MPW DINNER TABLE D'HOTE

FOR THE TABLE

E3.95

CARAMELISED CHIPOLATAS £3.95 WARM BAKED SOURDOUGH

£3.95

STARTERS -

SALT AND PEPPER CALAMARI Chilli and spring onion, lemon mayonnaise dip

SALAD OF BEETROOT AND GOAT'S CHEESE Candied walnuts, lemon dressing

WELSH RAREBIT WITH POACHED EGG Baked cheese en croute with a poached egg (v) SALAD OF PEAR, CHICORY AND VINTAGE STILTON Candied walnuts, vinaigrette dressing (v)

MR WHITE'S FRENCH ONION SOUP Gruyère, croutons

STEAKS -

FILLET STEAK 8 OZ£15.00 supplementServed with homemade pommes fritesor classic steakhouse green salad

RIBEYE OR SIRLOIN STEAK 10 OZ £10.00 supplement Served with homemade pommes frites or classic steakhouse green salad

MAINS

WHEELERS SMOKED HADDOCK FISHCAKE WITH POACHED EGGS Wilted baby spinach, sauce tartar

THE STEAKHOUSE BURGER

Grilled prime 6oz beef burger, Monterey Jack cheese, Dijon mayonnaise & crispy onion ring, iceberg lettuce & tomato served on a warm brioche bun with pommes frites

THE GOVERNOR'S

and buttered peas

MR LAMB'S SHEPHERD'S PIE

chicken breast with garlic butter,

coated in breadcrumbs served with

pommes frites, roast vine tomatoes

Buttered garden peas

CLASSIC CHICKEN KIEV

FRIED HADDOCK AND TRIPLE CHIPS Mushy peas and sauce tartar, fresh lemon

SIDES & EXTRAS -

WILTED BABY SPINACH	£3.75	BLUE CHEESE SAUCE	£3.50
GRILLED BEEF TOMATOES	£3.75	GRILLED SHRIMPS IN GARLIC SAUCE	
STEAKHOUSE GREEN SALAD	£3.75	AND ROSEMARY BUTTER	£5.50
CREAMED CABBAGE AND BACON	£3.75	BERNAISE SAUCE	£3.50
SWEET POTATOES FRIES	£3.75	CONFIT DORSET SNAILS	
CRISPY ONION RINGS	£3.75	IN GARLIC BUTTER	£5.50
HOMEMADE POMMES FRITES	£3.75	PEPPERCORN AND BRANDY SAUCE	£3.50
TRIPLE COOKED CHIPS	£3.75	FRIED FREE-RANGE EGGS	£2.75
BUTTERED GARDEN PEAS	£3.75	GRILLED WOODLAND MUSHROOMS	£3.95

DESSERTS

BANANA AND CARAMEL MESS (V)

WARM CHICAGO CHOCOLATE BROWNIE (V)

SELECTION OF ICE CREAMS AND SORBETS (V)

CAMBRIDGE BURNT CREAM

2 COURSES - £24.00 3 COURSES - £29.00

A discretionary 12.50% service 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.

I crave simplicity in both my lifestyle and food. I will always choose simple traditional cooking over fancy concoctions where you're not quite sure what the food is supposed to be.

Classic dishes, simply cooked using the best, well-sourced, seasonal ingredients, is the ethos behind all of my Steakhouses. The menu is all about traditional British dishes with classics that will always stand the test of time.

Happy dining

Marco

Mwm,