

**WARM BAKED
SOURDOUGH (v)**
English salted butter

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

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

OYSTERS

**1/2 DOZEN COLCHESTER
OYSTERS AU NATURAL**
Shallots, merlot vinegar

**COLCHESTER
OYSTER ROCKEFELLER,
ANTOINE'S RESTAURANT 1899**

HORS D'OEUVRES

SALAD OF CORNISH CRAB
Lemon mayonnaise, melba toast

1/2 DOZEN SNAILS
À la bourguignon

**FINEST QUALITY
SMOKED SALMON**
Properly garnished, brown bread
& butter

MPW ENGLISH CHARCUTERIE
Celeriac remoulade, cornichons, toasted
sourdough, fresh herbs

QUAILS EGGS MAINTENON (v)
Maxim's mushroom duxelle, sauce hollandaise

**CLASSIC 1970'S
PRAWN COCKTAIL A LA RUSSE**
Sauce Marie Rose, brown bread & butter

OXTAIL BROTH
Wild mushrooms, dumplings

WHEELER'S HERITAGE TOMATO (v)
Watercress & mozzarella salad, fresh basil

**MICHEL BOURDIN'S KIPPER
& WHISKEY PATE**
Toasted sourdough

CRISPY CALAMARI
Fresh lemon, sauce tartare

**POTTED DUCK WITH
PRUNES D'AGEN**
Toasted sourdough, cornichons

**SALT ROASTED BEETROOT & GOAT'S
CHEESE SALAD (v)**
Walnut dressing

WHEELER'S SIGNATURE'S

GRILLED DOVER SOLE À LA SALAMANDER
Pomme vapeur, buttered leaf spinach, sauce tartare

GRILLED WHOLE LOBSTER L'ESCARGOT
Garlic butter, béarnaise sauce,
French fries, green salad

FINEST QUALITY 35 DAY AGED GRASS FED BEEF

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

FILLET 6oz

SIRLOIN 10oz on the bone

DOUBLE SIRLOIN for two

CÔTE DE BOEUF 24oz for two

Choose from

Peppercorn

**Snails with
confit garlic butter**

**Classic
béarnaise**

**Oysters
à la Parisienne**

**Grilled shrimps in
garlic butter**

WHEELER'S CLASSICS

FRIED FILLET OF COD
Triple cooked chips, marrowfat peas,
fresh lemon, sauce tartare

**WHEELER'S SALMON FISH CAKE
SAUCE TARTARE**
Soft cooked hen's egg, buttered
leaf spinach

**COQ & SHRIMP CURRY
À LA INDIENNE**
Fresh mango, ginger, coriander

MR LAMB'S SHEPHERD'S PIE
Buttered garden peas

PAN FRIED SALMON
Asparagus, heritage carrot purée,
new potatoes, basil oil, soft herbs

MR. WALSH'S FISH PIE
Buttered garden peas

**MARCO'S SMOKED HADDOCK
KEDGEREE**
Coriander cress, soft boiled egg

ROASTED CORN FED CHICKEN
Parsley sauce, buttered new potatoes
& chantenay carrots

VEGETARIAN & VEGAN

CREAMY POLENTA, ITALIAN CHEESE (v)
Fricassée of wild mushrooms,
extra virgin olive oil, leaf spinach

GNOCCHI, FRESH TOMATO SAUCE (vg)
Cherry tomatoes, fresh basil,
fricassée of wild mushrooms

GRILLED AUBERGINES À LA NIÇOISE (v)
Aubergine caviar, fresh tomato fondue,
mozzarella cheese, fresh basil,
extra virgin olive oil

SIDES

Buttered Spinach (v)
Creamed Cabbage & Bacon
Triple Cooked Chips (v)

Haricots Verts (v)
Buttered Chantenay Carrots (v)
Onion Rings (v)
Buttered New Potatoes (v)

Buttered Garden Peas (v)
Pommes Frites (v)
Green Salad (v)

A discretionary 10% service charge will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.