

FOR THE TABLE

WARM BAKED SOURDOUGH (V)

Salted English butter

4.95 (481 kcal)

MARTINI OLIVES (VE)

Fresh lemon, thyme, extra virgin olive oil

5.50 (205 kcal)

STARTERS

COLONEL MUSTARD'S SCOTCH EGG

English mustard sauce

9.50 (738 kcal)

THE GOVERNOR'S FRENCH ONION SOUP
À LA NORMANDE

Croutons, Gruyère cheese

9.95 (249 kcal)

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon

10.95 (403 kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar (VE available)

9.50 (315 kcal)

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter

11.95 (412 kcal)

FINEST QUALITY SMOKED SALMON

Properly garnished, lemon, brown bread & butter

12.50 (272 kcal)

BOX TREE CHICKEN LIVER PÂTÉ

Toasted sourdough, fig chutney

10.95 (592 kcal)

(Supplement 2.50)

HERITAGE TOMATO & BURRATA SALAD (V)

Extra virgin olive oil, fresh basil, vintage balsamico

13.50 (327 kcal)

CAPONATA OF MEDITERRANEAN VEGETABLES (VE)

Aubergine, red bell peppers, Piccolo tomatoes, celery, sultanas, tomato dressing, soft herbs

9.50 (201 kcal)

CLASSIC MEATBALLS

Toasted garlic sourdough, rich tomato sauce, aged Parmesan

11.00 (559 kcal)

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

THE GRILL



Finest quality reserve beef since 1902. Exclusively grass-fed steer & heifer cattle, traditionally aged and graded to Marco's exacting standards. Seasoned & cooked to your liking before resting by trained grill chefs.

SIGNATURE CUTS

RECOMMENDED MEDIUM RARE

FILLET STEAK TOURNEDOS ROSSINI

Buttered leaf spinach, sourdough croûte, chicken liver pâté, Madeira roasting juices

37.50 (545 kcal)

FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, sourdough croûte, buttered leaf spinach, peppercorn sauce

37.50 (558 kcal)

FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, sourdough croûte

39.50 (863 kcal)

LARGER CUTS

All served with roasted Piccolo tomatoes & Koffmann chips. Ideal for sharing

PORTERHOUSE T-BONE

RECOMMENDED MEDIUM RARE

710g 73.50 (1774 kcal)

CHATEAUBRIAND

RECOMMENDED MEDIUM RARE

450g 75.00 (1554 kcal)

TOMAHAWK

RECOMMENDED MEDIUM RARE

1000g 80.00 (1758 kcal)

CLASSICS

SIRLOIN STEAK

RECOMMENDED MEDIUM RARE

Roasted Piccolo tomatoes, Koffmann chips

450g 43.00 (1240 kcal) | 225g 31.50 (849 kcal)

RIBEYE STEAK

RECOMMENDED MEDIUM

Roasted Piccolo tomatoes, Koffmann chips

280g 34.50 (913 kcal)

FILLET STEAK

RECOMMENDED MEDIUM RARE

Roasted Piccolo tomatoes, Koffmann chips

280g 49.50 (851 kcal) | 140g 35.00 (655 kcal)

SEA BASS ALLA SICILIANA

Caponata, tomato dressing, extra virgin olive oil, soft herbs

24.50 (400 kcal)

CHARGRILLED PORK LOIN

Chimichurri, roasted Piccolo tomatoes, Koffman fries

20.95 (1004 kcal)

GRILLED SALMON BÉARNAISE

Roasted Piccolo tomatoes, Koffmann fries

24.50 (1096 kcal)

STEAK FRITES, GARLIC BUTTER

SERVED PINK OR WELL-DONE

Perfect as a light lunch

Butcher's steak, wild rocket, aged Parmesan, vintage balsamico, Koffmann fries

24.50 (1006 kcal)

Supplement 6.00

THE STEAKHOUSE BURGER

Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries

20.95 (1361 kcal)

SIDES

KOFFMANN CHIPS (VE) 4.75 (364 kcal)

KOFFMANN FRIES (VE) 4.75 (444 kcal)

MINTED NEW POTATOES (V) 4.75 (178 kcal)

CRISPY ONION RINGS (VE) 4.75 (357 kcal)

ZITINI MAC & CHEESE (V) 5.75 (276 kcal)

BUTTERED GARDEN PEAS (V) 4.50 (174 kcal)

BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.95 (177 kcal)

BUTTERED LEAF SPINACH (V) 4.95 (209 kcal)

BOX TREE RED CABBAGE (V) 4.75 (67 kcal)

CREAMED CABBAGE & BACON 4.95 (505 kcal)

GREEN SALAD, TRUFFLE DRESSING (VE) 4.95 (52 kcal)

SAUCES & TOPPINGS

BÉARNAISE 3.95 (231 kcal)

PEPPERCORN 3.95 (97 kcal)


GARLIC PARSLEY BUTTER 3.95 (290 kcal)

CLAWSON BLUE CHEESE BUTTER 3.95 (285 kcal)

CHIMICHURRI 3.95 (83 kcal)

GARLIC KING PRAWNS 6.95 (290 kcal)

GRILLED GARLIC WOODLAND MUSHROOMS 5.50 (305 kcal)



“Cooking is a philosophy, it’s not a recipe.”

- Marco Pierre White

MAIN COURSES

ESCALOPE OF CHICKEN ALLA MILANESE

Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, fresh lemon

19.50 (657 kcal)

WHEELER'S FISH & CHIPS

Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon

23.50 (1135 kcal)

ROAST RUMP OF LAMB

SERVED PINK OR WELL-DONE

Mint vinaigrette, petit pois à la Française, roasting juices

29.95 (651 kcal)

AVOCADO CAESAR SALAD (V)

Aged Italian hard cheese, hen's egg, croutons, Bellagio dressing

17.95 (598 kcal)

Add grilled chicken 5.75 (190 kcal)

Add grilled prawns 6.95 (290 kcal)

BLACK TRUFFLE & RICOTTA RAVIOLI (V)

Wild rocket, truffle butter, aged Italian hard cheese (Vegan pea & shallot ravioli available 21.50)

19.95 (557 kcal)

CLASSIC MAC & CHEESE (V)

Zitini pasta, aged Italian hard cheese, mozzarella

17.50 (726 kcal)

Add smoked pancetta 3.95 (162 kcal)

Add truffled woodland mushrooms 4.50 (76 kcal)

WINE OF THE MOMENT

Summer is the perfect time to enjoy our handpicked wines of the moment, each thoughtfully selected to complement our menu.

Pair the Vina Real Rioja or Zuccardi Malbec with one of our signature cuts for a rich and satisfying match or try our refreshing sangria with the Salmon Béarnaise.

For lighter fare, the Joseph Mellot Sancerre is an ideal companion to fresh salads, while the Kleine Zalze Vineyard Selection Chenin Blanc perfectly complements creamy pasta or chicken dishes, offering the perfect pour to elevate every bite.

SANCERRE LES COLLINETTES <i>Joseph Mellot, Loire Valley, France</i> BOTTLE 45.00
VINEYARD SELECTION CHENIN BLANC <i>Kleine Zalze, Stellenbosch, South Africa</i> 175ML 7.30 250ML 10.50 BOTTLE 30.00
VIÑA REAL RIOJA RESERVA <i>Viña Real, Rioja, Spain</i> BOTTLE 50.00
BRAZOS MALBEC <i>Familia Zuccardi, Brazos, Mendoza, Argentina</i> 175ML 7.80 250ML 11.00 BOTTLE 32.00
SANGRIA <i>Familia Zuccardi, Brazos, Mendoza, Argentina, orange juice, lemonade, orange, lemon, mint</i> 🍷 GLASS 8.50 🍹 CARAFE 20.50

‘1961’

MENU

Born in 1961, Marco, dubbed the godfather of modern cooking, the first rock star chef, has led the UK Restaurant scene for over 40 years. Celebrate his impact on the dining world with our incredible 1961 set menu.


Two courses for £20.95

Available Monday-Wednesday, 5.30-9.30pm


Dishes marked with ‘1961’ are available on our set menu. For puddings, please see our Pudding menu for options. Some items may include a supplement charge.

Please note that the ‘1961’ menu cannot be used in conjunction with any other offer.

Send a ‘Paperless Postcard’ Now





Share Your #WineMoment





Send your very own ‘Paperless Postcard’ right now by scanning the QR Code. In doing so, you’ll gift a complimentary glass of wine (on us) to your chosen ‘send’ when they next dine with us.



T&Cs: Prize valid at Marco Pierre White Restaurants only. Entry valid for Marco Pierre White Restaurants' guests. Subject to availability. No cash or prize alternative. No change given. Winner must be 18 or over. One valid email / Instagram handle will be permitted per entry. Voucher/prize must be redeemed by January 28th, 2026. Voucher / prize cannot be redeemed on Fridays or Saturdays between the 17th November - 31st December. Winner will be contacted by email. Please check www.mpwrestaurants.co.uk for full T&Cs.









 @marcopierrewhitesteakhouse

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 approximate and uncooked. . A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day.
(V) Vegetarian. (VE) Vegan.