

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

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

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

OYSTERS

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

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

HORS D'OEUVRES

**CLASSIC PRAWN, AVOCADO
& DUCK EGG COCKTAIL**
Sauce Marie Rose, brown bread & butter

HALF DOZEN SNAILS
À la bourguignon

FINEST QUALITY SMOKED SALMON
Properly garnished,
brown bread & butter

**PERINELLI & MPW
ENGLISH CHARCUTERIE**
Celeriac remoulade, cornichons,
toasted sourdough, fresh herbs

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

**FRENCH ONION SOUP
À LA NORMANDE**
Cider, croutons, gruyère cheese

MICHEL BOURDIN'S KIPPER PÂTÉ
Drambuie, toasted sourdough

CRISPY CALAMARI
Fresh lemon, sauce tartare

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

PAN FRIED SCALLOPS
Black pudding, cauliflower purée,
crisp pancetta, truffle oil

WHEELER'S SIGNATURES

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

**PAN FRIED FILLET OF COD
À LA NIÇOISE**
Ratatouille, soft herbs,
extra virgin olive oil

SMOKED HADDOCK
Poached duck egg, new potatoes,
grain mustard beurre blanc

**WHOLE GRILLED SEABREAM
À LA PROVENÇALE**
Tomato fondue, anchovies, black olives, soft
herbs, extra virgin olive oil, fresh lemon

**PAN FRIED RED MULLET
À LA MAROCAINE**
Imam bayildi, crispy celery leaves

THE GOVERNOR'S FISH & CHIPS
Triple cooked chips, marrow fat peas,
fresh lemon, tartare sauce

MR WHITE'S CLASSIC FISHCAKE
Buttered leaf spinach, poached
duck egg, tartare sauce

**PAN FRIED JOHN DORY
À LA BASQUE**
Red pepper piperade, saffron aioli,
new potatoes

ESCALOPE OF SALMON
Tomato vinaigrette, braised fennel, new
potatoes, soft herbs

FINEST QUALITY 28 DAY AGED GRASS FED BEEF

Our steaks are 28-day aged & served with triple cooked chips & roasted vine tomatoes.

FILLET 6oz
SIRLOIN 8oz
CÔTE DE BOEUF 20oz
for two

Peppercorn

Snails with
confit garlic butter

Classic
Béarnaise

Oysters
à la Parisienne

Grilled shrimps in
garlic butter

WHEELER'S CLASSICS

ROAST CHICKEN À LA FORESTIÈRE
Buttered leaf spinach, fricassée of woodland
mushrooms, pommes fondant, madeira jus

MR LAMB'S SHEPHERD'S PIE
Buttered garden peas

ROAST RUMP OF LAMB À LA DIJONNAISE
Chive blanquette, french style peas, pommes
fondant, rosemary roasting juices,
extra virgin olive oil

VEGETARIAN & VEGAN

SPEAK TO YOUR SERVER FOR TODAY'S SPECIALS

SIDES

Buttered Leaf Spinach (v)
French Style Peas (v)
Triple Cooked Chips (ve)

Onion Rings (ve)
Pommes Frites (ve)

Green Salad Truffle Dressing (ve)
Buttered Garden Peas (v)
Pommes Vapeur (v)

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 will be added. All prices include VAT at the current rate. (V) does not contain meat. (VE) does not contain any animal products