

# SEASONAL

## Cocktails

|                                                                                                                                                                      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ST GERMAIN HUGO SPRITZ<br><i>St Germain Elderflower Liqueur, prosecco, soda water, lemon, mint</i><br>9.50                                                           |
| BOMBAY SAPPHIRE G&T PERFECT SERVE<br><i>Bombay Sapphire Gin, Franklin &amp; Sons Indian Tonic Water, lime</i><br>11.00<br><i>Upgrade to Bombay Premier Cru +1.25</i> |
| FRENCH 75<br><i>Bombay Sapphire Gin, prosecco, lemon, sugar cane syrup</i><br>10.00<br><i>Upgrade to Bombay Premier Cru +1.25</i>                                    |
| GREY GOOSE COSMOPOLITAN<br><i>Grey Goose Vodka, Cointreau, cranberry, lime</i><br>10.50                                                                              |



# SEASONAL

## Specials

### STARTERS

|                                                                                                       |
|-------------------------------------------------------------------------------------------------------|
| BOX TREE CHICKEN LIVER PÂTÉ<br><i>Toasted sourdough, fig chutney</i><br>9.95 (592 kcal)               |
| NEW SEASON ASPARAGUS (V)<br><i>Black truffle mayonnaise, hen's egg, soft herbs</i><br>9.95 (289 kcal) |
| GARLIC KING PRAWNS<br><i>Lemon, soft herbs</i><br>11.50 (396 kcal)                                    |
| CREAM OF CAULIFLOWER VELOUTÉ (V)<br><i>Croutons, truffle oil</i><br>8.50 (443 kcal)                   |

### MAIN COURSES

|                                                                                                                                                                              |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| STEAK FRITES, GARLIC BUTTER<br><i>SERVED PINK OR WELL DONE</i><br><i>Butcher's steak, wild rocket, aged Parmesan, vintage balsamico, Koffmann fries</i><br>22.95 (1006 kcal) |
| SUPREME OF SALMON<br><i>New season asparagus, hen's egg, béarnaise sauce</i><br>23.50 (813 kcal)                                                                             |
| STEAKHOUSE CRAB CAKES<br><i>Buttered leaf spinach, ravigote sauce</i><br>19.95 (789 kcal)                                                                                    |
| PEA & SHALLOT RAVIOLI (VE)<br><i>Tomato sauce, pine nuts, extra virgin olive oil, soft herbs</i><br>19.50 (480 kcal)                                                         |

# WARM BAKED SOURDOUGH (V)

## Salted English butter

### 4.75 (481 kcal)

|                                                                                                                |
|----------------------------------------------------------------------------------------------------------------|
| WHEELER'S CRISPY CALAMARI<br><i>Sauce tartare, fresh lemon</i><br>9.95 (408 kcal)                              |
| BEETROOT & GOAT'S CHEESE SALAD (V)<br><i>Candied walnuts, Merlot vinegar (VE available)</i><br>8.50 (368 kcal) |

### THE GRILL

*Campbell BROTHERS*  
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 trained grill chefs.

### SIGNATURE STEAKS

RECOMMENDED MEDIUM RARE

FILLET STEAK TOURNEDOS ROSSINI  
*Buttered leaf spinach, sourdough croûte, chicken liver pâté, Madeira roasting juices*  
35.00 (692 kcal)

FILLET STEAK AU POIVRE  
*Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, peppercorn sauce*  
35.00 (823 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS  
*Béarnaise sauce, confit potato*  
37.50 (1023 kcal)

### CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK  
6oz 32.50 (697 kcal) | 12oz 47.00 (929 kcal)  
RECOMMENDED MEDIUM RARE

RIBEYE STEAK  
10oz 32.00 (913 kcal)  
RECOMMENDED MEDIUM

SIRLOIN STEAK  
8oz 29.50 (849 kcal) | 16oz 41.00 (1240 kcal)  
RECOMMENDED MEDIUM RARE

### LARGER STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips  
Ideal for sharing

TOMAHAWK  
36oz 75.00 (1758 kcal)  
RECOMMENDED MEDIUM

CHATEAUBRIAND  
16oz 70.00 (1554 kcal)  
RECOMMENDED MEDIUM RARE

PORTERHOUSE T-BONE  
25oz 68.00 (1774 kcal)  
RECOMMENDED MEDIUM RARE

### SAUCES & TOPPINGS

|                                                                         |
|-------------------------------------------------------------------------|
| Béarnaise Sauce 3.50 (231 kcal) / Peppercorn Sauce 3.50 (97 kcal)       |
| Garlic Parsley Butter 3.50 (290 kcal)                                   |
| Clawson Blue Cheese Butter 3.50 (285 kcal) / Chimichurri 3.50 (83 kcal) |
| Garlic King Prawns 6.50 (387 kcal)                                      |
| Garlic Grilled Woodland Mushrooms 5.00 (305 kcal)                       |

# MARCO PIERRE WHITE

## STEAKHOUSE BAR & GRILL

# MARTINI OLIVES (VE)

Fresh lemon, extra virgin olive oil

### 4.95 (222 kcal)

### STARTERS

|                                                                                                      |
|------------------------------------------------------------------------------------------------------|
| CLASSIC PRAWN COCKTAIL<br><i>Marie Rose sauce, brown bread &amp; butter</i><br>10.95 (461 kcal)      |
| COLONEL MUSTARD'S SCOTCH EGG<br><i>English mustard sauce</i><br>8.50 (738 kcal)                      |
| THE GOVERNOR'S FRENCH ONION SOUP À LA NORMANDE<br><i>Croutons, Gruyère cheese</i><br>8.95 (313 kcal) |

### MAIN COURSES

ESCALOPE OF CHICKEN ALLA MILANESE  
*Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, fresh lemon*  
18.50 (661 kcal)

ROAST RUMP OF LAMB  
*SERVED PINK OR WELL DONE*  
*Mint vinaigrette, petit pois à la Française, roasting juices*  
28.50 (667 kcal)

THE AMERICAN BURGER  
*Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries*  
19.50 (1361 kcal)

CLASSIC MAC & CHEESE (V)  
*Zitini pasta, aged Italian hard cheese, mozzarella*  
15.50 (726 kcal)  
*Add smoked pancetta 3.75 (162 kcal)*  
*Add truffled woodland mushrooms 3.95 (76 kcal)*

AVOCADO CAESAR SALAD (V)  
*Aged Italian hard cheese, hen's egg, croutons, Bellagio dressing*  
15.95 (598 kcal)  
*Add grilled chicken 5.25 (296 kcal) | Add grilled prawns 6.50 (387 kcal)*

BLACK TRUFFLE & RICOTTA RAVIOLI (V)  
*Wild rocket, truffle butter, aged Italian hard cheese*  
17.95 (557 kcal)

WHEELER'S FISH & CHIPS  
*Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon*  
21.95 (1162 kcal)

ROASTED PORK LOIN STEAK  
*Confit apples, buttered leaf spinach, crisp sage leaves, cider cream sauce*  
19.50 (777 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"  
*Tomato vinaigrette, buttered leaf spinach, fresh herbs*  
22.95 (855 kcal)

### SIDES

|                                                           |
|-----------------------------------------------------------|
| Koffmann Chips (VE) 4.25 (364 kcal)                       |
| Koffmann Fries (VE) 4.25 (444 kcal)                       |
| Minted New Potatoes (V) 4.25 (288 kcal)                   |
| Crispy Onion Rings (VE) 4.25 (357 kcal)                   |
| Zitini Mac & Cheese (V) 5.25 (276 kcal)                   |
| Buttered Green Beans, Toasted Almonds (V) 4.50 (287 kcal) |
| Buttered Leaf Spinach (V) 4.50 (209 kcal)                 |
| Creamed Cabbage & Bacon 4.50 (505 kcal)                   |
| Box Tree Red Cabbage (V) 4.25 (69 kcal)                   |
| Buttered Garden Peas (V) 4.00 (283 kcal)                  |
| Green Salad, Truffle Dressing (VE) 4.50 (52 kcal)         |

# '1961' MENU

## Two courses for £19.61

Available Tuesday-Thursday: 6.00-7.30pm

|                                                                                                           |
|-----------------------------------------------------------------------------------------------------------|
| BEETROOT & GOAT'S CHEESE SALAD (V)<br><i>Candied walnuts, Merlot vinegar (ve available)</i><br>(368 kcal) |
| ROASTED VINE TOMATO SOUP (VE)<br><i>Croutons, basil oil</i><br>(240 kcal)                                 |
| BOX TREE CHICKEN LIVER PÂTÉ<br><i>Toasted sourdough, fig chutney</i><br>(592 kcal)                        |

BUTCHER'S STEAK AU POIVRE  
*SERVED PINK OR WELL DONE*  
*Roasted Piccolo tomatoes, Koffmann fries, soft herbs*  
(849 kcal)

| Steak upgrades                           |                                           |                                         |
|------------------------------------------|-------------------------------------------|-----------------------------------------|
| SIRLOIN STEAK<br>8oz   +7.50 (1027 kcal) | RIBEYE STEAK<br>10oz   +10.50 (1091 kcal) | FILLET STEAK<br>6oz   +11.00 (974 kcal) |

PEA & SHALLOT RAVIOLI (VE)  
*Tomato sauce, pine nuts, extra virgin olive oil, soft herbs*  
(480 kcal)

ESCALOPE OF CHICKEN ALLA MILANESE  
*Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, fresh lemon*  
(661 kcal)

Add any pudding for 5.00

Please note that the '1961 menu' cannot be used in conjunction with any other offers or discounts.

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

- Marco Pierre White



Be the first for all the latest news, menu launches & exclusive offers



Sign up to be in with a chance to win **£250** in restaurant vouchers to spend anywhere across the UK

T&Cs: Valid at Marco Pierre White Restaurants only. Entry valid for Marco Pierre White Restaurants' guests. Subject to availability. No cash alternative. No change given. Winner must be 18 and over. One valid email will be permitted per entry. Voucher must be redeemed by 31st October 2025. Entries close 22nd June 2025. Winner will be contacted by email. No prize alternative.

@marcopierrewhitesteakhouse

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.