

WARM BAKED
SOURDOUGH (V)
Salted English butter
4.95

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

MARTINI
OLIVES (VE)
Fresh lemon, thyme, extra virgin olive oil
5.50

STARTERS

WHEELER'S SALT & PEPPER CALAMARI
Chilli, spring onion, lemon mayonnaise
10.50 

CLASSIC PRAWN COCKTAIL
Marie Rose sauce, brown bread & butter
11.50

COLONEL MUSTARD'S SCOTCH EGG
English mustard sauce
9.50

BEETROOT & GOAT'S CHEESE SALAD (V)
Merlot dressing, candied walnuts (Vegan option available)
8.95 

MR WHITE'S SMOKED SALMON
*Finest quality, properly garnished, lemon,
brown bread & butter*
11.50

THE GOVERNOR'S FRENCH
ONION SOUP
Sourdough croûtes, Hawkstone IPA, Gruyère cheese
9.50

THE GRILL



*Finest quality reserve beef since 1902. Exclusively grass-fed steer & heifer
cattle, traditionally aged and graded to Marco's exacting standards.
Seasoned & cooked to your liking before resting by our trained grill chefs.*

SIGNATURE STEAKS

STEAK AU POIVRE
RECOMMENDED MEDIUM RARE
*Fillet steak, buttered leaf spinach, sourdough croûte,
fricassée of woodland mushrooms, peppercorn sauce*
36.50

STEAK FRITES
RECOMMENDED MEDIUM RARE
Butcher's steak, Koffmann fries, garlic butter, rocket & aged Parmesan salad
24.95 

SURF & TURF
RECOMMENDED MEDIUM RARE
Fillet steak, garlic king prawns, béarnaise sauce, sourdough croûte
37.50

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK
RECOMMENDED MEDIUM RARE
280g 56.00 | 140g 34.00

RIBEYE STEAK
RECOMMENDED MEDIUM
280g 35.00

SIRLOIN STEAK
RECOMMENDED MEDIUM RARE
450g 51.00 | 225g 30.50

LARGER STEAKS

*Ideal for sharing or a large meal for one. All served with roasted Piccolo tomatoes,
watercress and a choice of 2 standard sides and 2 sauces or butters.*

TOMAHAWK
RECOMMENDED MEDIUM
1000g 99.00

CHATEAUBRIAND
RECOMMENDED MEDIUM RARE
450g 94.95

PORTERHOUSE T-BONE
RECOMMENDED MEDIUM RARE
710g 90.00

SAUCES & BUTTERS

Béarnaise (V) 4.50 | Peppercorn 4.50 | Madeira Roasting Juices 4.50
Jack Daniel's Tennessee BBQ (V) 4.50 | Garlic Parsley Butter (V) 4.50
Clawson Farms Blue Cheese Butter (V) 4.50 | Black Truffle Butter (V) 4.50

MAIN COURSES

WHEELER'S FISH & CHIPS
*Hawkstone Premium beer batter, sauce tartare, Koffmann chips,
marrowfat peas, fresh lemon*
22.50

AVOCADO CAESAR SALAD
Anchovies, aged Parmesan, hen's egg, croutons
Large: 18.50  Small: 9.50
Add grilled chicken 5.50 / Add grilled prawns 8.95

ESCALOPE OF SALMON À LA FORESTÈIRE
*Woodland mushrooms, new potatoes, buttered leaf spinach, vintage balsamic,
extra virgin olive oil, soft herbs*
23.95

ROAST CHICKEN SUPREME
*Fricassée of woodland mushrooms, confit potato, buttered leaf spinach,
Madeira roasting juices*
20.95

THE STEAKHOUSE BURGER
*Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce,
beef tomato, brioche bun, Heinz ketchup & Koffmann fries*
19.95

CONFIT DUCK LEG 'MARCO POLO'
French style peas, pomme fondant, roasting juices
21.50 

STANDARD SIDES

KOFFMANN POTATOES 5.50
Fries (VE) | Chips (VE) | Minted New Potatoes (V)

MASHED POTATOES (V) 5.50
HAWKSTONE PREMIUM BEER BATTERED ONION RINGS (VE) 5.50
BUTTERED GARDEN PEAS (V) 5.50
GREEN SALAD, TRUFFLE DRESSING (VE) 5.50

PREMIUM SIDES

KING PRAWNS & GARLIC BUTTER 8.95
TRUFFLE & AGED PARMESAN FRIES 6.50
CREAMED LEAF SPINACH WITH HORSERADISH (V) 6.50
BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 6.50
BAKED MAC & CHEESE (V) 6.50
CREAMED CABBAGE & BACON 6.50

Scan the QR code for full calorie information,
or visit www.mpwrestaurants.co.uk/allergens



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 of 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.

SEASONAL

Specials

STARTERS

THE BOX TREE CHICKEN LIVER PARFAIT
Raisin sec, Madeira gelée, Melba toast, watercress salad
10.50 

RILLETTES OF DUCK WITH PRUNES D'AGEN
Toasted sourdough, cornichons
11.50

CAPPUCCINO OF WOODLAND
MUSHROOMS VELOUTÉ (VE)
Soft herbs, extra virgin olive oil
8.95 

QUAILS EGGS MAINTENON (V)
Puff pastry, mushroom duxelle, sauce hollandaise
11.50

MAIN COURSES

PIERRE KOFFMANN'S BRAISED OX CHEEK
Pomme purée, woodland mushrooms, smoked bacon, roasting juices, soft herbs
29.50

PUMPKIN, SAGE & RICOTTA RAVIOLI (V)
Roasted butternut squash, white wine, cream, crispy sage
(Vegan option available)
18.50 

CONFIT BELLY OF PORK
Pomme fondant, buttered leaf spinach, roasted apple, cider cream sauce, crisp sage
24.95

RISOTTO OF WOODLAND MUSHROOMS (V)
Aged Italian hard cheese, soft herbs
17.50

MENU

Born in 1961, Marco, dubbed the godfather of modern cooking, the first rock star chef, has led the UK Restaurant scene for over 40 years. Celebrate his impact on the dining world with our incredible 1961 set menu.

Two courses 20.95

Available Monday-Friday, 5-6pm & Friday-Saturday, 1-3pm

Dishes marked with '1961' are available on our set menu. For puddings, please see our Pudding menu for options. Some items may include a supplement charge. This set menu cannot be used in conjunction with any other offer. Please note, the 1961 menu is not available during the festive period, 1st - 31st December 2026.

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MARCO PIERRE WHITE

ESTD 1961

Marco Pierre White is a renowned chef, restaurateur and TV personality. He is arguably the most well-known and highly regarded chef of the modern era and was named the godfather of modern cooking.

He has led the UK restaurant scene for over 40 years and is regarded by many to have single-handedly dragged it to being at the forefront of modern gastronomy.

He trained and helped the careers of many famous chefs including Gordon Ramsay, Heston Blumenthal, James Martin and Jason Atherton, all of whom trained under him.

Marco's imminent success began when, at the age of 19, he went to London to train in classical French cooking with Albert and Michel Roux at Le Gavroche. He later went on to work with Pierre Koffmann at La Tante Claire, Raymond

Blanc at Le Manoir and also with Nico Ladenis of Chez Nico at Ninety Nine Park Lane.

In January 1987, Marco opened Harveys, his first London restaurant. He was awarded his first Michelin star the following year and his second star in 1990. He finally won his third Michelin star in 1995 at The Restaurant Marco Pierre White in the Hyde Park Hotel London, becoming the first British chef and youngest chef worldwide, at the age of 33, to win three stars.

By 1999 Marco had achieved everything a chef would endeavour to become and finally hung up his apron on 23rd December, retiring from the kitchen. He now lives in the country, just outside Bath (UK) where he oversees the development of his franchised restaurant concepts including his Steakhouse Bar & Grill here in Nottingham.

  @marcopierrewhitesteakhouse