

**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

**SALT ROASTED BEETROOT  
AND GOATS' CHEESE SALAD 8.50**

Walnut dressing (v)

**POTTED DUCK WITH  
GREEN PEPPERCORNS 8.75**

Toasted sourdough, cornichons

**CLASSIC EGGS BENEDICT 8.50**

Woodall's ham

**WHEELER'S CRISPY CALAMARI 8.95**

Sauce tartare, fresh lemon

**CLASSIC 1970'S PRAWN COCKTAIL 10.50**

Sauce Marie Rose, brown bread and butter

**BAKED CAMEMBERT FONDUE 10.50**Roasted vine tomatoes, warm baked sourdough,  
vintage balsamico, quality olive oil (v)**MR WHITE'S SCOTCH EGG 7.95**

Colonel Mustard sauce

**FINEST QUALITY SMOKED SALMON 9.95**Properly garnished,  
brown bread and butter**SOUPS AND POTAGES****CLASSIC FRENCH  
ONION 8.25**

Croutons, Gruyère cheese

**MR WHITE'S PEA  
AND HAM SOUP 7.25**

fresh parsley

**ROASTED  
TOMATO SOUP 7.95**

Fresh basil (v)

**MEDITERRANEAN  
FISH 8.25**

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****14.95****THE AMERICAN:****MELTED CHEESE,  
CRISPY BACON,  
PICKLED CUCUMBER****15.50****THE ALEX JAMES:****MELTED BLUE  
CHEESE, CRISPY  
STREAKY BACON****15.50**

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

**FISH AND SEAFOOD****WHEELER'S HADDOCK FISH CAKE 13.95**Poached hen's egg, sauce tartare,  
buttered spinach**THE GOVERNOR'S FRIED HADDOCK,  
AND TRIPLE COOKED CHIPS 17.50**

Mushy peas, sauce tartare

**CONNAUGHT'S SHRIMP CURRY 18.50**

Mango, fresh ginger, buttered rice

**MAINS BOARD****THE GOVERNOR'S STEAK  
AND ALE PIE 15.95**

Buttered garden peas

**HONEY ROASTED  
BACON CHOP 14.95**Marco polo glaze, spiced honey  
roasting juices, box tree red cabbage,  
apple sauce, fondant potato**MR LAMB'S  
SHEPHERD'S PIE 15.50**

Buttered garden peas

**ROAST RUMP OF LAMB  
À LA DIJONNAISE 24.50**Gratin dauphinoise, haricots verts,  
rosemary roasting juices**CLASSIC CHICKEN KIEV 15.95**Roast vine tomatoes, pommes frites,  
watercress, buttered peas**WILD MUSHROOMS****CROUSTADE OF EGGS  
MAINTENON MAXIM'S 13.50**

Mushroom duxelle, sauce hollandaise (v)

**CREAMY POLENTA  
WITH WILD MUSHROOMS 14.50**

Leaf spinach, extra virgin olive oil (v)

**MARCO'S BAKED MACARONI CHEESE,  
WITH POACHED HEN'S EGG 13.95**

Fricassee of wild mushrooms (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.  
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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