MARCO PIERRE WHITE
ESTD 1961

CHAMPAGNE
Laurent-Perrier
MAISON FONDÉE EN 1812

Five Courses | 1115.00 per person

Laurent-Perrier is a famous independent, family-owned Champagne house founded in 1812 in Tours-sur-Marne, France. It is recognised globally for its Chardonnay-drive style, elegance, freshness and sustainable viticulture.

RARE ROAST BEEF, HORSERADISH ON TOASTED CROÛTE

BEETROOT, GOAT'S CHEESE & WALNUTS IN RAGOUT CUP (V)
(VE available)

MR WHITE'S DRESSED CRAB ON BRIOCHE

Laurent-Perrier Ultra Brut

CEVICHE OF SCALLOPS ORIENTAL STYLE
Red chilli, ginger, coriander

PIPERADE OF RED PEPPER CROUSTADE (VE)

Laurent-Perrier La Cuvée Brut

ROAST RUMP OF LAMB
French style peas, roasting juices, mint vinaigrette

CAULIFLOWER STEAK (VE)
Caramelised onions, French style peas, roasting juices

Laurent-Perrier La Cuvée Rosé

WHEELERS SURF & TURF
28-day Campbell Brothers' fillet steak, jumbo black tiger prawns, garlic butter, Koffmann fries, soft herbs

STUFFED SAVOY CABBAGE À L'ANCIENNE (VE)
Pomodoro Sauce

Marco Pierre White & Jean-Luc Columbo Rouge

APPLE TART
Vanilla ice cream, honey

POACHED FRUIT
Peach, apricots

Laurent-Perrier Demi-Sec

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 approximate and 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) Vegetarian. (VE) Vegan.