

# MARCO PIERRE WHITE

## STEAKHOUSE BAR & GRILL

### ROOM SERVICE

A tray charge of £5.00 applies to all room service orders.

Available all day (12:30pm-9:45pm)

#### NIBBLES

WARM BAKED SOURDOUGH (V)  
Salted English butter  
4.50 (481 kcal)

MARTINI OLIVES (VE)  
Fresh lemon, extra virgin olive oil  
4.75 (222 kcal)

#### STARTERS

BEETROOT & GOAT'S CHEESE SALAD (V)  
Candied walnuts, Merlot vinegar (VE available)  
8.95 (373 kcal)

FINEST QUALITY SMOKED SALMON  
Celeriac remoulade, capers, lemon, brown bread & butter  
11.50 (399 kcal)

#### MAINS

AVOCADO CAESAR SALAD  
Anchovies, Parmesan, hen's egg, croutons  
16.50 (615 kcal)  
Add grilled chicken 4.75 (441 kcal)  
Add grilled prawns 5.50 (387 kcal)

MIXED MEDITERRANEAN VEGETABLE MINI RAVIOLI (V)  
Toasted pine nuts, soft herbs, extra virgin olive oil  
(Vegan pea & shallot mini ravioli available)  
17.50 (543 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"  
Tomato vinaigrette, buttered leaf spinach, fresh herbs  
22.95 (855 kcal)

#### SIDES

Koffmann Chips (VE) 4.50 (364 kcal)  
Koffmann Fries (VE) 4.50 (444 kcal)  
Crispy Onion Rings (VE) 4.50 (356 kcal)  
Garlic & Red Chilli Buttered Spinach (V) 4.75 (195 kcal)  
Gratin Dauphinoise 4.75 (257 kcal)  
Green Salad, Truffle Dressing (VE) 4.75 (52 kcal)  
Creamed Cabbage & Bacon 4.75 (505 kcal)  
Buttered Garden Peas (V) 4.25 (283 kcal)  
Buttered Green Beans, Toasted Almonds (V) 4.75 (287 kcal)  
Minted New Potatoes (V) 4.25 (300 kcal)

#### THE GRILL

FINEST QUALITY AGED GRASS FED  
CAMPBELL BROTHERS' BEEF

#### CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK  
6oz 31.95 (697 kcal)

RIBEYE STEAK  
10oz 31.50 (914 kcal)

SIRLOIN STEAK  
8oz 28.50 (850 kcal)

#### SAUCES

PEPPERCORN (97 kcal) 3.75

#### FRESHLY GROUND BEEF BURGERS

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

THE AMERICAN  
Melted Cheddar, cured bacon, sweet pickled cucumber  
19.95 (1359 kcal)

#### DESSERTS

MR WHITE'S CLASSIC CHEESECAKE (V)  
Fresh blueberry sauce  
7.95 (357 kcal)

MR COULSON'S STICKY TOFFEE PUDDING (V)  
Vanilla ice cream, butterscotch sauce  
7.95 (711 kcal)

APPLE & ALMOND CRUMBLE (V)  
Vanilla ice cream  
7.50 (675 kcal)

SELECTION OF ICE CREAMS & SORBETS (V/VE)  
Speak to your server for today's favours  
7.50 (270 kcal)

Available Lunch Time Only (12:30pm-5:00pm)

#### SANDWICHES

All served with Koffmann fries

GRILLED CHICKEN TOASTED CLUB SANDWICH  
12.95 (854 kcal)

BLT TOASTED SANDWICH  
Grilled bacon, iceberg lettuce, tomato, mayonnaise  
9.95 (568 kcal)

Available Dinner Time Only (5:00pm-9:45pm)

#### MAINS

ROASTED PORK LOIN STEAK  
Confit apples, spinach, crisp sage leaves, cider cream sauce  
19.50 (720 kcal)

ROAST CHICKEN À LA FORESTIÈRE  
Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices  
23.95 (934 kcal)

Available 24 hours - Served from Crowne Plaza

#### TRADITIONAL SANDWICHES

Served on white, malted grain or gluten free bread with crisps

BAKED HAM, MATURE CHEDDAR & TOMATO CHUTNEY  
8.50 (821 kcal)

MEDITERRANEAN TUNA  
8.25 (707 kcal)

#### PIZZA

CAPRESE (V)  
Vine and sun blushed tomatoes with ripped mozzarella  
14.50 (1245 kcal)

PEPPERONI  
Spicy pepperoni  
15.50 (1156 kcal)

GARDEN (V)  
Vine tomatoes, grilled peppers, mushrooms, red onion  
15.50 (1071 kcal)  
Vegan option available (1060kcal)

#### DESSERT

SELECTION OF ICE CREAMS & SORBETS (V/VE)  
Speak to your server for today's favours  
7.50 (270 kcal)

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Marco Pierre White is a renowned chef, restaurateur and TV personality. He is arguably the most well-known and highly regarded chef of the modern era and was named the godfather of modern cooking.

He has led the UK restaurant scene for over 40 years and is regarded by many to have single-handedly dragged it to being at the forefront of modern gastronomy.

He trained and helped the careers of many famous chefs including Gordon Ramsay, Heston Blumenthal, James Martin and Jason Atherton, all of whom trained under him.

Marco's imminent success began when, at the age of 19, he went to London to train in classical French cooking with Albert and Michel Roux at Le Gavroche. He later went on to work with Pierre Koffmann at La Tante Claire, Raymond Blanc at Le Manoir and also with Nico Ladenis of Chez Nico at Ninety Nine Park Lane.

In January 1987, Marco opened Harveys, his first London restaurant. He was awarded his first Michelin star the following year and his second star in 1990. He finally won his third Michelin star in 1995 at The Restaurant Marco Pierre White in the Hyde Park Hotel London, becoming the first British chef and youngest chef worldwide, at the age of 33, to win three stars.

By 1999 Marco had achieved everything a chef would endeavour to become and finally hung up his apron on 23rd December, retiring from the kitchen. He now lives in the country just outside Bath (UK) where he oversees the development of his franchised restaurant concepts including his Steakhouse Bar & Grill here in Plymouth.

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) does not contain meat. (VE) does not contain any animal products.



MARCO PIERRE WHITE

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