

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

Sourdough croutes, Gruyère cheese

9.95 (305 kcal)

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon

10.95 (403 kcal)

BEE TROOT & GOAT'S CHEESE SALAD (V)

Merlot dressing, candied walnuts (VE available 260 kcal)

9.50 (315 kcal)

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter

11.95 (412 kcal)

FINEST QUALITY SMOKED SALMON
PROPERLY GARNISHED

Fresh lemon, brown bread & butter

12.50 (272 kcal)

THE BOX TREE CHICKEN LIVER PARFAIT

Raisins sec Madeira, Yorkshire pudding, fig chutney

10.95 (547 kcal)

BAKED CAMEMBERT (V)

Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, toasted sourdough, soft herbs

12.50 (692 kcal)

(Supplement 2.00)

SEARED SCALLOPS

Black pudding, crisp bacon, cauliflower purée, truffle oil

13.95 (527 kcal)

CREAM OF CAULIFLOWER VELOUTÉ (V)

Sourdough croutes, truffle oil, chives

8.95 (443 kcal)

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 - 9pm

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.

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

THE GRILL

Campbell

BROTHERS

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

37.50 (863 kcal)

LARGER CUTS

Ideal for sharing or a large meal for one. All served with roasted Piccolo tomatoes & Koffmann chips.

PORTERHOUSE T-BONE

RECOMMENDED MEDIUM RARE

710g 79.00 (1774 kcal)

CHATEAUBRIAND

RECOMMENDED MEDIUM RARE

450g 77.00 (1554 kcal)

TOMAHAWK

RECOMMENDED MEDIUM RARE

1000g 82.00 (1758 kcal)

CLASSICS

SIRLOIN STEAK

RECOMMENDED MEDIUM RARE

Roasted Piccolo tomatoes, Koffmann chips

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

GRILLED SALMON BÉARNAISE

Roasted Piccolo tomatoes, Koffmann fries

24.50 (1096 kcal)

ROAST CHICKEN À LA FORESTIÈRE

Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices

23.50 (829 kcal)

RIBEYE STEAK

RECOMMENDED MEDIUM

Roasted Piccolo tomatoes, Koffmann chips

280g 34.50 (913 kcal)

PORK RIBEYE "MARCO POLO"

Pork collar, buttered leaf spinach, confit apples, spiced roasting juices

22.50 (867 kcal)

MR. WHITE'S MIXED GRILL

Butcher's steak, pork steak, chicken, black pudding, free range egg, Koffmann chips

FOR TWO: 51.95 (1959 kcal)
FOR ONE: 25.95 (1055 kcal)

FILLET STEAK

RECOMMENDED MEDIUM RARE

Roasted Piccolo tomatoes, Koffmann chips

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

PIERRE KOFFMANN'S DAUBE OF BOEUF

Baked mash potato, mushrooms, smoked bacon, soft herbs

23.95 (917 kcal)

(Supplement 3.00)

THE STEAKHOUSE BURGER

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

20.95 (1361 kcal)

SIDES

KOFFMANN CHIPS (VE) 4.75 (364 kcal)

KOFFMANN FRIES (VE) 4.75 (444 kcal)

BAKED MASH POTATO (V) 4.50 (157 kcal)

CRISPY ONION RINGS (VE) 4.75 (257 kcal)

BAKED MAC & CHEESE (V) 5.75 (346 kcal)

BUTTERED GARDEN PEAS (V) 4.50 (174 kcal)

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

CREAMED LEAF SPINACH WITH HORSERADISH (V) 5.95 (232 kcal)

PEAR, WALNUT, CHICORY, BLUE CHEESE SALAD (V) 5.25 (334 kcal)

CREAMED CABBAGE & BACON 4.95 (505 kcal)

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

SAUCES & TOPPINGS

BÉARNAISE (V) 3.95 (231 kcal)

PEPPERCORN 3.95 (97 kcal)

GARLIC PARSLEY BUTTER (V) 3.95 (290 kcal)

CLAWSON BLUE CHEESE 3.95 (V) (285 kcal)

TRUFFLE BUTTER 4.50 (V) (218 kcal)

MADEIRA ROASTING JUICES 3.95 (32 kcal)

GARLIC KING PRAWNS 6.95 (290 kcal)

GRILLED GARLIC WOODLAND MUSHROOMS (V) 5.50 (305 kcal)

Cooking

is a philosophy, it's not a recipe.

Marco Pierre White

MAIN COURSES

THE ENGLISH HOUSE CHICKEN & LEEK PIE

Buttered garden peas

20.95 (1297 kcal)

AVOCADO CAESAR SALAD

Anchovies, aged Parmesan, hen's egg, croutons

19.50 (758 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 21.95)

19.95 (557 kcal)

WHEELER'S FISH & CHIPS

Sauce tartare, Koffmann chips, marrowfat peas, fresh lemon

23.50 (1135 kcal)

COD LOIN WITH LENTILS

Crisp bacon, fresh thyme, extra virgin olive oil

23.50 (516 kcal)

MR. LAMB'S SHEPHERD'S PIE

Buttered garden peas

22.95 (937 kcal)

CLASSIC MAC & CHEESE (V)

Aged Italian hard cheese, mozzarella, herb breadcrumbs

17.95 (782 kcal)

Add smoked cured bacon 2.95 (162 kcal)

Add truffled woodland mushrooms (V) 3.95 (76 kcal)

SAVOUR THE SEASON

FRENCH 75

Laurent-Perrier La Cuvée, Beekeeper London Dry Gin, lemon juice, sugar cane syrup

Served in a flute with a lemon twist

14.70

LAURENT-PERRIER PALOMA

Laurent-Perrier La Cuvée, Olmeca Altos Tequila, Franklin & Sons Pink Grapefruit Soda

Served over ice in a highball glass garnished with grapefruit

14.25

THE LAURENT-PERRIER CLASSIC

Laurent-Perrier La Cuvée, Martell VS Cognac, Angostura Bitters, muddled sugar

Served in a rocks glass with a sharp orange twist

14.70

KIR ROYALE

Laurent-Perrier La Cuvée, Chambord

Served in a flute, no garnish needed - we celebrate elegance in simplicity

15.50

Join the Rewards Club

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Join the 'Rewards Club' for exclusive 'perks' such as our Birthday Club where you'll receive a complimentary gift on us, during your birthday month.

PLUS early access to VIP vouchers, deals and menu launches before anyone else.

Marco Pierre White

ESTD 1961

@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.