

MARTINI GREEN OLIVES 3.95
Cerignola (v)

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

WARM BAKED SOURDOUGH 3.95
Salted butter (v)

HORS D'OEUVRES

CLASSIC 1970's PRAWN COCKTAIL 9.95
Sauce Marie Rose, brown bread and butter

SALT ROASTED BEETROOT SALAD 7.50
Kidderton Ash goats' cheese, walnut dressing (v)

BAKED CAMEMBERT WITH FRESH HERBS 9.75
Roasted vine tomatoes, warm baked sourdough, vintage balsamico, quality olive oil (v)

TARTARE OF FRESH SALMON À L'AMÉRICAIN 7.50
Toast Melba

POTTED DUCK, WITH GREEN PEPPERCORNS 8.50
Toasted sourdough, cornichons

TEMPURA OF CALAMARI & SHRIMP 9.50
Sauce tartare, fresh lemon

MR WHITE'S FRESH DRESSED CRAB 9.95
Sauce mayonnaise, toast Melba

SELECTION OF ENGLISH CHARCUTERIE 8.95
Cornichons, warm baked sourdough

FINEST QUALITY SMOKED SALMON 8.95
Properly garnished, brown bread and butter

CLASSIC EGG DISHES

CROUSTADE OF EGGS MAXIM'S 6.95
Mushroom duxelle, sauce Hollandaise (v)

DOUBLE EGGS BENEDICT 6.95
Finest quality Wiltshire ham, sauce Hollandaise

WELSH RAREBIT ON TOAST 6.50
Poached hen's egg (v)

SOUPS AND POTAGES

CLASSIC FRENCH ONION SOUP 6.75
Croutons, Gruyère cheese

CREAM OF PUMPKIN SOUP 6.50
Parmesan croutons (v)

MEDITERRANEAN FISH SOUP 6.95
Croutons, rouille, Gruyère cheese

FINEST QUALITY STEAKS

All served with pommes frites

GRILLED 35 DAY AGED RIBEYE 10oz 25.95

GRILLED 35 DAY AGED SIRLOIN 10oz 25.95

GRILLED CENTRE CUT FILLET 8oz 29.50

ROAST CHATEAUBRIAND FOR TWO 16oz 29.00pp

GRILLED 35 DAY AGED T-BONE 16oz 29.95

SAUCES

All sauces are 3.50

Classic peppercorn and brandy sauce • Béarnaise sauce with fresh tarragon • Snails and garlic butter • Grilled wild mushrooms in garlic butter

STEAKHOUSE BURGERS

THE FRENCH:
MELTED CHEESE, CRISPY ONION RINGS, DIJON MAYONNAISE
14.95

THE AMERICAN:
MELTED CHEESE, CRISPY BACON, PICKLED CUCUMBER
14.95

THE BRITISH:
B.L.T. CRISPY STREAKY BACON, LETTUCE, TOMATO, MAYONNAISE
14.95

THE ALEX JAMES:
MELTED BLUE CHEESE, CRISPY STREAKY BACON
15.25

All our beef burgers are finished in a BBQ glaze and served in a brioche bun with pommes frites

ROASTS

ROAST RUMP OF LAMB 22.95
Dijon mustard and herb crust, rosemary roasting juices

HONEY ROAST BELLY PORK MARCO POLO 16.50
Honey roasting juices, apple sauce

ROAST CHICKEN À LA FORESTIÈRE 16.50
Fricassée of wild mushrooms, Madeira roasting juices

All served with pommes fondant and petit pois à la française

PIES

THE GOVERNOR'S STEAK AND ALE PIE 15.50

WHEELER'S CLASSIC FISH PIE 17.50
All served with buttered garden peas

MR LAMB'S SHEPHERD'S PIE 15.50

WILD MUSHROOMS

GRILLED SALMON STEAK À LA FORESTIÈRE 18.25
Young spinach, vintage balsamico, olive oil, fresh herbs

GNOCCHI POMODORO WITH FRESH BASIL 13.95
Fricassée of wild mushrooms and fresh herbs (v)

CLASSIC MACARONI CHEESE WITH POACHED EGG 13.95
Wild mushrooms and herbs (v)

All served with green salad and truffle dressing

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

A discretionary 12.5% 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.



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