



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

A discretionary 10% service will be added to your bill.

All prices include VAT at the current rate.

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.

CHAMPAGNE

Veuve Clicquot Yellow Label Brut NV

‡ 125ml 12.95 / Bottle 75.00

Veuve Clicquot Brut Rosé

‡ 125ml 15.95 / Bottle 90.00

Veuve Clicquot Yellow Label Brut NV

Magnum 150.00

Ruinart Blanc de Blancs

Bottle 110.00

Dom Perignon Brut

Bottle 195.00

Krug Grande Cuvée Brut

Bottle 235.00

PROSECCO AND SPARKLING WINE

Prosecco Extra Dry, Galanti, Veneto, Italy

‡ 125ml 6.75 / Bottle 38.00

Bottega Rose Gold Spumante, Italy

Bottle 48.00

Bottega Rose Gold Spumante, Italy

Magnum 96.00

Bottega Gold Prosecco, Veneto, Italy

Bottle 47.00

Bottega Gold Prosecco Brut, Veneto, Italy

Magnum 94.00

ROSÉ WINES

Pair these wines with lighter food flavours. Our wine from Jean-Luc Colombo is amazing with seafood and salads.

Pinot Grigio Rosé delle Venezie, Parini, Italy

Bottle 21.00

White Zinfandel, Vendange, California, USA

‡ 175ml 5.50 / ‡ 250ml 7.75 / Bottle 22.50

CHOSEN BY
MARCO PIERRE WHITE

Jean-Luc Colombo Marco Pierre White Rosé

Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean.

‡ 175ml 7.70 / ‡ 250ml 10.90 / Bottle 32.00

‡ BY THE GLASS | 125ml available on request

WHITE WINES

DRY, DELICATE WHITE WINES

Ideally suited to partner lighter flavours in food.
Salads, seafood and Mediterranean dishes.

Rioja Blanco, Don Jacobo, Bodegas Corral, Spain
Bottle 25.50

Gavi, Ca' Bianca, Piemonte, Italy
🍷 175ml 7.00 / 🍷 250ml 9.90 / Bottle 29.00

Chablis, Cellier de la Sablière, Louis Jadot, France
Bottle 44.00

Pinot Grigio, Da Luca, Terre Siciliane, Italy
🍷 175ml 5.60 / 🍷 250ml 7.90 / Bottle 23.00

**Pinot Gris, Dashwood, Marlborough,
New Zealand**
🍷 175ml 7.15 / 🍷 250ml 10.10 / Bottle 29.50

ZESTY, AROMATIC WHITE WINES

Wonderfully racy, these wines are great with poultry,
seafood and pork. Brilliant with spicy or herby sauces.

**Sauvignon Blanc Reserva, Luis Felipe Edwards,
Casablanca Valley, Chile**
🍷 175ml 4.90 / 🍷 250ml 6.90 / Bottle 20.00

Sauvignon Blanc, Waipara Hills, New Zealand
🍷 175ml 7.00 / 🍷 250ml 9.90 / Bottle 29.00

Sancerre, La Gravelière, Joseph Mellot, France
Bottle 42.00

Riesling, Bay of Fires, Tasmania, Australia
Bottle 37.00

**Gewürztraminer, Nederburg The Beautiful Lady,
South Africa**
Bottle 38.00

**Sauvignon Blanc, Cloudy Bay, Marlborough
New Zealand**
🍷 175ml 14.95 / 🍷 250ml 20.95 / Bottle 53.00

RIPE, FRUIT DRIVEN WHITE WINES

With more body and weight of flavour, these work well with
poultry, pork, creamy sauces and stronger flavoured fish.

**Chenin Blanc-Sauvignon Blanc-Viognier,
Flagstone Noon Gun, Western Cape, South Africa**
Bottle 20.50

Albariño, La Marimorena, Rías Bixas, Spain
Bottle 39.00

CHOSEN BY
MARCO PIERRE WHITE

Jean-Luc Colombo Marco Pierre White Blanc
Made from Vermentino with a splash of Sauvignon Blanc.
Cracking with seafood or on its own.

🍷 175ml 7.70 / 🍷 250ml 10.90 / Bottle 32.00

**Chardonnay, Durbanville Hills, Durbanville
South Africa**

🍷 175ml 6.45 / 🍷 250ml 9.10 / Bottle 26.50

**Picpoul de Pinet, Les Girelles,
Jean-Luc Colombo, France**
Bottle 32.00

WHITE WINES

OAKY, NUTTY WHITE WINES

With bold, rich flavours, these fuller bodied white wines need creamy sauces, meatier fish, poultry and pork to bring out their best.

**Chardonnay, Wild Ferment, Errázuriz,
Casablanca Valley, Chile**

🍷 175ml 8.30 / 🍷 250ml 11.75 / Bottle 34.50

Chardonnay, Sanford, Santa Barbara County, USA
Bottle 59.50

Meursault, Louis Jadot, France
Bottle 76.00

RED WINES

LIGHT BODIED, EASY GOING RED WINES

Very versatile with food. Salmon, pork and poultry are complemented admirably.

Pinot Noir, Élevé, France

🍷 175ml 4.90 / 🍷 250ml 6.90 / Bottle 20.00

Valpolicella Classico, Bolla, Italy
Bottle 29.00

Beaujolais-Villages, Pascal Clément, France
Bottle 27.00

MEDIUM BODIED, FRUIT LED RED WINES

Great partners for fuller flavoured pork and poultry with rich, dark sauces. Also good with most red meat.

**Merlot, Reserva, Luis Felipe Edwards,
Colchagua Valley, Chile**

🍷 175ml 5.25 / 🍷 250ml 7.40 / Bottle 21.50

Monastrell, Macho Man, Jumilla, Spain
Bottle 39.00

**Cabernet Sauvignon, Nederburg, The Manor,
Western Cape, South Africa**

🍷 175ml 5.60 / 🍷 250ml 7.90 / Bottle 23.00

Côtes de Bourg, Les Hipsters Barbe
Bottle 34.00

Bordeaux Supérieur, Moulin d'Issan, France
Bottle 49.50

Garnacha Old Vine, Pablo, Calatayud, Spain

🍷 175ml 6.10 / 🍷 250ml 8.60 / Bottle 25.00

Bekaa Valley, Musar Jeune, Lebanon
Bottle 44.00

RED WINES

FULLER BODIED, SPICY, PEPPERY RED WINES

Bolder food flavours work best. Lamb, steak, burgers.
Turns up the heat with spicy sauces.

Malbec, Callia Lunaris, San Juan, Argentina

‡ 175ml 6.45 / ‡ 250ml 9.10 / Bottle 26.50

Cabernet Sauvignon-Shiraz-Malbec, Flagstone Longitude, Western Cape, South Africa

Bottle 24.50

CHOSEN BY
MARCO PIERRE WHITE

Jean-Luc Colombo Marco Pierre White Rouge

Rich and generous Syrah (Shiraz)

No oak, just lush, spicy fruit.

‡ 175ml 7.70 / ‡ 250ml 10.90 / Bottle 32.00

Veneto, Passori Rosso, Italy

Bottle 29.00

Shiraz Cabernet, JJ Hahn, Reginald, Barossa Valley, Australia

Bottle 38.50

Malbec, Salentein Barrel Selection, Valle de Uco, Mendoza, Argentina

‡ 175ml 9.60 / ‡ 250ml 13.60 / Bottle 40.00

FULL BODIED, OAK AGED, CONCENTRATED RED WINES

Intensely flavoured red wines are a match for strongly
flavoured lamb, beef and game. Avoid delicate seafood.

Pinot Noir, Reserve Series, Vidal, Hawke's Bay, New Zealand

‡ 175ml 10.05 / ‡ 250ml 14.25 / Bottle 42.00

Rioja Reserva, Viña Real, Spain

‡ 175ml 10.75 / ‡ 250ml 15.25 / Bottle 45.00

Amarone della Valpolicella Classico, Bolla, Italy

Bottle 59.00

Pinot Noir, Cloudy Bay, Marlborough, New Zealand

Bottle 64.00

Malbec, Salentein Primus, Valle de Uco, Mendoza, Argentina

Bottle 78.00

PORT & DESSERT WINES

Sauvignon Blanc, Late Harvest, Errázuriz, Casablanca Valley, Chile

‡ 50ml 3.75 / 37.5cl Bottle 21.00

Tokaji, Aszú, 5 Puttonyos, Béres, Hungary

50cl Bottle 39.50

Graham's 10 year old Tawny Port

‡ 50ml 5.50 / Bottle 52.00

Graham's Late Bottled Vintage Port

‡ 50ml 3.95 / Bottle 43.00

Graham's Quinta dos Malvedos Vintage Port

Half Bottle 48.00

SERIOUS ABOUT STEAK

Fuller flavoured red wines are excellent with most red meat. Here we recommend three fantastic Argentinian Malbecs that really bring out the best in your steak

MALBEC • ARGENTINA • STEAK

Malbec, Callia Lunaris, San Juan, Argentina

Ripe, soft berry fruit. The gentle introduction to our trio of Malbec.

🍷 175ml 6.45 / 🍷 250ml 9.10 / Bottle 26.50

Malbec, Salentein Barrel Selection, Valle de Uco, Mendoza, Argentina

Great depth of flavour, oaky notes and dark fruit. Argentina's national grape.

🍷 175ml 9.60 / 🍷 250ml 13.60 / Bottle 40.00

Malbec, Salentein Primus, Valle de Uco, Mendoza, Argentina

Full bodied, intense and sublimely rich. Our 'prestige' Malbec and the ultimate chaperone to steak.

Bottle 78.00

CHOSEN BY MARCO

CHOSEN BY
MARCO PIERRE WHITE

These wines, made by 'The winemaking wizard of the Rhône', Jean-Luc Colombo, are personally selected by Marco Pierre White for their quality and flavours.

CHAIRMAN'S WINE LIST

Some spectacular, fuller bodied, red wines that our Chairman has chosen and wholeheartedly recommends

Amarone della Valpolicella Classico Riserva Le Origini, Bolla, Italy

Incredibly rich and smooth. Expertly crafted by the first winery to ever market 'Amarone'.

Bottle 93.00

Pinotage Reserve, Flagstone Time Manner Place, Breedekloof, South Africa

Quite simply the best Pinotage you'll ever taste. Limited to only 1,200 bottles per year.

Bottle 72.00

Zinfandel-Syrah, The Federalist Dueling Pistols, Dry Creek Valley, USA

Full bodied, with rich ripe fruit and balanced oak. Bang on with steak.

Bottle 66.00

Esporão Reserva Tinto, Alentejo, Portugal

Multi award winning, full bodied, rich and spicy. A reason to re explore Portugal.

Bottle 53.00

Garnatxa Priorat, Maquinon, Spain

Quirky and innovative, this wine has massively bold flavours of black fruit and spice.

Bottle 48.00

