

MARTINI GREEN OLIVES 3.95

Cerignola (v)

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL**WARM BAKED SOURDOUGH 3.95**

Salted English butter (v)

HORS D'OEUVRES**SEARED SEA SCALLOPS,
WITH BLACK PUDDING 13.50**

Crisp pancetta, cauliflower purée

**SALT ROASTED BEETROOT
AND GOATS' CHEESE SALAD 7.95**

Walnut dressing (v)

**POTTED DUCK WITH
GREEN PEPPERCORNS 8.50**

Toasted sourdough, cornichons

CLASSIC EGGS BENEDICT 7.95

Woodall's ham

WHEELER'S CRISPY CALAMARI 8.50

Sauce tartare, fresh lemon

CLASSIC 1970'S PRAWN COCKTAIL 9.95

Sauce Marie Rose, brown bread and butter

BAKED CAMEMBERT FONDUE 9.95Roasted vine tomatoes, warm baked sourdough,
vintage balsamico, quality olive oil (v)**MR WHITE'S SCOTCH EGG 7.50**

Colonel Mustard sauce

FINEST QUALITY SMOKED SALMON 9.50Properly garnished,
brown bread and butter**SOUPS AND POTAGES****CLASSIC FRENCH
ONION 7.95**

Croutons, Gruyère cheese

**MR WHITE'S PEA
AND HAM SOUP 6.95**

Fresh parsley

**ROASTED
TOMATO SOUP 7.50**

Fresh basil (v)

**MEDITERRANEAN
FISH 7.95**

Croutons, rouille, Gruyère cheese

FINEST QUALITY STEAKS

All served with roasted vine tomatoes, English watercress and a choice of triple cooked chips, pommes frites, or green salad with truffle dressing

**GRILLED
35 DAY AGED
RIBEYE 10oz
27.50****GRILLED
35 DAY AGED
SIRLOIN 10oz
27.50****GRILLED
CENTRE CUT
FILLET 8oz
30.95****ROAST
CHATEAUBRIAND
FOR TWO 16oz
58.00****GRILLED
35 DAY AGED
T-BONE 16oz
30.50****SAUCES**

Classic peppercorn and brandy sauce 3.25 • Béarnaise sauce with fresh tarragon 3.25 • Grilled wild mushrooms in garlic butter 3.25 • Snails and garlic butter 5.25

STEAKHOUSE BURGERS**THE FRENCH:****MELTED CHEESE,
CRISPY ONION RINGS,
DIJON MAYONNAISE****14.50****THE AMERICAN:****MELTED CHEESE,
CRISPY BACON,
PICKLED CUCUMBER****14.95****THE ALEX JAMES:****MELTED BLUE
CHEESE, CRISPY
STREAKY BACON****14.95**

All our beef burgers are finished in a barbecue glaze, with iceberg lettuce, beef tomato and served in a brioche bun with pommes frites

FISH AND SEAFOOD**WHEELER'S HADDOCK FISH CAKE 13.50**Poached hen's egg, sauce tartare,
buttered spinach**THE GOVERNOR'S FRIED HADDOCK,
AND TRIPLE COOKED CHIPS 16.95**

Mushy peas, sauce tartare

CONNAUGHT'S SHRIMP CURRY 17.50

Mango, fresh ginger, buttered rice

MAINS BOARD**THE GOVERNOR'S STEAK
AND ALE PIE 15.50**

Buttered garden peas

**HONEY ROASTED
BACON CHOP 14.50**Marco polo glaze, spiced honey
roasting juices, box tree red cabbage,
apple sauce, fondant potato**MR LAMB'S
SHEPHERD'S PIE 14.95**

Buttered garden peas

**ROAST RUMP OF LAMB
À LA DIJONNAISE 23.50**Gratin dauphinoise, haricots verts,
rosemary roasting juices**CLASSIC CHICKEN KIEV 15.50**Roast vine tomatoes, pommes frites,
watercress, buttered peas**WILD MUSHROOMS****CROUSTADE OF EGGS
MAINTENON MAXIM'S 12.95**

Mushroom duxelle, sauce hollandaise (v)

**CREAMY POLENTA
WITH WILD MUSHROOMS 13.95**

Leaf spinach, extra virgin olive oil (v)

**MARCO'S BAKED MACARONI CHEESE,
WITH POACHED HEN'S EGG 13.50**

Fricassee of wild mushrooms (v)

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

All sides 3.50

A discretionary 10% 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.

DESSERTS

**MR WHITE'S BILLIONAIRE'S SHORTBREAD,
RICH CARAMEL AND GOLD LEAF 7.25**

FRESHLY BAKED CRUMBLE OF THE DAY (V) 5.75

**BAKED VANILLA CHEESECAKE
WITH FRESH BLUEBERRY SAUCE (V) 6.50**

CLASSIC DARK CHOCOLATE MOUSSE (V) 6.25

WARM TREACLE TART WITH CLOTTED CREAM (V) 6.25

**MR COULSON'S STICKY TOFFEE
PUDDING, CARAMEL ICE CREAM
AND WARM BUTTERSCOTCH SAUCE (V) 6.75**

**MARCO'S RICE PUDDING
WITH SHERRY SOAKED PRUNES* (V) 6.25**

**ALEX JAMES CHEESE SERVED WITH DRUNKEN FRUITCAKE*.
CHOOSE FROM HIS NO.1 CHEDDAR OR
BLUE MONDAY CHEESE (V) 6.75**

A discretionary 10% service charge will be added to your bill. *Contains alcohol. All our desserts denoted with a (v) are made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note: all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request.

Kids' Menu

• MAIN COURSE £6.95 | 2 COURSES £8.96 | 3 COURSES 9.95 •

FOR UNDER 12'S

STARTERS

SOUP OF THE DAY
with warm bread

CHICKEN CRUNCH
with tomato mayo dip

CRISPY FISH BITES
with mayonnaise

VEGETABLE CRUDITÉS (V)
with cheesy dip

MAINS

BUILD YOUR OWN BURGER
Choose from a beef patty or crispy chicken
in a warm brioche bun with French fries

CHOOSE UP TO 3 OF THE FOLLOWING:
Cheese, bacon, tomato, onion ring,
bbq sauce, iceberg lettuce

MARCO'S MINI FISH AND CHIPS

CHICKEN GOUJONS AND CHIPS

OMELETTE
add cheese, tomato, mushroom or ham

SWEETS

WARM BROWNIE (V)
with milk ice cream

FRESH CUT FRUIT (V)

ICE-CREAM (V)

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