



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

© THE ESTATE OF BOB CARLOS CLARKE

HORS D'OEUVRES

HICKORY SMOKED BEEF SHORT RIBS 100
Russian coleslaw

**SALAD OF GOATS' CHEESE 65
AND BEETROOT**
Walnut dressing (v)

**MR WHITE'S 115
FRESH CRAB**
Sauce mayonnaise, toast melba

**BAKED CAMEBERT, 80
WITH FRESH HERBS**
Roasted vine tomatoes, warm baked sourdough,
vintage balsamico, quality olive oil (v)

**POTTED DUCK WITH 90
GREEN PEPPERCORNS**
Toasted sourdough, cornichons

CLASSIC 1970's PRAWN COCKTAIL 85
Sauce Marie Rose, brown bread and butter

WHEELER'S CRISPY CALAMARI 65
Sauce tartare, fresh lemon

**FINEST QUALITY 70
SMOKED SALMON**
Properly garnished,
brown bread and butter

CLASSIC SALADS

**POACHED PEAR, AND 65
ALEX JAMES' BLUE MONDAY**
Endive, walnut vinaigrette, extra virgin olive oil (v)

MARCO'S CLASSIC CAESAR SALAD 80
Cos lettuce, avocado, anchovies,
croutons, parmesan

SEASIDE SALAD, KING PRAWNS 85
Brown shrimps, mixed leaves
and Mr White's salad cream

HERITAGE TOMATO AND BURRATA SALAD 95
Fresh basil, extra virgin olive oil

SOUPS AND POTAGES

CLASSIC FRENCH ONION 70
Croutons, Gruyère cheese

CAPPUCCINO OF WILD MUSHROOM 60
Picked chervil leaves (v)

MEDITERRANEAN FISH 65
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	GRILLED 35 DAY AGED STRIPLOIN	GRILLED CENTRE CUT TENDERLOIN	ROAST CHATEAUBRIAND FOR TWO	GRILLED 35 DAY AGED T-BONE	TOMAHAWK FOR TWO
Prime US Beef (250g) 185 Wagyu 7 (200g) 240	Wagyu 7 (200g) 220 Masterkobe 9(250g) 595	Prime US Beef (200g) 250 Wagyu 7 (200g) 345	Prime US Beef (400g) 380 Wagyu 7(400g) 640	Prime US Beef (500g) 265	Prime US Beef 699

SAUCES

Classic peppercorn sauce / Béarnaise sauce with fresh tarragon / Grilled wild mushrooms in garlic butter **20**

SIDES

Mashed potatoes **35**

Green salad with truffle dressing (v) **35**

Crispy onion rings (v) **30**

Martini green olives **25** • Creamed leaf spinach with horseradish (v) **35** • Salad of Heritage tomatoes with fresh basil and olive oil (v) **35**
Creamed cabbage (v) **35** • French beans with toasted almonds(v) **35** • Buttered garden peas with fresh mint (v) **35**
Baked macaroni cheese (v) **35** • Pommes frites with sea salt (v) **30** • Triple cooked chips (v) **30**

MAINS BOARD

WHEELER'S COQ AND SHRIMP CURRY 110
Buttered rice, fresh mango

THE STEAKHOUSE BURGER 115
Beef burger with melted cheese,
crispy onion rings, lettuce and tomato
served on a brioche bun
with Dijon mayonnaise and pommes frites

MR LAMB'S SHEPHERD'S PIE 120
Buttered garden peas

**CONFIT DUCK LEG À LA PARISIENNE 165
WITH BÉARNAISE SAUCE**
Pommes frites, salade verte with truffle dressing

**ROAST RUMP OF LAMB 155
À LA DIJONNAISE**

**MR WHITE'S FRIED HADDOCK, 130
AND TRIPLE COOKED CHIPS**
Mushy peas, sauce tartare

CHICKEN AND LEEK PIE 105
Buttered garden peas

Gratin dauphinoise, haricots verts,
rosemary roasting juices

ROAST CHICKEN À LA FORESTIÈRE 135
Petit pois à la Francaise, pommes fondant,
roasting juices

FRESH VEGETARIAN DISHES

**GNOCCHI POMODORO, 90
WITH FRESH BASIL (V)**

**VELVET ARTICHOKE, WITH WILD 99
MUSHROOMS À LA PROVENÇALE (VG)**

**MARCO'S BAKED MACARONI CHEESE, 85
WITH POACHED HEN'S EGG (V)**

All served with green salad and truffle dressing (v)