



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

A discretionary 10% service will be added to your bill.

All prices include VAT at the current rate.

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.

CHAMPAGNE AND SPARKLING WINE

NON VINTAGE CHAMPAGNE

Expertly blended across vintages, to reflect individual house styles.

J. Lemoine Brut, Champagne

‡ 125ml 9.95 / Bottle 58.00

Laurent-Perrier Brut, Champagne

‡ 125ml 11.50 / Bottle 67.00

Lanson White Label, Sec, Champagne

Bottle 72.00

Lanson White Label, Magnum, Champagne

Magnum 147.00

Laurent-Perrier Cuvée Ultra Brut, Champagne

Bottle 85.00

Lanson Extra Age, Brut, Champagne

Bottle 96.00

VINTAGE CHAMPAGNE

Made from fruit harvested in a single year, typically aged for longer and reflecting the character of that 'vintage' or year.

Laurent-Perrier Brut Millésimé, Champagne

Bottle 89.00

ROSE CHAMPAGNE

Laurent-Perrier Cuvée Rosé Brut, Champagne

‡ 125ml 15.25 / Bottle 87.00

PRESTIGE CUVÉE

This flagship wine is produced from the best fruit and only released in exceptional years, after extended ageing

Laurent-Perrier Grand Siècle Brut, Champagne

Bottle 185.00

PROSECCO AND SPARKLING WINE

Prosecco Extra Dry, Galanti, Veneto, Italy

‡ 125ml 6.75 / Bottle 38.00

Bottega Rose Gold Spumante, Italy

Bottle 48.00

Bottega Prosecco Gold, Veneto, Italy

Bottle 47.00

ROSE WINES

Pair these wines with lighter food flavours. Our wine from Jean-Luc Colombo is amazing with seafood and salads.

Pinot Grigio Rosé delle Venezie, Parini, Italy

‡ 175ml 5.10 / ‡ 250ml 6.95 / Bottle 20.00

White Zinfandel, Vendange, California, USA

‡ 175ml 5.35 / ‡ 250ml 7.40 / Bottle 21.50

CHOSEN BY
MARCO PIERRE WHITE

Les Vins Méditerranée, La Colline aux Lavandes Rosé, Jean-Luc Colombo, France

‡ 175ml 6.60 / ‡ 250ml 9.30 / Bottle 27.50

WHITE WINES

DRY, DELICATE WHITE WINES

Ideally suited to partner lighter flavours in food. Salads, seafood and Mediterranean dishes.

Rioja Blanco, Don Jacobo, Bodegas Corral, Spain
‡ 175ml 6.00 / ‡ 250ml 8.60 / Bottle 25.00

Soave Classico, Bolla, Veneto, Italy
Bottle 20.50

Gavi, Enrico Serafino, Piemonte, Italy
‡ 175ml 6.75 / ‡ 250ml 9.50 / Bottle 28.00

Chablis, Louis Jadot, France
Bottle 40.00

ZESTY, AROMATIC WHITE WINES

Wonderfully racy, these wines are great with poultry, seafood and pork. Brilliant with spicy or herby sauces.

Chenin Blanc-Sauvignon Blanc-Viognier, Flagstone Noon Gun, Western Cape, South Africa
‡ 175ml 4.95 / ‡ 250ml 6.85 / Bottle 19.50

SENSATIONAL SAUVIGNON BLANC

Sauvignon Blanc Reserva, Luis Felipe Edwards, Casablanca Valley, Chile
‡ 175ml 5.25 / ‡ 250ml 7.25 / Bottle 21.00

Sauvignon Blanc, Waipara Hills, New Zealand
‡ 175ml 6.85 / ‡ 250ml 9.65 / Bottle 28.50

Sancerre, La Gravelière, Joseph Mellot, France
Bottle 41.00

Riesling, Bay of Fires, Tasmania, Australia
Bottle 35.50

RIPE, FRUIT DRIVEN WHITE WINES

With more body and weight of flavour, these work well with poultry, pork, creamy sauces and stronger flavoured fish.

PINOT GRIGIO OR PINOT GRIS?

Pinot Grigio, Da Luca, Terre Siciliane, Italy
‡ 175ml 5.60 / ‡ 250ml 7.85 / Bottle 23.00

Pinot Gris, Waipara Hills, Waipara Valley, New Zealand
‡ 175ml 6.95 / ‡ 250ml 9.85 / Bottle 29.00

Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France
Bottle 31.00

CHOSEN BY
MARCO PIERRE WHITE

Méditerranée, Les Collines de Laure Blanc, Jean-Luc Colombo, France
‡ 175ml 7.75 / ‡ 250ml 10.85 / Bottle 32.00

Nederburg The Beautiful Lady Gewurztraminer, South Africa
Bottle 37.00

WHITE WINES

OAKY, NUTTY WHITE WINES

With bold, rich flavours, these fuller bodied white wines need creamy sauces, meatier fish, poultry and pork to bring out their best.

**Chardonnay, Wild Ferment, Errázuriz,
Casablanca Valley, Chile**

‡ 175ml 8.15 / ‡ 250ml 11.35 / Bottle 33.50

Chardonnay, Sanford, Santa Barbara County, USA

Bottle 59.00

Meursault, Louis Jadot, France

Bottle 72.00

RED WINES

LIGHT BODIED, EASY GOING RED WINES

Very versatile with food. Salmon, pork and poultry are complemented admirably.

Pinot Noir, Élevé, France

‡ 175ml 5.10 / ‡ 250ml 6.95 / Bottle 20.00

Valpolicella Classico, Bolla, Italy

Bottle 29.00

Beaujolais-Villages, Pascal Clément, France

‡ 175ml 6.50 / ‡ 250ml 9.20 / Bottle 27.00

MEDIUM BODIED, FRUIT LED RED WINES

Great partners for fuller flavoured pork and poultry with rich, dark sauces. Also good with most red meat.

**Merlot, Reserva, Luis Felipe Edwards,
Colchagua Valley, Chile**

‡ 175ml 5.35 / ‡ 250ml 7.40 / Bottle 21.50

**Cabernet Sauvignon-Shiraz-Malbec, Flagstone
Longitude, Western Cape, South Africa**

Bottle 24.50

**Cabernet Sauvignon, Robert Mondavi,
California, USA**

‡ 175ml 5.60 / ‡ 250ml 7.85 / Bottle 23.00

TREND AND TRADITION

Côtes de Bourg, Les Hipsters Barbe

Bottle 34.00

Bordeaux Supérieur, Moulin d'Issan, France

‡ 175ml 11.95 / ‡ 250ml 16.95 / Bottle 49.00

Garnacha Old Vine, Pablo, Calatayud, Spain

‡ 175ml 6.00 / ‡ 250ml 8.60 / Bottle 25.00

Bekaa Valley, Musar Jeune, Lebanon

Bottle 43.00

RED WINES

FULLER BODIED, SPICY, PEPPERY RED WINES

Bolder food flavours work best. Lamb, steak, burgers.
Turns up the heat with spicy sauces.

Malbec, Callia Lunaris, San Juan, Argentina

🍷 175ml 6.25 / 🍷 250ml 8.80 / Bottle 26.00

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Syrah, Les Collines de Laure, VdP des Collines Rhodaniennes, Jean-Luc Colombo, France

🍷 175ml 7.75 / 🍷 250ml 10.85 / Bottle 32.00

Shiraz Cabernet, JJ Hahn, Reginald, Barossa Valley, Australia

Bottle 38.00

Salentein Barrel Selection Malbec, Valle de Uco, Mendoza, Argentina

🍷 175ml 9.65 / 🍷 250ml 13.75 / Bottle 40.00

Zinfandel, Old Vine, Ravenswood, Lodi County, USA

Bottle 32.00

FULL BODIED, OAK AGED, CONCENTRATED RED WINES

Intensely flavoured red wines are a match for strongly
flavoured lamb, beef and game. Avoid delicate seafood.

Pinot Noir, Reserve Series, Vidal, Hawke's Bay, New Zealand

🍷 175ml 10.25 / 🍷 250ml 14.50 / Bottle 42.00

Rioja Reserva, Viña Real, Spain

🍷 175ml 10.95 / 🍷 250ml 15.50 / Bottle 45.00

Amarone della Valpolicella Classico, Bolla, Italy

Bottle 59.00

Salentein Primus Malbec, Valle de Uco, Mendoza, Argentina

Bottle 76.00

SERIOUS ABOUT STEAK

Fuller flavoured red wines are excellent with most red meat. Here we recommend three fantastic Argentinian Malbecs that really bring out the best in your steak

MALBEC • ARGENTINA • STEAK

Callia Lunaris Malbec, San Juan, Argentina

Ripe, soft berry fruit. The gentle introduction to our trio of Malbec

🍷 175ml 6.25 🍷 250ml 8.80 Bottle 26.00

Salentein Barrel Selection Malbec, Valle de Uco, Mendoza, Argentina

Great depth of flavour, oaky notes and dark fruit. Argentina's national grape.

🍷 175ml 9.65 🍷 250ml 13.75 Bottle 40.00

Salentein Primus Malbec, Valle de Uco, Mendoza, Argentina

Full bodied, intense and sublimely rich. Our 'prestige' Malbec and the ultimate chaperone to steak.

Bottle 76.00

CHOSEN BY MARCO PIERRE WHITE

These wines, made by 'The winemaking wizard of the Rhône', Jean-Luc Colombo, are personally selected by Marco Pierre White for their quality and flavours.

WHITE

Méditerranée, Les Collines de Laure Blanc, Jean-Luc Colombo, France

🍷 175ml 7.75 / 🍷 250ml 10.85 / Bottle 32.00

ROSÉ

Les Vins Méditerranée, La Colline aux Lavandes Rosé, Jean-Luc Colombo, France

🍷 175ml 6.60 / 🍷 250ml 9.30 / Bottle 27.50

RED

Syrah, Les Collines de Laure, VdP des Collines Rhodaniennes, Jean-Luc Colombo, France

🍷 175ml 7.75 / 🍷 250ml 10.85 / Bottle 32.00

CHOSEN BY

MARCO PIERRE WHITE
