

## FOR THE TABLE

### GLAMORGAN SAUSAGES £4.25

Traditional Welsh cheese and leek sausages with a fresh tomato dip (v)

### DEVILS ON HORSEBACK £3.95

Prunes filled with mango purée, wrapped in bacon

### MIXED OLIVES £3.75

Marinated à la provençal (v)

### WARM BAKED SOURDOUGH £3.95

Scottish butter and sea salt (v)

### CARAMELISED

### CHIPOLATAS £3.95

Mini pork and herb sausages with a honey and wholegrain mustard glaze

## SHARING BOARDS

### SCOTTISH CHARCUTERIE £15.50

coppa ham, cider chorizo, black pepper and garlic salami with olive grissini, avocado, sundried tomatoes and buffalo mozzarella

### FRITTO MISTO £15.75

Fried calamari, whitebait, large shrimps and shiso leaf with Tabasco and tartar sauce

### MEZZE PLATTER £15.50

Baked camembert, roasted vine tomatoes, olives à la provençal, Glamorgan sausages, baked sourdough, vintage balsamico and quality olive oil (v)

## STARTERS

### SALT AND PEPPER CALAMARI £7.50

Chilli and spring onion, lemon mayonnaise dip

### WELSH RAREBIT WITH POACHED EGG £6.50

Baked cheese en croute with a poached egg (v)

### SCOTTISH CHARCUTERIE £8.75

Coppa ham, chorizo, black pepper and garlic salami with cornichons and warm baked bread

### SCOTTISH SMOKED SALMON £9.75

Properly garnished with shallots, capers, pickled cucumber and buttered brown bread

### SALAD OF BEETROOT AND GOATS' CHEESE £7.50

Candied walnuts, Merlot dressing (v)

### MR WHITE'S FRENCH ONION SOUP £6.50

Gruyère, croutons

### SMOKED HICKORY BABYBACK RIBS £7.50

Sticky ribs in a BBQ sauce

### WARM BAKED CAMEMBERT £8.75

Toasted sourdough with roasted vine tomatoes and vintage balsamico (v)

### MUSHROOM TARTLETS WITH POACHED EGGS MAINTENON £7.50

Sauce hollandaise (v)

### SALAD OF PEAR, CHICORY AND VINTAGE STILTON £6.50

Candied walnuts, vinaigrette dressing (v)

### WHEELER'S CLASSIC

### PRAWN COCKTAIL £9.50

Sauce Marie Rose and buttered brown bread

## MAINS

### THE STEAKHOUSE BURGER £14.95

Grilled prime 6oz beef burger, Monterey Jack cheese, Dijon mayonnaise & crispy onion ring, iceberg lettuce & tomato served on a warm brioche bun with pommes frites

### CLASSIC CHICKEN KIEV £15.25

Chicken breast with garlic butter, coated in breadcrumbs served with pommes frites, roast vine tomatoes and buttered peas

### THE GOVERNOR'S FRIED HADDOCK AND TRIPLE COOKED CHIPS £15.50

Mushy peas and sauce tartar, fresh lemon

### MR LAMB'S SHEPHERD'S PIE £14.50

Buttered garden peas

### WHEELER'S SMOKED HADDOCK FISHCAKE WITH POACHED EGG £12.50

Wilted baby spinach, sauce tartar

### THE GREAT AMERICAN £14.95

Grilled prime 6oz beef burger, Monterey Jack cheese, crisp streaky bacon, BBQ sauce, iceberg lettuce & tomato served on a warm brioche bun with pommes frites

### HICKORY SMOKED BABYBACK RIBS £19.50

Large sticky ribs in BBQ sauce, pommes frites and American coleslaw

### MARKET FISH OF THE DAY

Ask server for details

### ROAST CHICKEN À LA FORESTIÈRE £15.50

Fricassee of wild mushrooms, wilted baby spinach, Dauphinoise potatoes, Madeira roasting juices

### WHEELER'S FISH CURRY WITH MANGO AND CORIANDER £17.50

Mild curry sauce with buttered rice

### ROAST RUMP OF LAMB À LA DIJONNAISE £22.50

Haricot verts, Dauphinoise potatoes and roasting juices

## SEASONAL SPECIALS (v)

Please ask for details of our daily menu of vegetarian specials

## FINEST QUALITY STEAKS

All our beef is carefully selected from royal warrant appointed butcher, Campbell Brothers, from the finest British cattle. They are reared on a natural grass diet and the beef is matured on the bone for a minimum of **35 days** to give a full distinct and succulent flavour. Our steaks are served with roasted vine tomatoes and a choice of triple cooked chips, pommes frites or a steakhouse green salad.

### CUTS FOR ONE

#### 8oz FILLET £30.95

The leanest and most tender cut with a delicate flavour

#### 10oz RIBEYE £27.50

One of our most popular cuts. Its rich marbling gives exceptional flavour

#### 8oz RUMP £19.95

Packed full of flavour and cut to be firm and juicy

#### 10oz SIRLOIN £27.50

The classic cut containing just the right amount of fat to give a great flavour

### CUTS FOR TWO

#### 24oz CÔTE DE BOEUF FROM BUCCLEUCH £62.00

Exceptional quality steak, cooked on the bone and packed full of flavour

#### 32oz T-BONE £60.00

A lean cut of beef that is sirloin on one side of the bone and fillet on the other.

#### 16oz CHATEAUBRIAND £58.00

The Chateaubriand is the prized cut with a sublime flavour. Deliciously soft and tender

### ADD

Peppercorn and Brandy Sauce £3.50

Fried Free-Range Eggs £2.50

Grilled Woodland Mushrooms £3.75

Blue Cheese Sauce £3.50

Grilled Shrimps in Garlic and Rosemary Butter £5.50

Béarnaise Sauce £3.50

Confit Dorset snails in garlic butter £5.50

## SIDES £3.75

Wilted Baby Spinach • Grilled Beef Tomatoes with Fresh Herbs • Steakhouse Green Salad • Buttered New Potatoes • Creamed Cabbage and Bacon Sweet Potato Fries • Crispy Onion Rings • Garlic Mushrooms • Pommes Frites • Triple Cooked Chips • Buttered Garden Peas • Haricot Verts



MARCO PIERRE WHITE  
STEAKHOUSE BAR & GRILL

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