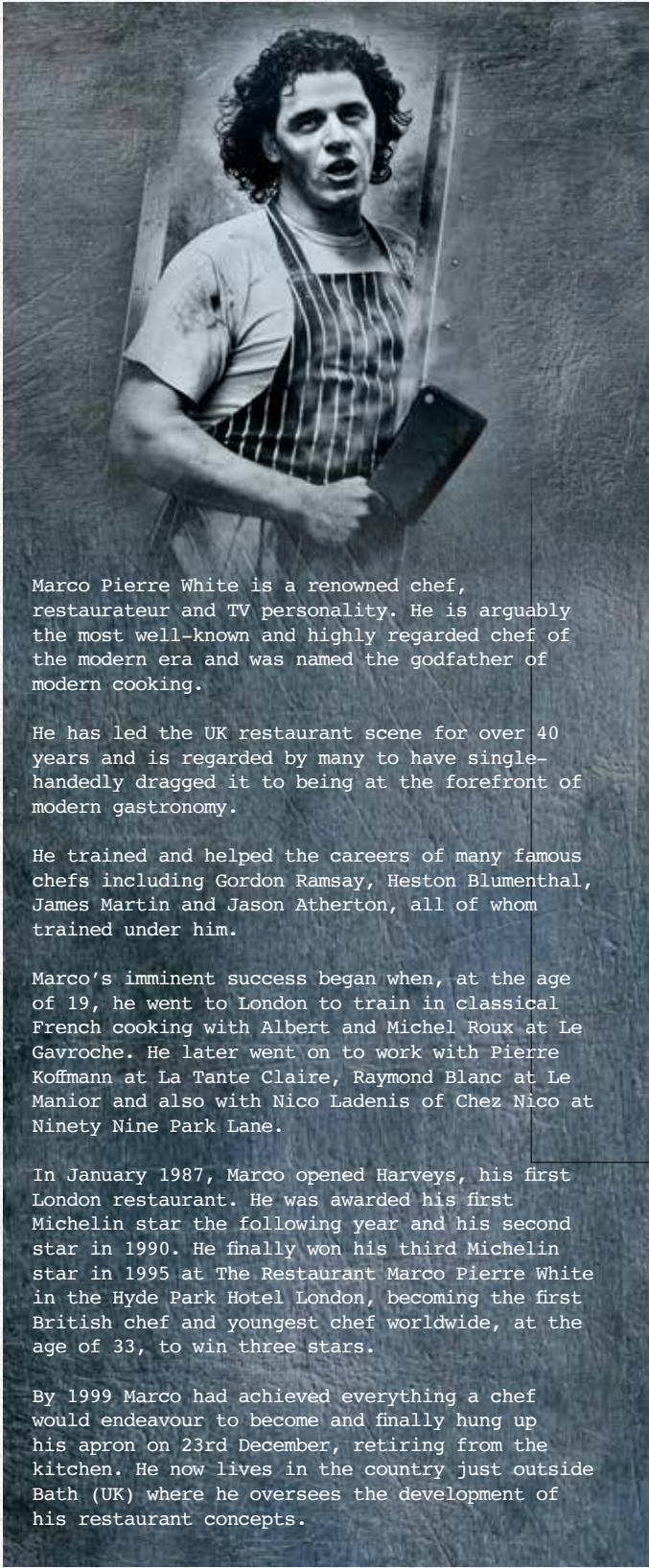




Marco Pierre White is a renowned chef, restaurateur and TV personality. He is arguably the most well-known and highly regarded chef of the modern era and was named the godfather of modern cooking.

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 restaurant concepts.

CHOPHOUSE SUNDAY ROAST



AVAILABLE EVERY SUNDAY | 12PM - 4PM
SCAN THE QR CODE TO VIEW MENU

TWO COURSES 26.95
THREE COURSES 31.95

Sunday just isn't a Sunday without the perfect roast dinner with the ones you love the most.

Enjoy a traditional roast with all the trimmings from one of the world's greatest chefs.

MARCO PIERRE WHITE

MR. WHITE'S ENGLISH CHOPHOUSE

ESTD 2015

FOR THE TABLE

Warm Baked Sourdough (V)
Salted English butter
4.95 (481kcal)

FOR THE TABLE

Martini Olives (VE)
Fresh lemon,
extra virgin olive oil
4.95 (205kcal)

SMALL PLATES

PERFECT FOR SHARING - WE RECOMMEND ONE TO TWO PLATES PER PERSON

Salt Baked Beetroot &
Goat's Cheese Salad (V)
Merlot vinegar, candied walnuts
9.50 (315kcal) 
VE available

The Governor's French Onion Soup
Sourdough croûtes, Hawkstone IPA,
Gruyère cheese
9.95 (312kcal)

Salt & Pepper Calamari
Chilli & spring onion, lemon mayonnaise
10.50 (698kcal) 

Mr White's Smoked Salmon
Finest quality, properly garnished,
lemon, brown bread & butter
13.95 (280kcal)

Cappuccino of Woodland
Mushrooms Velouté (VE)
Soft herbs, extra virgin olive oil
9.50 (334kcal) 

Classic Meatballs
Toasted garlic sourdough, rich tomato sauce,
aged Parmesan
9.95 (556kcal)

STEAKS & CHOPS

ALL SERVED WITH ROASTED PICCOLO VINE TOMATOES & YOUNG WATERCRESS -

ALL WEIGHTS ARE APPROXIMATE

SINGLE CUTS

ALLOW 20 MINUTES FOR
THE STEAK TO BE COOKED & RESTED.

Butcher's 170G, RECOMMENDED PINK OR WELL DONE
18.95 (307kcal) 

Sirloin 230G, RECOMMENDED MEDIUM-RARE
28.50 (485kcal)

Ribeye 280G, RECOMMENDED MEDIUM
34.00 (549kcal)

Fillet 170G, RECOMMENDED MEDIUM-RARE
36.00 (332kcal)

LARGER CUTS

ALLOW UP TO 45 MINUTES FOR
THE STEAK TO BE COOKED & RESTED.

Sirloin 450G, RECOMMENDED MEDIUM-RARE
52.50 (875kcal)

Fillet 340G, RECOMMENDED MEDIUM-RARE
62.00 (565kcal)

Tomahawk 1000G, RECOMMENDED MEDIUM
98.00 (1029kcal)

SIGNATURE STEAKS

Steak Au Poivre
Fillet steak, buttered leaf spinach,
sourdough croûte, peppercorn sauce,
fricassée of woodland mushrooms
41.50 (703kcal)

Steak with Garlic Butter
Fillet steak, fricassée of woodland mushrooms,
sourdough croûte, buttered leaf spinach,
garlic butter
42.50 (896kcal)

Surf & Turf
Fillet steak, garlic king prawns,
béarnaise sauce, sourdough croûte
44.50 (903kcal)

CHOPHOUSE CLASSICS

Confit Belly of Pork
'Marco Polo'
Crackling, butter beans,
honey spiced roasting juices
23.95 (1115kcal)

The Governor's Fish & Chips
Hawkstone Premium beer batter,
sauce tartare, Koffmann chips,
marrowfat peas, fresh lemon
22.95 (1121kcal)

Grilled Salmon Béarnaise
Roasted Piccolo vine tomatoes,
Koffmann fries
23.50 (1087kcal)

Confit Duck Leg
Green salad with truffle dressing,
Koffmann fries, béarnaise sauce
22.95 (1513kcal) 

The Chophouse Burger
Melted Monterey Jack,
smoked streaky bacon,
barbecue glaze, iceberg lettuce,
sweet pickled cucumber, beef tomato,
brioche bun, Heinz ketchup,
Koffmann fries
21.50 (1235kcal)

Avocado Caesar Salad
Anchovies, aged Parmesan,
hen's egg, croutons
Small 9.95 (404kcal)
Main 18.50 (672kcal) 
Add grilled chicken
+5.50 (190kcal)
Add grilled prawns
+8.95 (290kcal)

Pumpkin, Sage &
Ricotta Ravioli (V)
Roasted butternut squash,
white wine, cream, crispy sage
18.50 (775kcal) 
VE available

Chicken Kiev
Garlic butter,
roasted Piccolo vine tomatoes,
buttered garden peas, Koffmann fries
22.95 (1444kcal)

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Be the first to hear about what's happening across
our restaurants. Receive priority access to
experiences and a special birthday treat from us.

Simply scan the QR code to stay connected.



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STANDARD SIDES

Koffmann Potatoes 5.50
Fries (VE) (436kcal)
Chips (VE) (356kcal)
Minted New Potatoes (V) (178kcal)

Green Salad, Truffle Dressing (VE) 5.50 (52kcal)

Hawkstone Premium Beer Battered
Onion Rings (VE) 5.50 (346kcal)

Buttered Garden Peas (V) 5.50 (174kcal)

PREMIUM SIDES

Truffle & Aged Parmesan Fries 6.50 (474kcal)

Creamed Leaf Spinach with Horseradish (V)
6.50 (232kcal)

Buttered Green Beans with Almonds (V) 6.50 (177kcal)

King Prawns & Garlic Butter 8.95 (290kcal)

Baked Mac & Cheese (V) 6.50 (346kcal)

SAUCES

Peppercorn 4.50 (97kcal)

Béarnaise (V) 4.50 (231kcal)

Madeira Roasting Juices 4.50 (32kcal)

Clawson Farms Blue Cheese Butter (V) 4.50 (78kcal)

Garlic Parsley Butter (V) 4.50 (290kcal)



MENU

Born in 1961, Marco, the godfather of modern cooking, has led the UK Restaurant scene for over 40 years. Enjoy a range of Marco's classics that celebrate his history and flair from our incredible 1961 set menu.

Two courses for £20.95

Available Monday-Friday, 12-5pm

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.



“Cooking is a philosophy,
it's not a recipe.”

- Marco Pierre White

@mrwhitesenglishchophouse

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 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) do not contain meat or fish (VE) do not contain any animal products.