

ROSEMARY FOCACCIA (V)
Extra virgin olive oil
5.95

Valentine's

MARTINI OLIVES (VE)
Extra virgin olive oil, fresh herbs
4.95

Five Courses 40.00

TO START

GARLIC PIZZA BREAD FORTWO (V)
Add mozzarella +1.00 / tomato +1.00

STARTERS

AMERICAN STYLE NACHOS (V)
Jalapeños, sour cream, cheese sauce,
chilli, guacamole, red onion

PORCINI ARANCINI (V)
Pesto mayonnaise dip

POACHED PEAR &
WALNUT SALAD (VE)
Candied walnuts, merlot dressing, endive

PEPPERONI PICANTE PIZZETTA
Mozzarella, tomato sauce,
spiced pepperoni

MAIN COURSES

FILLET OF BEEF FOR TWO
Campbell Brothers' finest quality 28-day aged fillet of beef, served with roasted Piccolo tomatoes, Koffmann fries, garlic blackened king prawns & peppercorn sauce
(+8.00 per person)

MOULES MARINIÈRE
Herb butter, garlic sourdough

BUTCHER'S STEAK & CHIPS
Peppercorn sauce, Koffmann fries, Piccolo tomatoes
(Upgrade to a 28-day aged 8oz Sirloin +6.00)

ESCALOPE OF CHICKEN MILANESE
Koffmann fries, Parmesan, wild rocket,
Piccolo tomatoes

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

HICKORY BBQ RIBS
Remoulade, wild rocket

GNOCCHI, FRESH TOMATO SAUCE (VE)
Fricassée of woodland mushrooms,
cherry tomatoes, fresh basil

SIDES

KOFFMANN FRIES (VE) 4.50 / SWEET POTATO FRIES (VE) 4.75 / TRUFFLE & PARMESAN FRIES 4.95 / CRISPY ONION RINGS (VE) 4.75
REMOULADE (V) 4.50 / WILD ROCKET, PARMESAN & PICCOLO TOMATO SALAD 4.95 / MACARONI CHEESE (V) 4.95 / PANZANELLA SALAD (VE) 5.50

DESSERTS

WARM BAKED CHOCOLATE BROWNIE (V)
Vanilla ice cream and warm chocolate sauce

SEASONAL FRUITS (VE)
Poached in sparkling wine

SICILIAN LEMON TART
Lemon sorbet

CLASSIC TIRAMISU (V)
Espresso liqueur-soaked sponge, cocoa,
mascarpone cream

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

TRIO OF DESSERTS FOR TWO
Warm baked chocolate brownie with vanilla ice cream and warm chocolate sauce | Sicilian lemon tart with lemon sorbet | Classic tiramisu
(+2.00 per person)

DIGESTIF

A selection of coffees from
MUSSETTI

A selection of teas from
TEAPIGS



MARCO PIERRE WHITE
ESTD 1961

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