

**MARTINI GREEN OLIVES 4.50**  
Cerignola (v)

**MARCO PIERRE WHITE**  
STEAKHOUSE BAR & GRILL

**WARM BAKED SOURDOUGH 4.50**  
Salted English butter (v)

## HORS D'OEUVRES

**SEARED SEA SCALLOPS,  
WITH BLACK PUDDING 13.95**  
Crisp pancetta, cauliflower purée

**SALAD OF GOATS' CHEESE  
AND BEETROOT 8.50**  
Walnut dressing (v)

**RILLETTES OF PORK, WITH  
ARMAGNAC SOAKED PRUNES 8.95**  
Toasted sourdough

**HICKORY SMOKED BABY BACK RIBS 9.50**  
Russian style coleslaw

**POTTED DUCK WITH  
GREEN PEPPERCORNS 8.75**  
Toasted sourdough, cornichons

**CLASSIC 1970's PRAWN COCKTAIL 10.50**  
Sauce Marie Rose, brown bread and butter

**BAKED CAMEMBERT,  
WITH FRESH HERBS 10.50**  
Roasted vine tomatoes, warm baked sourdough,  
vintage balsamico, quality olive oil (v)

**WHEELER'S CRISPY CALAMARI 8.95**  
Sauce tartare, fresh lemon

**FINEST QUALITY  
SMOKED SALMON 9.50**  
Properly garnished,  
brown bread and butter

## CLASSIC SALADS

**POACHED PEAR, AND ALEX JAMES'  
BLUE MONDAY 7.95 / 12.50**  
Endive, walnut vinaigrette, extra virgin olive oil (v)

**SALAD LYONNAISE 7.95 / 12.50**  
Crispy bacon, hen's egg, curly endive,  
croutons, Merlot vinaigrette

**FARMHOUSE SALAD 7.95 / 12.50**  
Ham hock, romaine lettuce, hen's egg,  
Gruyère cheese with Mr White's salad cream

## SOUPS AND POTAGES

**CLASSIC FRENCH ONION 8.25**  
Croutons, Gruyère cheese

**CAPPUCCINO OF WILD MUSHROOM 7.50**  
Picked chervil leaves (v)

**MEDITERRANEAN FISH 8.50**  
Croutons, rouille, Gruyère cheese

## FINEST QUALITY STEAKS

All served with roasted vine tomatoes, English watercress and a choice of triple cooked chips, pommes frites, or green salad with truffle dressing

**GRILLED  
35 DAY AGED  
RIBEYE 10oz  
28.95**

**GRILLED  
35 DAY AGED  
SIRLOIN 10oz  
28.95**

**GRILLED  
CENTRE CUT  
FILLET 8oz  
32.50**

**ROAST  
CHATEAUBRIAND  
FOR TWO 16oz  
59.00**

**GRILLED  
35 DAY AGED  
T-BONE 16oz  
31.95**

### SAUCES

Classic peppercorn and brandy sauce 3.50 • Béarnaise sauce with fresh tarragon 3.50 • Grilled wild mushrooms in garlic butter 3.50 • Snails and garlic butter 5.50

## STEAKHOUSE BURGERS

**THE FRENCH:  
MELTED CHEESE,  
CRISPY ONION RINGS,  
DIJON MAYONNAISE  
14.50**

**THE AMERICAN:  
MELTED CHEESE,  
CRISPY BACON,  
PICKLED CUCUMBER  
14.95**

**THE ALEX JAMES:  
MELTED BLUE  
CHEESE, CRISPY  
STREAKY BACON  
14.95**

All our beef burgers are finished in a barbecue glaze, with iceberg lettuce, beef tomato and served in a brioche bun with pommes frites

## MAINS BOARD

**WHEELER'S COQ AND SHRIMP CURRY 18.50**  
Buttered rice, fresh mango

**THE PIG MIXED GRILL, WITH  
TRIPLE COOKED CHIPS 19.95**  
Grilled Cumberland sausage, black pudding,  
bacon chop, BBQ baby back ribs,  
roasted vine tomatoes, baby watercress and  
English mustard sauce dip

**MR LAMB'S SHEPHERD'S PIE 15.50**  
Buttered garden peas

**CONFIT DUCK LEG À LA PARISIENNE  
WITH BÉARNAISE SAUCE 21.95**  
Pommes frites, salade verte with truffle dressing

**THE GOVERNOR'S FRIED HADDOCK,  
AND TRIPLE COOKED CHIPS 17.50**  
Mushy peas, sauce tartare

**THE GOVERNOR'S STEAK AND ALE PIE 15.95**  
Buttered garden peas

**ROAST RUMP OF LAMB  
À LA DIJONNAISE 24.50**  
Gratin dauphinoise, haricots verts,  
rosemary roasting juices

**ROAST CHICKEN À LA FORESTIÈRE 16.95**  
Petit pois à la Française, pommes fondant,  
Madeira roasting juices

## FRESH VEGETARIAN DISHES

**GNOCCHI POMODORO,  
WITH FRESH BASIL (V) 13.50**

**VELVET ARTICHOKE, WITH WILD  
MUSHROOMS À LA PROVENÇALE (VG) 17.95**

**MARCO'S BAKED MACARONI CHEESE,  
WITH POACHED HEN'S EGG (V) 13.50**

All served with green salad and truffle dressing (v)

## SIDES

Creamed leaf spinach with horseradish (v) • Salad of Heritage tomatoes with fresh basil and olive oil (v) • Creamed cabbage and pancetta • Baked macaroni cheese (v) • Triple cooked chips (v)  
• Pommes frites with sea salt (v) • Crispy onion rings (v) • French beans with toasted almonds (v) • Buttered garden peas with fresh mint (v) • Green salad with truffle dressing (v)

All sides 3.75

A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (v) suitable for vegetarians, (vg) suitable for vegans.  
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.





MARCO PIERRE WHITE  
STEAKHOUSE BAR & GRILL

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