

Valentine's

SET MENU | Three-Courses 59.00

WARM BAKED SOURDOUGH (V)

Salted English butter 4.95



MARCO PIERRE WHITE

ESTD 1961

MARTINI OLIVES (VE)

Fresh lemon, extra virgin olive oil 4.95

FIRST-COURSE

COCKTAIL OF
ATLANTIC PRAWNS
*Marie Rose sauce, brown bread
and butter*

ROAST TOMATO SOUP (VE)
Basil, croutons

POACHED PEAR & CLAWSON
BLUE CHEESE SALAD (V)
*Endive, candied walnuts, grape vinegar
(ve available)*

WHEELER'S CRISPY
CALAMARI
Sauce tartare, fresh lemon

MAIN COURSES

BEEF WELLINGTON FOR TWO

*Campbell Brothers' finest quality 28-day aged fillet of beef, wrapped in mushroom duxelle, butter puff pastry
served with roasted Piccolo tomatoes, Koffmann chips & roasting juices (+11.50 per person)*

BUTCHER'S STEAK & CHIPS

*Béarnaise sauce, Koffmann chips, Piccolo tomatoes
(Upgrade to a 28-day aged 8oz Sirloin +8.00 / 6oz Fillet +10.00)*

ESCALOPE OF CHICKEN MILANESE

Shaved pecorino, wild rocket, Piccolo tomatoes

CREAMY POLENTA,
AGED ITALIAN CHEESE (V)
*Fricassée of woodland mushrooms,
extra virgin olive oil*

WHEELER'S FISHCAKE
*Sauce tartare, soft boiled egg,
buttered leaf spinach*

GNOCCHI POMODORO (VE)
*Fricassée of woodland mushrooms,
cherry tomatoes, fresh basil*

SIDES

KOFFMANN CHIPS (VE) 4.00 / KOFFMANN FRIES (VE) 4.00 / CRISPY BATTERED ONION RINGS (VE) 4.25 / BUTTERED NEW POTATOES (V) 4.25
BUTTERED ENGLISH LEAF SPINACH (V) 4.25 / GREEN SALAD, TRUFFLE DRESSING (VE) 4.50 / BUTTERED GARDEN PEAS (V) 3.95

DESSERTS

DARK CHOCOLATE BROWNIE (V)
Vanilla ice cream, warm chocolate sauce

BOX TREE MESS FOR TWO (V)
"The perfect mistake"

HELL'S KITCHEN CHEESECAKE
Fresh blueberry sauce

SEASONAL FRUITS (VE)
Poached in syrup

ICE CREAMS & SORBETS (V/VE)
Speak to your server for today's flavour

TRIO OF DESSERTS

*Dark Chocolate Brownie with vanilla ice cream, warm chocolate sauce / Box Tree Mess with fresh berries / Hell's Kitchen Cheesecake, fresh blueberry sauce
(+2.00 per person)*

TO FINISH

MUSETTI COFFEE & PETIT FOURS

A selection of teas are also available +4.95

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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) Vegetarian. (VE) Vegan.

