Single use menu

Freshly Baked Sourdough (v)
Salted English butter
3.95

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

Martini Green Olives (ve)
Cerignola
3.95

STARTERS

Wheeler's Crispy Calamari
Sauce tartare, fresh lemon
8.95

Classic Prawn Cocktail À La Russe
Marie Rose sauce, brown bread and butter
9.50

Mr White's Scotch Egg
Colonel Mustard sauce
7.50

BBQ Spare Ribs
Hickory smoked BBQ sauce, Russian slaw
Half Rack 7.95 | Full Rack 17.95

Beetroot & Goat's Cheese Salad (v)
Candied walnuts, Merlot vinegar (ve available)
7.95

Finest Quality Smoked Salmon
Properly garnished, brown bread and butter
8.95

The Governor's French Onion Soup
Croutons, Gruyère cheese
7.95

FINEST QUALITY GRASS FED CAMPBELL BROTHERS' BEEF

All served with roasted vine tomatoes & chunky chips

Fillet Steak 6oz
25.95

Sirloin Steak 8oz
22.95

Ribeye Steak 10oz
25.50

SAUCES: Béarnaise 3.25 / Peppercorn 3.25

SIGNATURE STEAKS

All served with chunky chips

Fillet Steak Au Poivre
Fricassée of woodland mushrooms, toasted sourdough, buttered leaf spinach, peppercorn sauce
28.50

Fillet Steak with Garlic King Prawns
Béarnaise sauce, toasted sourdough
29.95

Fillet Steak with Garlic Butter
Fricassée of woodland mushrooms, toasted sourdough, buttered leaf spinach, garlic butter
27.95

FRESHLY GROUND BEEF BURGERS

All of our burgers are finished with barbeque glaze, iceberg lettuce, beef tomato and served in a brioche bun with Heinz ketchup and fries

The American
Melted Cheddar, cured bacon, sweet pickled cucumber
16.95

The British
Cured bacon, mayonnaise
16.95

The Alex James
Melted Blue Monday, cured bacon
17.50

The Colonel
Melted Cheddar, crispy onion rings, Colonel Mustard mayonnaise
16.95

MAIN COURSES

Roast Chicken À La Forestière
Woodland mushrooms, fondant potato, Madeira roasting juices, buttered leaf spinach
17.95

The English House Chicken & Leek Pie
Buttered garden peas
15.95

Mr Lamb's Shepherd's Pie
Creamy egg mashed potatoes, buttered peas
15.95

Marco's Macaroni Cheese (v)
Aged Italian cheese, crisp breadcrumbs
Starter 7.50 | Main 13.50

Marco's Classic Caesar Salad
Anchovies, parmesan, avocado, hen's egg
Starter 7.50 | Main 13.50

Gnocchi, Fresh Tomato Sauce (ve)
Fricassée of woodland mushrooms, cherry tomatoes, fresh basil
Starter 7.50 | Main 13.50

Classic Fish & Chips
Fillet of cod, sauce tartare, chunky chips, marrowfat peas
16.95

Escalope of Pork À La Milanese
Fresh rocket, piccolo tomatoes, shaved pecorino, fresh lemon
16.50

Wheeler's Fishcake
Sauce tartare, soft boiled egg, buttered leaf spinach
14.95

SIDES

Buttered Leaf Spinach (v) 3.50 / Chunky Chips (ve) 3.25 / Green Salad, Truffle Dressing (ve) 3.50 / Fries (ve) 3.25
Crispy Onion Rings (ve) 3.25 / Buttered Garden Peas (v) 3.25 / Macaroni Cheese 4.25

DESSERTS

Mr White's Classic Cheesecake (v)
Fresh blueberry sauce
7.50

Apple & Almond Crumble (v)
Vanilla ice cream
5.95

70% Dark Chocolate Mousse (v)
Crème Chantilly, fresh raspberries
6.50

Mr Coulson's Sticky Toffee Pudding (v)
Glace beurre café de Paris, butterscotch sauce
6.95

Alex James' Blue Monday
or Somerset Mature Cheddar (v)
Fig chutney, Peter's Yard biscuits
7.50

Ice Creams & Sorbets (v)
Speak to your server for today's flavours
5.50

WHY NOT TREAT SOMEONE SPECIAL TO A GIFT VOUCHER
www.mpwrestaurants.co.uk

FOLLOW US @MPW_Steakhouse Marco Pierre White Steakhouse Bar & Grill

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Freshly Baked
Sourdough (v) 3.75
Salted English butter

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

Martini
Green Olives (ve) 3.75
Cerignola

SET MENU

Two Courses 17.95 / Three Courses 21.95

STARTERS

Prawn Cocktail À La Russe
Buttered brown bread, fresh lemon

Finest Quality Smoked Salmon
Buttered brown bread, fresh lemon

Governor's French Onion Soup
Croutons, gruyère cheese

Salt Roast Beetroot & Goat's Cheese Salad (v)
Candied walnuts, merlot vinegar
(Vegan alternative available)

Seasonal Soup of the Day
Speak to your server for today's flavour

Crispy Devilled Whitebait
Sauce tartare, fresh lemon

MAIN COURSES

TRADITIONAL SUNDAY ROAST
Campbell Brother's finest quality aged meats

Roast Loin of Pork
Caramelised apple sauce

Roast Chicken Breast

Roast Sirloin of Beef
Horseradish

Served with all the trimmings

Roast potatoes, pigs in blankets, yorkshire pudding, box-tree braised red cabbage, cauliflower cheese, buttered leaf spinach, sage and onion stuffing, Madeira roasting juices

Wheeler's Fishcake
Sauce tartare, soft boiled egg, buttered leaf spinach

The Governor's Steak & Ale Pie
Buttered garden peas

Gnocchi, Fresh Tomato Sauce (ve)
(Starter/Main)
Cherry tomatoes, fresh basil

SIDES

Buttered Leaf Spinach (v) 3.25 / Chunky Chips (ve) 3.00 / Green Salad, Truffle Dressing (ve) 3.25 / Fries (ve) 3.00
Crispy Onion Rings (ve) 3.00 / Buttered Garden Peas (v) 3.00 / Macaroni Cheese 3.95

DESSERTS

Mr White's Classic Cheesecake (v)
Fresh blueberry sauce

Apple & Almond Crumble
Vanilla ice cream

Alex James' Blue Monday or Somerset Mature Cheddar (v)
Fig chutney, Peter's yard biscuits

70% Dark Chocolate Mousse (v)
Crème Chantilly, fresh raspberries

Mr Coulson's Sticky Toffee Pudding (v)
Glace beurre café de Paris, butterscotch sauce

Ice Creams & Sorbet (v)
Speak to your server for today's flavours

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MARCO PIERRE WHITE

ESTD 1961

Freshly Baked Sourdough (v)
Salted English butter
3.95

SET MENU

Two courses 19.95 / Three courses 24.95

Martini Green Olives (ve)
Cerignola
3.95

COCKTAILS

Orkney Crumble
Highland Park 12yr, lemon juice, cara-mel syrup, apple juice
8.95

Rhubarb Spritz
Roku Gin, aperol, lemon juice, vanilla syrup, Franklin and Sons rhubarb lemonade
8.95

Blueberry Pie
Auchentoshan, lemon juice, orgeat syrup, soda
8.95

The After Eight
Auchentoshan, crème de cacao, crème de menthe, cream
8.95

TO START

Beetroot & Hen's Egg Salad (v)
Candied walnuts, mustard dressing (ve available)

Welsh Rarebit
Grilled cheddar, English mustard, dark ale, toasted sourdough, green salad, truffle dressing

Lofthouse Salad
Cos lettuce, picked ham hock, salad cream dressing, gruyère cheese
Starter / Main

Mr White's Potted Crab
Crisp sourdough, fresh lemon

MAIN COURSES

Wheeler's Fishcake
Sauce tartare, soft boiled egg, buttered leaf spinach

Butcher's Steak & Chips
Béarnaise sauce, chunky chips, piccolo tomatoes
(upgrade to a 28 day aged 8oz Sirloin £6)

Confit Duck Leg
Fries, béarnaise sauce, green salad with truffle dressing

Creamy Polenta, Aged Italian Cheese (v)
Fricassée of woodland mushrooms, extra virgin olive oil

Steak Haché Lyonnaise
Crisp shallots, Garlic butter, piccolo tomatoes, cornichons

Gnocchi, Fresh Tomato Sauce (ve)
Fricassée of woodland mushrooms, cherry tomatoes, fresh basil

SIDES

Buttered Leaf Spinach (v) 3.50 / Chunky Chips (ve) 3.25 / Green Salad, Truffle Dressing (ve) 3.50

Fries, Sea Salt (ve) 3.25 / Crispy Onion Rings (ve) 3.25 / Buttered Garden Peas (v) 3.25

DESSERTS

Traditional Rice Pudding (v)
Armagnac drunken prunes

Autumn Fruits
Poached in Sparkling Wine (ve)
Speak to your server for today's flavour

Chocolate brownie (v)
Milk ice cream

Alex James' Blue Monday
or Somerset Mature Cheddar (v)
Fig chutney, Peter's Yard biscuits

Ice Creams & Sorbets (v)
Speak to your server for today's flavours

DIGESTIF

A selection of coffees from
Musetti

A selection of teas from
Teapigs

Espresso martini
8.95

Irish Coffee
7.50

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SIGNATURE COCKTAILS

Love Island Iced Tea 9.50
Absolut Vodka, Malibu, Beefeater pink gin, bubble gum syrup, lemonade, strawberry

Icelandic Rose 10.50
Reyka Vodka, lime juice, strawberry purée, hibiscus syrup, edible flower

Cuban Cup 9.50
7 year old Havana Rum, Cointreau, Lillet Rouge, orange bitters, Franklin & Sons ginger ale, orange wedge

Rose and Peach Gimlet 9.50
Hendrick's Gin, white peach purée, rhubarb syrup, lime juice, edible flower

Jalisco Lilly 9.95
Jalisco Lilly – Olmeca Altos Tequila, Franklin & Sons rhubarb & hibiscus tonic, white peach puree, edible flower

Honey Suckle 8.95
Jameson Irish Whiskey, honey syrup, ginger ale, orange bitters, rosemary

Highland Tracks 8.50
Monkey Shoulder Whisky, cloudy apple juice, sugar syrup, orange bitters, orange peel

Bloody Mary 10.50
Crystal Head Vodka, tomato juice, celery

CLASSIC COCKTAILS

Porn Star Martini 9.50
Absolut Vanilla Vodka, Malibu passionfruit, shot of Prosecco, passionfruit

Espresso Martini 8.95
Absolut Vanilla Vodka, Kahlúa, espresso
Add a shot of The Lakes Salted Caramel Vodka 25ml 2.50

Mojito 8.95
3 year old Havana Rum, lime juice, sugar syrup, crushed mint topped with soda, lime, mint

Strawberry Daiquiri 8.95
3 year old Havana Rum, strawberry purée, lime juice, sugar syrup, strawberry

MARCO'S FAVOURITES

The Godfather 9.95
Maker's Mark, Amaretto liqueur, orange peel

Americano 8.95
Campari, Martini Rosso, soda, orange peel

Nutty Churchill 10.50
10 year old Laphroaig Whisky, Frangelico liqueur, lemon peel

NON ALCOHOLIC

Ceder's and Tonic 7.50
Ceder's non alcoholic gin, Franklin & Sons tonic, rosemary, lemon

Pink Bomb 7.50
Ceders non alcoholic gin, Franklin & Sons rhubarb & hibiscus tonic, pomegranate and elderflower cordial, strawberry puree, strawberry & mint

Passionfruit Reviver 6.50
Passionfruit purée, vanilla syrup, Franklin & Sons ginger beer, orange wedge

Marco's Classic Lemonade 4.50
Lemon juice, sugar syrup topped with soda, lemon wedge

Marco's Rhubarb Lemonade 4.50
Lemon juice, rhubarb syrup with soda, strawberry

Marco's Strawberry Lemonade 4.50
Lemon juice, strawberry purée with soda, strawberry

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

DRINKS

Single use menu

CHAMPAGNE
Laurent-Perrier
MAISON FONDÉE 1812
Tours-sur-Marne

FOLLOW US @MPW_Steakhouse Marco Pierre White Steakhouse Bar & Grill

A discretionary 10% 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

GIN

Beefeater	25ml 3.50
Beefeater 24	25ml 3.95
Beefeater Pink	25ml 3.75
Beefeater Blood Orange	25ml 3.75
Plymouth	25ml 3.95
Monkey 47	25ml 6.25
Monkey 47 Sloe	25ml 6.25
Chase Great British	25ml 4.25
Chase Pink Grapefruit	25ml 4.50
Hendrick's	25ml 4.50
Hendrick's Special Edition	25ml 4.50
Martin Miller's Original	25ml 3.50
Martin Miller's Westbourne Strength	25ml 4.50
Martin Miller's 9 Moons	25ml 9.25
Cygnet	25ml 4.25
Death's Door	25ml 4.75
Fifty Pounds	25ml 4.25
Roku	25ml 4.25
Neat	25ml 4.75
Conker Spirit	25ml 4.75
Tanqueray No. Ten	25ml 4.75
Bombay Sapphire	25ml 3.75
The Lakes	25ml 4.75

FRANKLIN & SONS TONIC

Natural Indian Tonic	200ml 2.50
Natural Tonic Low Calories	200ml 2.50
Black Olive & Rosemary Tonic	200ml 2.50
Sicilian Lemon Tonic	200ml 2.50
Rhubarb & Hibiscus Tonic	200ml 3.30

TEQUILA

Olmeca Silver	25ml 3.50
Olmeca Reposado	25ml 3.50
Don Julio Añejo	25ml 6.25

WHISKY / WHISKEY

IRISH

Jameson	25ml 3.50
Jameson Caskmates	25ml 3.95
Tullamore Dew	25ml 3.75

SCOTTISH

The Glenlivet	25ml 5.25
Monkey Shoulder	25ml 4.25
Johnnie Walker Black Label	25ml 3.75
Chivas Regal 12yr	25ml 3.50
Glenfiddich 12yr	25ml 4.50
Laphroaig 10yr	25ml 5.50
Highland Park 12yr	25ml 4.50
Macallan Double Cask 12 Yr	25ml 6.25
Balvenie 12yr	25ml 4.75
Auchentoshan American Oak	25ml 4.25

ENGLISH, AMERICAN & CANADIAN

The One Signature	25ml 5.25
Jack Daniel's Tennessee	25ml 3.50
Canadian Club	25ml 3.50
Signal Hill	25ml 4.75

COGNAC

Martell VS	25ml 3.95
Martell VSOP Medallion	25ml 5.25
Hennessy VS	25ml 4.25
Hennessy VSOP	25ml 5.50

BOURBON

Maker's Mark	25ml 3.95
Woodford Reserve	25ml 4.25

VODKA

Absolut Original	25ml 3.50
Absolut Vanilia	25ml 3.50
Absolut Citron	25ml 3.50
Absolut Mandrin	25ml 3.50
Absolut Elyx	25ml 3.95
Chase Potato	25ml 3.95
Reyka	25ml 4.95
Crystal Head	25ml 4.50
Ketel One	25ml 3.95
Grey Goose	25ml 4.95
The Lakes	25ml 4.50
The Lakes Salted Caramel	25ml 4.50

LIQUEURS, APERITIFS & DIGESTIVES

Kahlua	25ml 3.25
Plymouth Fruit Cup	25ml 3.50
Lillet Blanc	50ml 4.25
Lillet Rouge	50ml 4.75
Lillet Rose	50ml 4.75
Ramazzotti	25ml 3.25
Malibu Passion Fruit	25ml 3.25
Malibu	25ml 3.25
Ceders Classic	25ml 4.75
Cointreau Orange	25ml 3.50
Disaronno	25ml 3.75
Tia Maria	25ml 3.50
Martini Rosso	50ml 3.25
Campari	25ml 3.25
Frangelico liqueur	25ml 3.25
Archers Peach Schnapps	50ml 3.25
Baileys Irish Cream Liqueur	50ml 5.25
Pimm's No. 1 Cup	25ml 3.25
Jagermeister	25ml 3.50
Jagermeister Cold Brew Coffee	25ml 3.75
Southern Comfort	25ml 3.75

RUM

Havana Club 3yr	25ml 3.50
Havana Club Especial	25ml 3.50
Havana Club 7yr	25ml 4.25
Havana Club Seleccion de Maestros	25ml 6.50
Pampero Aniversario	25ml 4.50
Ron Zacapa Centenario 23yr	25ml 6.95
Sailor Jerry Spiced	25ml 3.75

BEERS / CIDER

Wadworth Gold 6X *500ml 4.95*
(Gluten free) (ABV 4.5%)
Refreshingly hoppy vegan and Gluten Free Ale

Alex James' Britpop *500ml 5.25*
(5.5% ABV) Oak Conditioned.
A refreshing medium dry cider, made in Herefordshire from bitter-sweet and bitter-sharp English apples.

Please ask a server about our range of beers & ciders

SOFT DRINKS

Coca Cola	330ml 3.19
Diet Coke	330ml 3.09
Coke Zero Sugar	330ml 3.09
Appletiser	275ml 3.00
Franklin & Sons -	
-Elderflower Lemonade	275ml 3.30
-Rhubarb Lemonade	275ml 3.30
-Original Lemonade	200ml 2.50
-Ginger Beer	200ml 2.50
-Ginger Ale	200ml 2.50
Red Bull	250ml 3.00
Spiced Tomato Juice	250ml 2.75
Still Water	330ml 2.50
Sparkling Water	330ml 2.50

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APERITIF & SPRITZ

Rhubarb & Cream 8.50
Lillet rouge, rhubarb syrup, Franklin & Sons rhubarb lemonade, lemon wedge

Elderflower 75 9.95
Roku Gin, elderflower cordial, St Germain, Prosecco, rhubarb syrup, edible flowers

Bellini Royale 9.50
Chambord, Prosecco, white peach purée, edible flowers

Rosemary Rouge 8.95
Lillet Rouge, Franklin & Sons rosemary and black olive tonic, orange juice, rosemary

Black Forest Spritz 10.50
Monkey 47 Sloe Gin, Prosecco, soda, blackberries

Lillet Vive Spritz 7.95
Lillet Blanc, Franklin & Sons tonic, cucumber, mint, strawberry

Lillet Rose Spritz 7.95
Lillet Rose, Franklin & Sons tonic, lime wedge

Aperol Spritz 8.95
Aperol, Prosecco, soda, orange wedge

CHAMPAGNE

Laurent-Perrier La Cuvée Brut NV, France
125ml 13.25 | Bottle 72.00 | Magnum 147.50 | Jeroboam 330.00

Laurent-Perrier Cuvée Rosé, France
125ml 17.50 | Bottle 95.00 | Magnum 200.00 | Jeroboam 430.00

Laurent-Perrier Vintage, France *Bottle 120.00*

Laurent-Perrier Blanc de Blancs, France *Bottle 125.00*

Grand Siècle by Laurent-Perrier, France *Bottle 210.00*

Laurent-Perrier Ultra Brut, France *Bottle 90.00*

SPARKLING

Bolla Prosecco Extra Dry, Italy
125ml 6.75 | Bottle 36.00

Bottega Rose Gold, Pinot Noir Spumante, Italy
Bottle 45.00 | Magnum 90.00

Bottega Gold Prosecco Brut, Italy
Bottle 44.00 | Magnum 88.00

ZESTY, AROMATIC WHITE WINES

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

Verdejo, Valdubón Rueda, Spain
175ml 7.15 | 250ml 10.10 | Bottle 29.50

Sauvignon Blanc, Waipara Hills, Marlborough, New Zealand
175ml 7.15 | 250ml 10.10 | Bottle 29.50

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand
175ml 14.95 | 250ml 20.50 | Bottle 53.00

Sancerre, Les Collinettes, Joseph Mellot, France
Bottle 43.00

Riesling St Hallett, Eden Valley, Australia
Bottle 39.50

OAKY, CREAMY 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 8.65 | 250ml 12.25 | Bottle 36.00*

Chenin Blanc, Kleine Zalze Vineyard Selection, Stellenbosch, South Africa *Bottle 24.50*

Rioja Blanco, Contino, Spain *Bottle 52.00*

Meursault, Louis Jadot, France *Bottle 78.00*

DRY, DELICATE WHITE WINES

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

Pinot Grigio, Da Luca, Terre Siciliane, Sicily
175ml 5.15 | 250ml 7.25 | Bottle 20.95

Gavi, Ca' Bianca Piemonte, Italy
175ml 7.00 | 250ml 9.90 | Bottle 28.95

Chablis, Cellier de la Sabliere, Louis Jadot, France
Bottle 45.00

RIPE, FRUITY WHITE WINES

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

Chardonnay, Alma Mora, San Juan, Argentina
175ml 5.50 | 250ml 7.75 | Bottle 22.50

Pinot Gris, Leefield Station, New Zealand
175ml 6.55 | 250ml 9.25 | Bottle 26.95

Marco & Jean-Luc Colombo White, France
175ml 7.95 | 250ml 11.25 | Bottle 33.00

Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France
Bottle 32.50

Albariño, Leiras, Rías Baixas, Spain *Bottle 34.50*

Gewurztraminer, Nederburg The Beautiful Lady, South Africa
Bottle 38.50

ROSÉ WINES

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

White Zinfandel, Wicked Lady, California, USA
175ml 5.50 | 250ml 7.75 | Bottle 22.50

Marco & Jean-Luc Colombo Rosé, France
175ml 7.95 | 250ml 11.25 | Bottle 33.00

Pinot Grigio Rosé, Parini delle Venezie, Italy
Bottle 21.50

Côtes de Provence Rosé, Mirabeau Classic, France
Bottle 35.00

Côtes de Provence Rosé, Pure Mirabeau, France
Bottle 36.00 | Magnum 72.00

LIGHT RED WINES

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

Pinot Noir, Élevé, France
175ml 5.15 | 250ml 7.25 | Bottle 20.95

Valpolicella Classico, Bolla, Italy
Bottle 31.00

Brouilly Domaine Balloquet, Louis Jadot, France
Bottle 42.00

FRUITY, MEDIUM RED WINES

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

Merlot, Berri Estates, Australia
175ml 5.05 | 250ml 7.10 | Bottle 20.50

Cabernet Sauvignon, The Manor, Nederburg, Western Cape, South Africa
175ml 5.75 | 250ml 8.10 | Bottle 23.50

Rioja, Crianza, Don Jacobo, Spain
175ml 6.65 | 250ml 9.40 | Bottle 27.50

Garnacha, Old Vine, Pablo, Calatayud, Spain *Bottle 27.95*

Côtes du Bourg, Les Hipster Barbes, France *Bottle 34.00*

Musar Jeaune, Bekaa Valley, Lebanon *Bottle 42.00*

Bordeaux Superieur, Moulin d'Issan, Bordeaux Superieur, France
Bottle 50.00

SPICY, PEPPERY RED WINES

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

Malbec, Château Labrande, Cahors, France
175ml 7.25 | 250ml 10.25 | Bottle 29.95

Marco & Jean-Luc Colombo Rouge, France
175ml 7.95 | 250ml 11.25 | Bottle 33.00

Malbec, Salentein Barrel Selection, Uco Valley, Mendoza, Argentina
175ml 9.35 | 250ml 13.25 | Bottle 39.00

Primitivo del Salento, Feudi Salentini 125, Italy
Bottle 27.95

Merlot & Corvina, Passori Rosso, Veneto, Italy
Bottle 32.00

Shiraz, St Hallett Faith, Barossa, Australia
Bottle 36.00

Cabernet Sauvignon-Shiraz-Petit Verdot, Mary Le Bow, Western Cape, South Africa
Bottle 50.00

FULL BODIED, OAKY RED WINES

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

Pinot Noir, Cloudy Bay, Marlborough, New Zealand
175ml 17.50 | 250ml 24.00 | Bottle 67.00

Cabernet Sauvignon, Drifting, Lodi, USA
Bottle 28.50

Rioja Reserva, Vina Real, Spain
Bottle 45.00

Amarone della Valpolicella Classico, Bolla, Italy
Bottle 63.00

Malbec, Salentein Primus, Uco Valley, Mendoza, Argentina
Bottle 79.00

PORTS & DESSERT WINE

Graham's Late Bottled Vintage Port, Portugal
50ml 3.75 | Bottle 40.00

Graham's 10 year old, Tawny Port, Portugal
50ml 5.25 | Bottle 49.00

Graham's Quinta dos Malvedos Vintage Port, Portugal
Bottle 46.00

Sauvignon Blanc, Late Harvest, Errázuriz, Casablanca Valley, Chile
50ml 3.50 | Bottle 20.00

Château du Seuil Organic, Cérons, France *Bottle 38.00*

Vintages are available on request and are subject to change, Wines by the glass are available in 125ml, on request.

MARCO PIERRE WHITE
ESTD 1961

Your Name:

_____

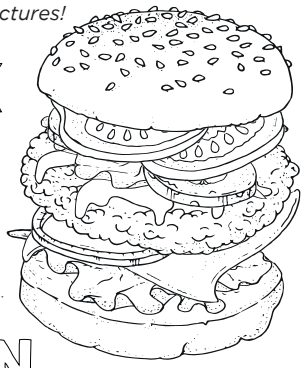
MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

colour me in too

KID'S MENU

2 courses £6.95 / 3 courses £9.95

Follow the steps below and put a tick next to the food you want.
Don't forget to challenge someone to a game of noughts and crosses and colour in the pictures!



STEP ONE: PICK A SNACK

Crispy Calamari
Lemon mayonnaise

Crudités
Fresh cut vegetables, Marie rose dipping sauce

Cheesy Garlic Bread

STEP TWO: CHOOSE A MAIN

Build your own Burger
3.5oz beef burger, served in a brioche bun with fries, Heinz ketchup and don't forget to pick your toppings...

Lettuce | *Melted Cheddar Cheese* | *Tomato* | *Melted Blue Cheese* | *Crispy Bacon*

Fish Fingers & Chips
Battered cod goujons with fries, buttered garden peas or mushy peas

Sausage & Mash
Grilled pork sausages, mashed potatoes, onion gravy

4oz minute Steak & Chips
Roast tomatoes, fries, buttered garden peas

Mac 'n' Cheese (v)
Green salad with dressing

Chargrilled Chicken Salad
Green salad with dressing, cherry tomatoes

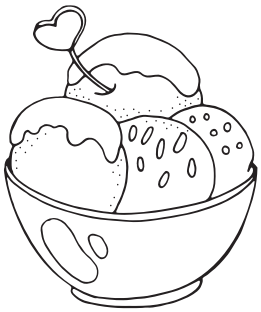
Fresh tomato spaghetti
Add Chicken £1.00 / Add Cod £1.50

STEP THREE: FINISH WITH A DESSERT

Crumbled Chocolate Brownie & Vanilla Ice Cream

Knickerbocker Glory

Chocolate Mousse
Vanilla cream, fresh raspberries



A selection of Ice Creams & Sorbets

Fresh Fruit Skewers

Classic Cheesecake
Fresh blue berry sauce

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.