

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

STARTERS

POTTED DUCK WITH GREEN PEPPERCORNS
toasted sourdough, cornichons

TEMPURA OF CALAMARI & SHRIMP
sauce tartare, fresh lemon

CREAM OF PUMPKIN SOUP
parmesan croutons (v)

MAIN COURSES

HONEY ROAST BELLY PORK MARCO POLO
Honey roasting juices, apple sauce
Served with pommes fondant and petit pois a la francaise

ROAST CHICKEN A LA FORESTIERE
Fricassee of wild mushrooms, Madeira roasting sauce
Served with pommes fondant and petit pois a la francaise

GRILLED SALMON STEAK A LA FORESTIERE
Young spinach, vintage balsamico, olive oil, fresh herbs
Served with green salad and truffle dressing

GNOCCHI POMODORO WITH FRESH BASIL
Fricassee of wild mushrooms and fresh herbs (v)
Served with green salad and truffle dressing

STEAKS

With additional £8 supplement, all served with pommes frites

GRILLED 35 DAY AGED RIBEYE 10oz

GRILLED 35 DAY AGED SIRLOIN 10oz

All sauces are £3.50

Classic peppercorn sauce, béarnaise sauce with fresh tarragon, snails and garlic butter, grilled wild mushroom in garlic butter

SIDES:

Creamed leaf spinach with horseradish (v) 3.50 • Salad of Heritage tomatoes with fresh basil and olive oil (v) 3.50 • Creamed cabbage and pancetta 3.50
Triple cooked chips (v) 3.50 • Pommes frites with sea salt (v) 3.50 • Crispy onion rings (v) 3.50 • French beans with toasted almonds (v) 3.50
Buttered garden peas with fresh mint (v) 2.95 • Green salad with truffle dressing (v) 2.95

DESSERTS

CAMBRIDGE BURNT CREAM (v)

MR. COULSON'S STICKY TOFFEE PUDDING (v)
with butterscotch sauce

THE BOX TREE ETON MESS (v)

2 COURSES - £24.00
3 COURSES - £29.00