

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
4.95 (481 kcal)

MARTINI OLIVES (VE)
Fresh lemon, thyme, extra virgin olive oil
5.50 (205 kcal)

STARTERS

BEETROOT & GOAT'S CHEESE SALAD (V)
Merlot dressing, candied walnuts (VE available)
9.50 (315 kcal)

FINEST QUALITY SMOKED SALMON
Properly garnished, lemon, brown bread & butter
12.50 (272 kcal)

MAINS

AVOCADO CAESAR SALAD (V)
Anchovies, aged Parmesan, hen's egg, croutons
Large: 19.50 (670 kcal) Small: 9.95 (403 kcal)
Add grilled chicken 5.75 (190 kcal) Add grilled prawns 6.95 (290 kcal)

RAVIOLI OF AUBERGINE PARMIGIANA (V)
Tomato ragù, Piccolo tomatoes, fresh basil, Italian hard cheese
19.50 (382 kcal)
(Vegan pea & shallot ravioli option available)

WHEELER'S FISHCAKE
Sauce tartare, soft boiled egg, buttered leaf spinach
21.50 (849 kcal)

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)

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.

Campbell
BROTHERS

CLASSIC STEAKS

All served with roasted Piccolo tomatoes & Koffmann chips

FILLET STEAK
140g 35.00 (655 kcal)

RIBEYE STEAK
280g 34.50 (913 kcal)

SIRLOIN STEAK
225g 31.50 (849 kcal)

SAUCES

PEPPERCORN (97 kcal) 3.95
CHIMICHURRI (VE) 3.95 (83 kcal)
MADEIRA ROASTING JUICES 3.95 (32 kcal)

SIDES

KOFFMANN POTATOES 4.75

Fries (VE) (444 kcal) | Chips (VE) (364 kcal) | Minted New Potatoes (V) (178 kcal)

HAWKSTONE PREMIUM BEER BATTERED
ONION RINGS (VE) 4.75 (357 kcal)

BUTTERED GARDEN PEAS (V) 4.50 (174 kcal)

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

KING PRAWNS & GARLIC BUTTER 6.95 (290 kcal)

TRUFFLE & AGED PARMESAN FRIES 5.75 (483 kcal)

CREAMED LEAF SPINACH WITH HORSE RADISH (V) 5.95 (232 kcal)

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

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

CREAMED CABBAGE & BACON 4.95 (479 kcal)

DESSERTS

MR. WHITE'S CLASSIC CHEESECAKE (V)
Compote of seasonal berries
8.50 (334 kcal)

MR COULSON'S STICKY TOFFEE PUDDING (V)
Vanilla ice cream, toffee sauce
8.50 (711 kcal)

SELECTION OF ICE CREAMS & SORBETS (V/VE)
Speak to your server for today's favours
7.95 (254 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

GRILLED CHICKEN WITH TOMATO VINAIGRETTE
Buttered leaf spinach, soft herbs
19.50 (838 kcal)

ROAST RUMP OF LAMB
French style peas, mint vinaigrette, roasting juices
26.50 (651 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 & RED ONION
8.50 (821 kcal)

MEDITERRANEAN TUNA
8.25 (707 kcal)

CURRIES

CHICKEN MAKHANI CURRY
Basmati rice, garlic & coriander naan bread, poppadoms, mango chutney
19.50 (1266 kcal)

SRI LANKAN CAULIFLOWER DAHL (VE)
Lentils, tomato & coconut dahl, coriander, chilli, basmati rice
17.00 (773 kcal)

DESSERT

SELECTION OF ICE CREAMS & SORBETS (V/VE)
Speak to your server for today's favours
7.95 (254 kcal)

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.

FOLLOW US:

@marcopierrewhitesteakhouse