



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

www.mpwrestaurants.com

For the facts: drinkaware.co.uk

Photograph by David Bentley

FOR THE TABLE

Basket of Bread for Two
£3.50

Marinated Mixed Olives
£3.50

Pork Scratchings
£3.50

STARTERS

BEST OF BRITISH

Potted Duck, Piccalilli
Glamorgan Cheese Sausage
Traditional Cured Ham, Fruit Chutney
Black Pudding and
Bramley Apple Compote
£18.95

IDEAL — FOR — SHARING

SEAFOOD

Smoked Salmon
Prawn Cocktail
Crabcakes
Whitebait
£19.50

Slow Roasted Tomato Soup (v)
£5.95

Baked Camembert,
Crusty Bread **£8.75**

Finest Quality
Smoked Salmon **£10.00**

Traditional Cured Ham
with Melon **£7.75**

Pea and Ham Soup
£5.95

Tomato and Mozzarella Salad
(v) **£7.50**

Crispy Fried Calamari
£8.75

Beetroot and Goat's Cheese
Salad, Walnut Dressing (v)
£7.00

Cocktail of Prawns,
Sauce Marie Rose **£9.95**

Potted Duck, Piccalilli **£7.50**

Crab Cakes, Lemon and
Herb Mayonnaise **£9.00**

MAINS

— FISH —

Wheeler's of St. James'
Fish Pie **£15.50**

Fried Haddock with
Real Chips, Mushy Peas
£17.00

Smoked Haddock
with Poached Egg,
New Potatoes,
Beurre Blanc
£17.50

Fillet of Sea Bass with
Saffron, Chorizo, Lemon
and Chilli Butter Sauce
£18.25

Garlic King Prawns,
Provençal Rice **£21.95**

Fresh Fish of the Day
'Market Price'

FINE QUALITY — STEAK — NATIVE BREED

10oz Ribeye Steak
£27.95

10oz Sirloin Steak
£27.95

8oz Fillet Steak
£31.00

16oz T-Bone Steak
£30.50

— Add Four King Prawns **£8.50** —

*Our beef is aged for 28 days and garnished
with grilled tomato, onion rings and real chips*

Steak Burger, Onion Rings
and Real Chips **£16.95**

EXTRAS

Bernaise Sauce • Pepper Sauce • Blue Cheese Sauce
Truffle Butter • Marmite Butter • Garlic Butter

— Add **£3.50** —

— THE REST —

Steak and Ale Pie with
Minty Garden Peas **£14.25**

Traditional Rare Breed Pork
Sausage and Mash with
Crispy Onions **£17.95**

Belly Pork, Bramley Apple,
Bubble and Squeak,
Mustard Sauce **£16.65**

Chicken Kiev, Slow Roasted
Tomato, Real Chips, Garlic
Butter Sauce **£18.25**

Lemon and Rosemary Free
Range Chicken, Truffle Chips,
Rocket & Parmesan Salad
£17.50

Roast Rump of Lamb,
à la Dijonnaise, Potatoes
Dauphinoise **£19.50**

Duck Breast, Confit Leg,
French Style Peas **£22.50**

— SALADS/VEGETARIAN —

Cobb Salad – Chicken,
Bacon, Eggs, Avocado,
Blue Cheese **£13.25**

Fresh Salmon
Nicoise Salad
£17.25

Cheshire Cheese
Crumble Tart (v)
£12.50

Linguine with Smoked
Salmon and Chive Cream
£14.50

— SIDES —

Real Chips • Sauté Rosemary Potatoes • Creamed Potatoes • Onion Rings • Creamed Spinach
French Beans • Minty Garden Peas • House Salad • Rocket & Parmesan Salad • Garlic Mushrooms

— Add **£3.50** —

10% service will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (V) suitable for vegetarians.
Please note, some of our dishes contain nuts, as such we cannot guarantee that any items prepared in our kitchens are free from nuts or other allergens.
Should you have any allergies, intolerances or concerns please speak to a member of staff.

WINE LIST

CHAMPAGNE

		Bottle	125ml
J.Lemoine (Champagne, France)	NV	£55.00	£9.25
Laurent-Perrier Brut (Champagne, France)	NV	£62.00	£10.50
Veuve Clicquot Yellow Label (Champagne, France)	NV	£78.00	
Laurent-Perrier Brut Millésimé (Champagne, France) <i>Silver International Wine Challenge 2012</i>	2004	£95.00	
Laurent-Perrier Grand Siècle Brut (Champagne, France)	NV	£180.00	
Dom Pérignon Brut (Champagne, France)	2003	£190.00	

CHAMPAGNE ROSE

Louis Dornier et Fils Brut Rosé (Champagne, France)	NV	£56.00	£10.20
Laurent-Perrier Cuvée Rosé Brut (Champagne, France) <i>Silver (NV) International Wine Challenge 2012</i>	NV	£85.00	£13.50
Veuve Clicquot Rosé (Champagne, France)	NV	£95.00	
Laurent-Perrier Cuvee Alexandra Rosé (Champagne, France)	1998	£295.00	

BUBBLES

Prosecco, Sant' Orsola NV (Veneto, Italy)	NV	£39.00	£8.50
Omni Sparkling Rosé (South-Eastern Australia)	NV	£32.00	

WHITES: REFRESHING, CRISP & RACY

			175ml	250ml
Bonavita Pinot Grigio, South Australia	2012/13	£23.00	£5.85	£7.85
Don Jacobo Rioja Blanco, Bodegas Corral (Rioja, Spain)	2010/11	£26.00		
Vidal Sauvignon Blanc, (Marlborough, New Zealand) Crisp herbaceous passion-fruit and melon. <i>Bronze (2011) Sommelier Wine Awards 2012</i>	2012/13	£29.00		
Gavi, Enrico Serafino (Piemonte, Italy)	2010	£34.00		
Sancerre, La Gravelière, Joseph Mellot (Central Vineyards, France)	2010/11	£44.00		
Chablis, Louis Jadot (Burgundy, France) Crisp and dry with subtle oak.	2010/11	£45.00		

WHITES: FRUITY, ELEGANT & AROMATIC

Borsari Inzolia (Sicilia, Italy)	2010/11	£19.50	£5.10	£6.85
Kleine Zalze Bush Vines Chenin Blanc (Stellenbosch, South Africa)	2011/12	£24.00	£5.95	£8.25
Errázuriz 1870 Peñuelas Block Sauvignon Blanc (Casablanca Valley, Chile) Herbs, cut grass and tropical fruit. <i>Bronze Sommelier Wine Awards 2012</i>	2011/12	£28.00	£6.85	£9.50
Pinot Grigio Trentino L'Aristocratico, (Trentino-Alto Adige, Italy)	2011/12	£29.00		
Côtes du Rhône, Les Abeilles Blanc, Jean Luc Colombo (Rhône, France)	2010/11	£30.00		
Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot (Côtes Mâconnaise, France)	2010/11	£34.00		
Saint Véran Chapelle aux Loups, Louis Jadot (Burgundy, France)	2011/12	£45.00		

WHITES: RICH, ROUNDED & FULL

Callia Chardonnay (San Juan, Argentina)	2010/11	£24.00	£5.95	£8.25
Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier (Western Cape, South Africa)	2009/10	£25.00		
Viña Real Rioja Blanco, Barrel Fermented (Rioja, Spain) Floral and citrus aromas leading into a rounded, creamy, rich palate.	2009/10	£31.00		
Errázuriz Chardonnay Wild Ferment (Casablanca Valley, Chile) <i>Gold (NV) International Wine Challenge 2012</i>	2010/11	£35.00		
Meursault, Louis Jadot (Côtes de Beaune, France)	2007/8	£69.00		
Chassagne-Montrachet 1er Cru Morgeot, Clos de la Chapelle, Domaine Duc de Magenta, Louis Jadot (Côtes de Beaune, France)	2002	£130.00		

WINE LIST

ROSÉS: FRUITY & LIGHT

		Bottle	175ml	250ml
Borsari Merlot Rosé (Venezie, Italy)	2010/11	£21.00	£5.10	£6.85
Don Jacobo Rioja Rosado, Bodegas Corral (Rioja, Spain) Fresh summer fruits and a lively zing.	2010/11	£25.50		
Footsteps Rosé (California, USA)	NV	£22.00	£5.55	£7.85

REDS: SMOOTH, VELVETY & MELLOW

Borsari Cabernet Sauvignon (Venezie, Italy)	2010/11	£19.50	£5.10	£6.85
Rare Vineyards Malbec (Pays d'Oc, France)	2010/11	£27.00	£6.75	£9.35
Errázuriz 1870 Teno Block Merlot (Curicó Valley, Chile) Lovely, juicy spiced plum. <i>Gold List - House Wine Sommelier Wine awards 2012</i>	2010/11	£26.00	£6.50	£8.95
Fortant de France Terroir de Collines Pinot Noir (Pays d'Oc, France)	2011/12	£29.00		
Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Rioja, Spain)	2007/8	£32.00		
Vidal Pinot Noir (Hawke's Bay, New Zealand)	2010/11	£39.00		
Wise Lot 80 Cabernet Sauvignon, Margaret River (Margaret River, Australia)	2009	£45.00		

REDS: JUICY, SPICY & WARMING

Crusan Carignan-Syrah (VdP Coteaux de Fontcaude, France)	2010/11	£23.50	£5.85	£8.10
The Gourmet Shiraz (South Australia, Australia)	2010/11	£22.00	£5.55	£7.85
Côtes du Rhône, Les Abeilles Rouge, Jean Luc Colombo (Rhône, France) Fresh reds fruits and spice. <i>Silver (NV) International Wine Challenge 2012</i>	2009/10	£30.00		
Durbanville Hills Pinotage, Durbanville (Western Cape, South Africa)	2009/10	£32.00		
Chianti Superiore Il Leo, Ruffino (Toscana, Italy)	2009/10	£33.00		
Errázuriz Cabernet Sauvignon Max Reserva (Aconcagua Valley, Chile) Exceptional quality, with great concentration. <i>Bronze Sommelier Wine Awards 2012</i>	2010/11	£39.00		
JJ Hahn Reginald Shiraz (Barossa Valley, Australia)	2009	£42.00		
Chateauneuf-du-Pape, Les Bartavelles, Jean-Luc Columbo (Southern Rhône, France)	2009/10	£52.00		

REDS: OPULENT, SUMPTUOUS & DEEP

Salentein Reserve Malbec Valle de Uco (Mendoza, Argentina) Blackberry, blueberry and redcurrant, with subtle hints of violet. <i>Gold Sommelier Wine Awards 2012</i>	2009	£36.00		
Don Jacobo Rioja Gran Reserva, Bodegas Corral (Rioja, Spain)	1995	£48.00		
Amarone della Valpolicella Classico, Bolla (Veneto, Italy)	2007	£56.00		
Gevrey-Chambertin, Louis Jadot (Côtes de Nuits, France) Intense, vibrant red berry, mellow and long lasting	2007/8	£68.00		
Chateau Dufort-Vivens, 2eme Cru Classe Margaux (Bordeaux, France)	2008	£120.00		

DESSERT WINE

		Bottle	50ml
Muscat de Beaumes de Venise, Cave des Vignerons (Southern Rhône, France)	NV	£22.00	£4.20
Royal Tokaji Aszú 5 Puttonyos (Hungary)	2007/8	£36.00	
Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley (Maule Valley, Chile)	2011/12	£25.00	£4.50

PORTS

		Bottle	50ml
Sandeman Tawny (Douro, Portugal)	NV	£35.00	£4.50
Graham's LBV (Douro, Portugal)	2005/6	£47.00	
Warre's Otima, 10 Year Old Tawny (Douro, Portugal)	NV	£52.00	£7.00

If a particular vintage or wine is unavailable, a suitable alternative will be offered.