

**WARM BAKED
SOURDOUGH (v)**
English butter and sea salt

MARCO PIERRE WHITE
WHEELER'S
OF ST.JAMES'S EST 1856
OYSTER BAR & GRILL ROOM

**CERIGNOLA
OLIVES (v)**
Large green Martini olives

OYSTER SECTION

**1/2 DOZEN COLCHESTER
OYSTERS AU NATURAL**
Shallots, seaweed, Tabasco, fresh lemon

**THREE OYSTER ROCKEFELLER,
ANTOINE'S RESTAURANT 1899**
Baked in the shell, with
chopped greens and Parmesan

**THREE OYSTER
FLORENTINE**
Grilled in a rich cheese sauce, with young spinach

SOUPS AND POTAGES

MR WHITE'S FRENCH ONION SOUP
Gruyère cheese, croutons

VELOUTÉ OF PUMPKIN
Parmesan croutons

RICH CHICKEN BROTH
Wild mushrooms, English dumplings

HORS D'OEUVRES

**WHEELER'S CRAB COCKTAIL
WITH AVOCADO**
Lemon mayonnaise, brown bread and butter

**MPW'S SELECTION OF
ENGLISH CHARCUTERIE**
Cornichons, hen's egg, toasted sourdough

**CARAMELISED FOIE GRAS,
FRIED DUCK EGG EN BRIOCHE** Red
wine reduction

ESCARGOTS À LA BOURGUIGNONNE
Dorset snails, baked in garlic and
parsley butter

**POTTED DUCK WITH
AGEN PRUNES**
Toasted sourdough

SALAD LYONNAISE
Crisp pancetta, poached hen's egg,
croutons, merlot dressing

**SMOKED SALMON
PROPERLY GARNISHED**
Brown bread and butter, fresh lemon

**SEARED SEA SCALLOPS AND
BLACK PUDDING**
Cauliflower puree, crisp pancetta

**MR WHITE'S ORGANIC
EGGS MAYONNAISE**
Morecambe Bay shrimps

SALAD OF GOATS' CHEESE AND BEETROOT
Walnut dressing (v)

WHEELER'S CRISPY CALAMARI
Fresh lemon, sauce tartare

DOVER SOLE

All served with buttered spinach

**WHEELER'S CLASSIC
GRILLED DOVER SOLE**
Shallots, capers, pickled cucumber,
fresh lemon, sauce tartare

**STEAMED DOVER SOLE
À LA FORESTIERE**
Wild mushrooms, vintage balsamico,
extra virgin olive oil

**GRILLED DOVER SOLE
À LA GRENOBLOISE**
Shrimps, cucumber, capers, lemon

FINEST QUALITY STEAKS

Our steaks are 35 day aged and served with triple cooked chips and roasted vine tomatoes.

**FILLET 8oz
RIB EYE 10oz
CHATEAUBRIAND 16oz
(serves two)**

Sauce au poivre

Dorset snails with
con it garlic butter

Classic
Béarnaise

Grilled oysters with
jus à la Parisienne

Grilled jumbo shrimps
in garlic butter

SIDES

Buttered Spinach (v) / Creamed Cabbage & Bacon / Triple Cooked Chips (v) / Haricots Verts (v) / Gratin Dauphinoise (v) / Onion Rings (v) /
Buttered Garden Peas (v) / Pommes Frites (v) / Garlic Mushrooms (v) / Green Salad (v) / Buttered New Potatoes (v)

WHEELER'S CLASSICS

ROAST CHICKEN AND LEEK PIE
Buttered garden peas

**MR LAMB'S
SHEPHERD'S PIE**
Buttered garden peas

**WILTSHIRE HAM AND
DUCK EGGS**
Triple cooked chips, homemade piccalilli

**THE GOVERNOR'S
FISH AND CHIPS**
Mushy peas, sauce tartare

**ROASTED YORKSHIRE HERB FED
CHICKEN WITH WILD MUSHROOMS**
Buttered spinach, Madeira roasting juices

**MR WHITE'S COQ AND
SHRIMP CURRY**
Buttered rice, fresh mango, coriander

**WHEELER'S
CLASSIC FISH PIE**
Buttered garden peas

**WHEELER'S FISH CAKE, WITH POACHED
HEN'S EGG**
Buttered spinach, sauce tartare

MARKET FISH SPECIALITY OF THE DAY
Market price

**WE ALSO OFFER A RANGE OF VEGETARIAN AND VEGAN DISHES.
PLEASE ASK YOUR SERVER FOR THE MENU.**

*A discretionary service will be added to your bill. All weights are uncooked. All prices include VAT at the current rate.
(V) suitable for vegetarians. Food allergies and intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients.*