



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 Edinburgh.

WARM BAKED SOURDOUGH (V)
Salted English butter
4.50 (481 kcal)

MARCO PIERRE WHITE STEAKHOUSE BAR & GRILL

MARTINI OLIVES (VE)
Fresh lemon, extra virgin olive oil
4.75 (222 kcal)

STARTERS

WHEELER'S CRISPY CALAMARI
Sauce tartare, fresh lemon
10.50 (379 kcal)

CLASSIC PRAWN COCKTAIL
Marie Rose sauce, brown bread and butter
11.50 (454 kcal)

COLONEL MUSTARD'S SCOTCH EGG
English mustard sauce
8.50 (732 kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar (VE available)
8.95 (373 kcal)

FINEST QUALITY SMOKED SALMON
Properly garnished, brown bread and butter
11.50 (323 kcal)

THE GOVERNOR'S FRENCH ONION SOUP
Croutons, Gruyère cheese
8.95 (305 kcal)

THE GRILL

FINEST QUALITY AGED GRASS FED CAMPBELL BROTHERS' BEEF

SIGNATURE STEAKS

FILLET STEAK AU POIVRE
Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, peppercorn sauce
35.00 (823 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS
Béarnaise sauce, confit potato
37.00 (1023 kcal)

FILLET STEAK WITH GARLIC BUTTER
Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, garlic butter
35.00 (1016 kcal)

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK
6oz 31.95 (697 kcal) | 12oz 46.00 (930 kcal)

RIBEYE STEAK
10oz 31.50 (914 kcal)

SIRLOIN STEAK
8oz 28.50 (850 kcal) | 16oz 39.50 (1240 kcal)

LARGER STEAKS

*All served with roasted Piccolo tomatoes & Koffmann chips
Ideal for sharing*

TOMAHAWK
32oz 72.50 (1679 kcal)

CHATEAUBRIAND
16oz 72.50 (1554 kcal)

PORTERHOUSE T-BONE
25oz 70.00 (1775 kcal)

SAUCES & TOPPINGS

Béarnaise Sauce 3.75 (231 kcal) / Peppercorn Sauce 3.75 (97 kcal)

Garlic Parsley Butter 3.75 (290 kcal)

Clawson Blue Cheese Butter 3.75 (285 kcal) / Chimichurri 3.75 (83 kcal)

Garlic King Prawns 5.50 (387 kcal)

Garlic Grilled Woodland Mushrooms 4.50 (305 kcal)

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 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.

MAIN COURSES

ROAST CHICKEN À LA FORESTIÈRE
Woodland mushrooms, confit potato, Madeira roasting juices, buttered leaf spinach
21.50 (934 kcal)

ROAST LAMB À LA DIJONNAISE
Buttered green beans, confit potato, rosemary roasting juices
25.95 (772 kcal)

THE AMERICAN BURGER
Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries
19.95 (1359 kcal)

CLASSIC MACARONI CHEESE (V)
Aged Italian hard cheese, mozzarella
15.50 (804 kcal)
Add cured bacon 3.00 (162 kcal)

AVOCADO CAESAR SALAD
Anchovies, Parmesan, hen's egg, croutons
16.50 (615 kcal)
*Add grilled chicken 4.75 (441 kcal)
Add grilled prawns 5.50 (387 kcal)*

POMODORO LINGUINE (VE)
Tomato sauce, Piccolo tomatoes, fresh basil
15.50 (419 kcal)

WHEELER'S FISH & CHIPS
Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
21.95 (1156 kcal)

CONFIT BELLY OF PORK "MARCO POLO"
Crackling, butter beans, honey spiced roasting juices
19.95 (1110 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"
Tomato vinaigrette, buttered leaf spinach, fresh herbs
21.95 (855 kcal)

SIDES

Koffmann Chips (VE) 4.50 (364 kcal)

Koffmann Fries (VE) 4.50 (444 kcal)

Crispy Onion Rings (VE) 4.50 (356 kcal)

Green Salad, Truffle Dressing (VE) 4.75 (52 kcal)

Buttered Garden Peas (V) 4.25 (283 kcal)

Macaroni Cheese (V) 4.75 (303 kcal)

Garlic & Red Chilli Buttered Spinach (V) 4.75 (195 kcal)

Gratin Dauphinoise 4.75 (439 kcal)

Creamed Cabbage & Bacon 4.75 (497 kcal)

Box Tree Red Cabbage (V) 4.25 (69 kcal)

Buttered Green Beans, Toasted Almonds (V) 4.75 (276 kcal)

Minted New Potatoes (V) 4.25 (300 kcal)

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 SALMON
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)

THE GREAT BRITISH CHEESE & ONION PIG BURGER
Brioche bun, BBQ glaze, onion rings, Monterey Jack, beef tomato, iceberg lettuce, honey mustard sauce, Koffmann fries
15.95 (1619 kcal)

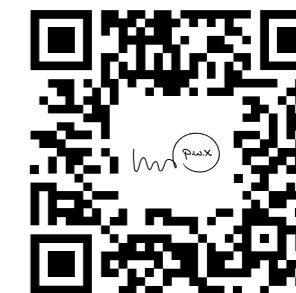
CHIMICHURRI GLAZED BAKED CAULIFLOWER (VE)
Roasted Piccolo tomatoes, extra virgin olive oil
14.50 (173 kcal)

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

Jean Anthelme Brillat-Savarin

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