

FOR THE TABLE

WARM BAKED SOURDOUGH (V)

*Salted English butter*

4.95 (481 kcal)

MARTINI OLIVES (VE)

*Fresh lemon, thyme, extra virgin olive oil*

4.95 (205 kcal)

STARTERS

COLONEL MUSTARD'S SCOTCH EGG

*English mustard sauce*

9.50 (738 kcal) 

THE GOVERNOR'S FRENCH ONION SOUP

*À LA NORMANDE*

*Croutons, Gruyère cheese*

9.95 (249 kcal) 

WHEELER'S CRISPY CALAMARI

*Sauce tartare, fresh lemon*

10.95 (403 kcal) 

BEETROOT & GOAT'S CHEESE SALAD (V)

*Candied walnuts, Merlot vinegar (VE available)*

9.50 (315 kcal) 

CLASSIC PRAWN COCKTAIL

*Marie Rose sauce, brown bread & butter*

11.95 (412 kcal)

FINEST QUALITY SMOKED SALMON

*Properly garnished, lemon, brown bread & butter*

12.50 (272 kcal)

BOX TREE CHICKEN LIVER PÂTÉ

*Toasted sourdough, fig chutney*

10.95 (592 kcal)

*(Supplement 2.50) *

HERITAGE TOMATO & BURRATA SALAD (V)

*Extra virgin olive oil, fresh basil, vintage balsamico*

13.50 (327 kcal)

CAPONATA OF MEDITERRANEAN VEGETABLES (VE)

*Aubergine, red bell peppers, Piccolo tomatoes, celery, sultanas, tomato dressing, soft herbs*

9.50 (201 kcal) 

CLASSIC MEATBALLS

*Toasted garlic sourdough, rich tomato sauce, aged Parmesan*

11.00 (559 kcal)

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

THE GRILL



*Finest quality reserve beef since 1902. Exclusively grass-fed steer & heifer cattle, traditionally aged and graded to Marco's exacting standards. Seasoned & cooked to your liking before resting by trained grill chefs.*

SIGNATURE CUTS

RECOMMENDED MEDIUM RARE

FILLET STEAK TOURNEDOS ROSSINI

*Buttered leaf spinach, sourdough croûte, chicken liver pâté, Madeira roasting juices*

37.50 (545 kcal)

FILLET STEAK AU POIVRE

*Fricassée of woodland mushrooms, sourdough croûte, buttered leaf spinach, peppercorn sauce*

37.50 (558 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS

*Béarnaise sauce, sourdough croûte*

37.50 (863 kcal)

LARGER CUTS

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

PORTERHOUSE T-BONE

*RECOMMENDED MEDIUM RARE*

710g 73.50 (1774 kcal)

CHATEAUBRIAND

*RECOMMENDED MEDIUM RARE*

450g 75.00 (1554 kcal)

TOMAHAWK

*RECOMMENDED MEDIUM RARE*

1000g 80.00 (1758 kcal)

CLASSICS

SIRLOIN STEAK

*RECOMMENDED MEDIUM RARE*

*Roasted Piccolo tomatoes, Koffmann chips*

450g 43.00 (1240 kcal) | 225g 31.50 (849 kcal)

RIBEYE STEAK

*RECOMMENDED MEDIUM*

*Roasted Piccolo tomatoes, Koffmann chips*

280g 34.50 (913 kcal)

FILLET STEAK

*RECOMMENDED MEDIUM RARE*

*Roasted Piccolo tomatoes, Koffmann chips*

280g 49.50 (851 kcal) | 140g 35.00 (655 kcal)

SEA BASS ALLA SICILIANA

*Caponata, tomato dressing, extra virgin olive oil, soft herbs*

24.50 (400 kcal)

CHARGRILLED PORK LOIN

*Chimichurri, roasted Piccolo tomatoes, Koffman fries*

20.95 (1004 kcal) 

GRILLED SALMON BÉARNAISE

*Roasted Piccolo tomatoes, Koffmann fries*

24.50 (1096 kcal)

STEAK FRITES, GARLIC BUTTER

*SERVED PINK OR WELL-DONE*

*Perfect as a light lunch*

*Butcher's steak, wild rocket, aged Parmesan, vintage balsamico, Koffmann fries*

24.50 (1006 kcal) *Supplement 6.00* 

THE STEAKHOUSE BURGER

*Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries*

20.95 (1361 kcal)

SIDES

KOFFMANN CHIPS (VE) 4.75 (364 kcal)

KOFFMANN FRIES (VE) 4.75 (444 kcal)

MINTED NEW POTATOES (V) 4.75 (178 kcal)

CRISPY ONION RINGS (VE) 4.75 (357 kcal)

ZITINI MAC & CHEESE (V) 4.95 (276 kcal)

BUTTERED GARDEN PEAS (V) 4.50 (174 kcal)

BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.95 (177 kcal)

BUTTERED LEAF SPINACH (V) 4.95 (209 kcal)

BOX TREE RED CABBAGE (V) 4.75 (67 kcal)

CREAMED CABBAGE & BACON 4.75 (505 kcal)

GREEN SALAD, TRUFFLE DRESSING (VE) 4.95 (52 kcal)

SAUCES & TOPPINGS

BÉARNAISE 3.95 (231 kcal)

PEPPERCORN 3.95 (97 kcal)


GARLIC PARSLEY BUTTER 3.95 (290 kcal)

CLAWSON BLUE CHEESE BUTTER 3.95 (285 kcal)

CHIMICHURRI 3.95 (83 kcal)

GARLIC KING PRAWNS 6.95 (290 kcal)

GRILLED GARLIC WOODLAND MUSHROOMS 5.50 (305 kcal)




“Cooking is a philosophy, it’s not a recipe.”

- Marco Pierre White

MAIN COURSES

ESCALOPE OF CHICKEN ALLA MILANESE

*Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, fresh lemon*

19.50 (657 kcal) 

WHEELER'S FISH & CHIPS

*Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon*

23.50 (1135 kcal)

ROAST RUMP OF LAMB


*SERVED PINK OR WELL-DONE*

*Mint vinaigrette, petit pois à la Française, roasting juices*

29.95 (651 kcal)

AVOCADO CAESAR SALAD (V)

*Aged Italian hard cheese, hen's egg, croutons, Bellagio dressing*


17.95 (598 kcal) 

*Add grilled chicken 5.75 (190 kcal)*

*Add grilled prawns 6.95 (290 kcal)*

BLACK TRUFFLE & RICOTTA RAVIOLI (V)

*Wild rocket, truffle butter, aged Italian hard cheese (Vegan pea & shallot ravioli available 21.50)*

19.95 (557 kcal) 

CLASSIC MAC & CHEESE (V)

*Zitini pasta, aged Italian hard cheese, mozzarella*

17.50 (726 kcal) 

*Add smoked pancetta 3.95 (162 kcal)*

*Add truffled woodland mushrooms 4.50 (76 kcal)*

WINE OF THE MOMENT

Summer is the perfect time to enjoy our handpicked wines of the moment, each thoughtfully selected to complement our menu.

Pair the Vina Real Rioja or Zuccardi Malbec with one of our signature cuts for a rich and satisfying match or try our refreshing sangria with the Salmon Béarnaise.

For lighter fare, the Joseph Mellot Sancerre is an ideal companion to fresh salads, while the Kleine Zalze Vineyard Selection Chenin Blanc perfectly complements creamy pasta or chicken dishes, offering the perfect pour to elevate every bite.

SANCERRE LES COLLINETTES

*Joseph Mellot, Loire Valley, France*

BOTTLE 45.00

VINEYARD SELECTION CHENIN BLANC

*Kleine Zalze, Stellenbosch, South Africa*

175ML 6.55 | 250ML 9.25 | BOTTLE 26.95

VIÑA REAL RIOJA RESERVA

*Viña Real, Rioja, Spain*

BOTTLE 50.00

BRAZOS MALBEC

*Familia Zuccardi, Brazos, Mendoza, Argentina*

175ML 7.50 | 250ML 10.60 | BOTTLE 30.95

SANGRIA

*Familia Zuccardi, Brazos, Mendoza, Argentina, orange juice, lemonade, orange, lemon, mint*

 GLASS 7.50 |  CARAFE 22.00

 MENU

Born in 1961, Marco, dubbed the godfather of modern cooking, the first rock star chef, has led the UK Restaurant scene for over 40 years. Celebrate his impact on the dining world with our incredible 1961 set menu.

Two courses for £20.95

*Available Monday-Thursday 12pm-10pm, Friday: 12-5pm, Sunday: 5-9pm*

*Dishes marked with '1961' are available on our set menu. For puddings, please see our Pudding menu for options. Some items may include a supplement charge.*


*Please note that the '1961' menu cannot be used in conjunction with any other offer.*

Send a ‘Paperless Postcard’ Now

Share Your #WineMoment

Send your very own ‘Paperless Postcard’ right now by scanning the QR Code. In doing so, you’ll gift a complimentary glass of wine (on us) to your chosen ‘send’ when they next dine with us.

T&Cs: Prize valid at Marco Pierre White Restaurants only. Entry valid for Marco Pierre White Restaurants’ guests. Subject to availability. No cash or prize alternative. No change given. Winner must be 18 or over. One valid email / Instagram handle will be permitted per entry. Voucher/prize must be redeemed by January 28th, 2026. Voucher / prize cannot be redeemed on Fridays or Saturdays between the 17th November - 31st December. Winner will be contacted by email. Please check [www.mpwrestaurants.co.uk](http://www.mpwrestaurants.co.uk) for full T&Cs.

  @marcopierrewhitesteakhouse

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 approximate and 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.