

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

Dinner Table D'hôte

For The Table

Bread
£3.75

Marinated Olives
£3.75

Starters

Chef's seasonal soup of the day.

Potted Confit duck and prune, toasted organic soda bread & micro leaves.

Beetroot and goats cheese salad & walnut dressing. (v)

Warm baked Camembert, toasted sourdough, roast vine tomatoes (v)

Mains

Roasted chicken supreme, seasonal vegetables, dauphinoise & red wine jus.

Seared Scottish fillet of salmon, chive crushed potatoes,
confit cherry vine tomatoes & tarragon butter sauce.

Classic oven baked wild mushroom macaroni & cheese. (v)

Coq and shrimp curry with fresh mango and ginger, buttered pilau rice & coriander

10oz Sirloin Beef Steak

£10 Supplement

10oz Fillet Beef Steak / 16oz T-bone Beef Steak

£15 Supplement

Served With: Vine Tomatoes, Onion Rings and Watercress

Sides & Extras

Real Chips | Minted Potatoes | Garlic Mushrooms

Onion Rings | Buttered Spinach | French Beans | Minty Garden Peas | Bernaise Sauce

Pepper Sauce | Wild Mushroom Sauce | Bordelaise Butter | Garlic Butter

- Add £3.75 for Sides - Add £3.50 for Sauces

Desserts

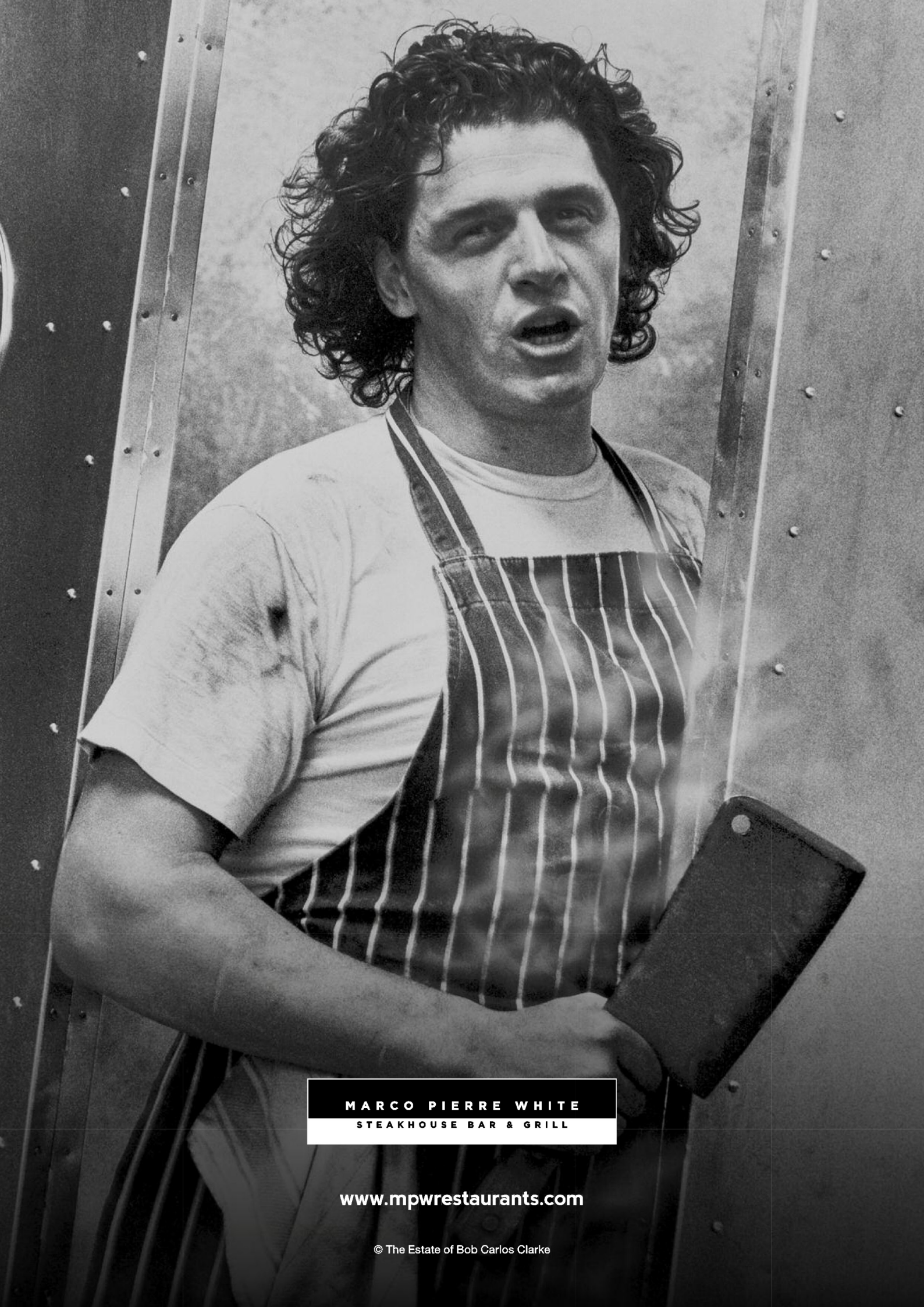
Selection of ice cream.

Sticky toffee pudding, toffee sauce & "Judes" vanilla ice cream.

Selection of fine cheese, crackers, quince jelly & grapes.

2 courses- £24.00

3 courses- £ 29.00



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

www.mpwrestaurants.com

© The Estate of Bob Carlos Clarke