

Valentine's

SET MENU | Five-Courses 42.50



MARCO PIERRE WHITE

ESTD 1961

WARM BAKED SOURDOUGH (V)

Salted English butter 4.50

MARTINI OLIVES (VE)

Cerignola 4.75

TO START

MUG OF SOUP (V)

Cream of celeriac & celery, white truffle

FIRST-COURSE

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread and butter

COLONEL MUSTARD'S

SCOTCH EGG

English Mustard sauce

POACHED PEAR

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

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, Parma ham, butter puff pastry served with roasted Piccolo tomatoes, Koffmann chips & Madeira roasting juices (+11.50 per person)

MOULES MARINIÈRE

Herb butter, garlic sourdough

BUTCHER'S STEAK & CHIPS

Béarnaise sauce, Koffmann chips, Piccolo tomatoes (Upgrade to a 28-day aged 8oz Sirloin +6.00)

ESCALOPE OF CHICKEN MILANESE

Parmesan, 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, FRESH TOMATO SAUCE (VE)

Fricassée of woodland mushrooms, cherry tomatoes, fresh basil

SIDES

KOFFMANN CHIPS (VE) 4.25 / KOFFMANN FRIES (VE) 4.25 / CRISPY ONION RINGS (VE) 4.25

GARLIC & RED CHILLI BUTTERED SPINACH (V) 4.50 / GRATIN DAUPHINOISE 4.75 / GREEN SALAD, TRUFFLE DRESSING (VE) 4.50

CREAMED CABBAGE & BACON 4.75 / BOXTREE RED CABBAGE (V) 4.25 / BUTTERED GARDEN PEAS (V) 4.25

MACARONI CHEESE (V) 4.75 / BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.75 / MINTED NEW POTATOES (V) 4.25

DESSERTS

WARM CHOCOLATE BROWNIE (V)

Chocolate ice cream and warm chocolate sauce

BOX TREE MESS FOR TWO (V)

"The perfect mistake"

BAKED NEW YORK CHEESECAKE (V)

Blueberries

SEASONAL FRUITS (VE)

Poached in sparkling wine

ICE CREAMS & SORBETS (V/VE)

Speak to your server for today's flavour

TRIO OF DESSERTS (V)

Warm chocolate brownie with chocolate ice cream and warm chocolate sauce / Box Tree Mess with fresh berries / Baked New York Cheesecake with blueberries. Perfect for sharing between two (+2.00 per person)

TO FINISH

MUSETTI COFFEE & PETIT FOURS

A selection of Teapigs tea also available

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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.