
TO SHARE

SELECTION OF SOMERSET CHARCUTERIE £13.25
coppa ham, cider chorizo, black pepper
and garlic salami with olive grissini, avocado,
sundried tomatoes and buffalo mozzarella

FRITTO MISTO £13.25
calamari, scallops and tiger prawns,
in a light tempura batter served with
sauce tartare, lemon and tabasco

For The Table

MIXED OLIVES £3.50
marinated à la provençal

WARM BAKED SOURDOUGH £3.50
English butter and sea salt

DEVILS ON HORSEBACK £3.75
prunes filled with mango purée,
wrapped in bacon

SOMERSET POKERS £4.50
mini spicy salami, infused with cider
and Cheddar cheese

STARTERS

CRISPY CALAMARI £6.95
sauce tartare

CRISPY DEVILLED WHITEBAIT £7.95
lemon and sauce tartare

**WELSH RAREBIT WITH
POACHED EGG** £6.95
toasted sourdough (v)

**RILLETTES OF DUCK
AU POIVRE VERT** £8.25
potted shredded duck, green
peppercorns, cornichons and
toasted sourdough

**SEVERN AND WYE
SMOKED SALMON** £8.95
properly garnished with shallots,
capers, pickled cucumber and
buttered brown bread

CLASSIC CAESAR SALAD £6.50
Cos lettuce, avocado, croutons
and Parmesan

**SALAD OF BEETROOT,
GOATS' CHEESE** £6.95
candied walnuts,
Merlot dressing (v)

CRÈME DU BARRY £6.50
cream of cauliflower soup,
baby leeks, truffle oil (v)

**WHEELER'S ATLANTIC
PRAWN COCKTAIL** £8.95
sauce Marie Rose and buttered
brown bread

WARM BAKED CAMEMBERT £8.25
toasted sourdough with roasted vine
tomatoes and vintage balsamico (v)

MARCO'S LOBSTER MACARONI £11.25
lobster served in a lobster
bisque, with fresh tarragon

**BRANDADE OF SMOKED
MACKEREL** £6.75
finest quality smoked mackerel
in fresh horseradish mayonnaise
with toast Melba

"The rock star chef, the first and youngest ever British chef to achieve three Michelin stars....then gave them back.."

Finest Quality **STEAKS**

*All our steaks are 28 day aged from Royal Warrant
Appointed butcher, Campbell Brothers.*

Fillet 8oz £29.95

Sirloin 10oz £26.50

Ribeye 10oz £26.50

T-bone 16oz £29.95

Chateaubriand 16oz (for two) £56.00

Côte de Boeuf from Buccleuch 24oz (for two) £61.00

The Côte de Boeuf is from the Duke of Buccleuch farmers' group and is carefully selected from the finest Scottish cattle. To ensure the highest quality they are reared on a natural grass diet and the beef is matured on the bone to give a full, distinct and succulent flavour.

*All our steaks are served with homemade pommes frites
and a classic steakhouse green salad with Merlot dressing.*

SAUCES

Bordelaise Butter £2.50

Peppercorn Sauce £3.00

Wild Mushroom Sauce £3.00

Béarnaise Sauce £3.00

Escargot in Garlic
and Parsley Butter £5.00

THE STEAKHOUSE BURGER WITH POMMES FRITES

grilled prime 8oz beef burger, Monterey Jack cheese, Dijon mayonnaise & crispy onion rings served on a warm brioche bun with pommes frites

£14.50

THE GREAT AMERICAN CHEESE AND BACON BURGER

grilled prime 8oz beef burger, Monterey Jack cheese, crisp streaky bacon, BBQ sauce, iceberg lettuce & tomato served on a warm brioche bun with pommes frites

£14.50

MAINS

THE GOVERNOR'S FISH AND CHIPS beer battered haddock, triple cooked chips, mushy peas and sauce tartare	£14.95	GNOCCHI ALLA SORRENTINA sauce Pomodoro, cherry tomatoes, buffalo mozzarella (v)	£12.75
MACARONI OF WILD MUSHROOMS cep velouté sauce with a poached egg on top (v)	£12.50	CHICKEN À LA FORESTIÈRE roast chicken supreme, wild mushrooms, wilted baby spinach, potatoes Dauphinoise	£14.50
GRILLED 8OZ SALMON STEAK Béarnaise sauce, roast vine tomatoes, a green salad and pommes frites	£15.95	PORK BELLY MARCO POLO Roast belly of pork with crackling, butter beans and honey spice roasting juices	£12.95
WHEELER'S FISH CURRY WITH MANGO AND CORIANDER poached salmon, cod and tiger prawns in a mild curry sauce with buttered rice	£16.95	CLASSIC CHICKEN KIEV chicken breast with garlic butter, coated in breadcrumbs served with pommes frites, roast vine tomatoes and buttered peas	£14.25
ROAST RUMP OF LAMB À LA DIJONNAISE haricot verts, potatoes Dauphinoise and roasting juices	£19.50	GRILLED 8OZ SWORDFISH STEAK À LA PROVENÇAL buttered new potatoes, sauce vierge with fresh basil	£18.95
SEARED YELLOWFIN TUNA STEAK WITH PANZANELLA SALAD cherry tomatoes, capers, croutons, red onion, fresh basil, merlot dressing	£18.50	MARCO'S CLASSIC CAESAR SALAD Cos lettuce, avocado, anchovies, croutons and Parmesan add free-range chicken add grilled shrimps	£13.50 £15.95 £17.95

SIDES

WILTED BABY SPINACH	£3.50	CRISPY ONION RINGS	£3.50
GRILLED BEEF TOMATOES WITH FRESH HERBS	£3.50	GARLIC BUTTON MUSHROOMS	£3.50
STEAKHOUSE GREEN SALAD	£3.50	HOMEMADE POMMES FRITES	£3.50
BUTTERED NEW POTATOES	£3.50	TRIPLE COOKED CHIPS	£3.50
CREAMED CABBAGE AND BACON	£3.50	BUTTERED GARDEN PEAS	£3.50
		GREEN BEANS	£3.50

"The most influential and creative chef of his generation is also the prodigal son of British cooking. A council estate boy who started work at the St George Hotel in Harrogate, White trained with the best - the Roux Brothers, Pierre Koffmann, Raymond Blanc, Nico Landenis - then bettered them."
- Nick Curtis, The Evening Standard

PUDDINGS

NEW YORK BAKED CHEESECAKE £5.75
with fresh strawberries

MR. COULSON'S STICKY TOFFEE PUDDING £5.50
with butterscotch sauce
and vanilla ice cream

WARM CHICAGO CHOCOLATE BROWNIE £5.25
with milk ice cream

CAMBRIDGE BURNT CREAM £5.50
with fresh raspberries

CLASSIC KNICKERBOCKER GLORY £5.75
Chantilly cream

MR. WHITE'S RICE PUDDING £5.25
with hot apricot compote

THE BOX TREE'S ETON MESS £5.75
the perfect mistake

SELECTION OF FARMHOUSE CHEESES

Colston Bassett Stilton, Keen's Cheddar, Somerset Brie
with grapes, quince jelly and artisan crisp breads

£7.50