

Croutons, truffle oil
8.50 (438 kcal)

TARTLETTE OF MUSHROOMS MAINTENON (V)

Soft boiled hen's egg, hollandaise
8.95 (433 kcal)

MAIN COURSES

SUPREME OF SEA TROUT

English spring asparagus, hen's egg, béarnaise sauce
23.95 (813 kcal)

SPRING VEGETABLE SPAETZLE (V)

Peas, English spring asparagus, spinach, garlic butter
14.95 (1020 kcal)

CHIMICHURRI GLAZED BAKED CAULIFLOWER (VE)

Roasted Piccolo tomatoes, extra virgin olive oil
14.50 (173 kcal)

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

Jean Anthelme Brillat-Savarin

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