

**MARTINI GREEN OLIVES 3.95**  
Cerignola (v)

**MARCO PIERRE WHITE**  
STEAKHOUSE BAR & GRILL

**WARM BAKED SOURDOUGH 3.95**  
Salted butter (v)

## HORS D'OEUVRES

**CLASSIC 1970's PRAWN COCKTAIL 9.95**  
Sauce Marie Rose, brown bread and butter

**SALT ROASTED BEETROOT SALAD 8.25**  
Kidderton Ash goats' cheese, walnut dressing (v)

**BAKED CAMEMBERT WITH FRESH HERBS 9.75**  
Roasted vine tomatoes, warm baked sourdough, vintage balsamico, quality olive oil (v)

**TARTARE OF FRESH SALMON À L'AMÉRICAIN 7.95**  
Toast Melba

**POTTED DUCK, WITH GREEN PEPPERCORNS 8.50**  
Toasted sourdough, cornichons

**TEMPURA OF CALAMARI & SHRIMP 9.50**  
Sauce tartare, fresh lemon

**MR WHITE'S FRESH DRESSED CRAB 9.95**  
Sauce mayonnaise, toast Melba

**SELECTION OF ENGLISH CHARCUTERIE 8.95**  
Cornichons, warm baked sourdough

**FINEST QUALITY SMOKED SALMON 9.95**  
Properly garnished, brown bread and butter

## CLASSIC EGG DISHES

**CROUSTADE OF EGGS MAXIM'S 7.50**  
Mushroom duxelle, sauce Hollandaise (v)

**DOUBLE EGGS BENEDICT 7.50**  
Finest quality Wiltshire ham, sauce Hollandaise

**WELSH RAREBIT ON TOAST 7.25**  
Poached hen's egg (v)

## SOUPS AND POTAGES

**CLASSIC FRENCH ONION SOUP 6.95**  
Croutons, Gruyère cheese

**CREAM OF PUMPKIN SOUP 6.95**  
Parmesan croutons (v)

**MEDITERRANEAN FISH SOUP 7.25**  
Croutons, rouille, Gruyère cheese

## FINEST QUALITY STEAKS

All served with pommes frites

**GRILLED 35 DAY AGED RIBEYE 10oz 27.95**

**GRILLED 35 DAY AGED SIRLOIN 10oz 27.95**

**GRILLED CENTRE CUT FILLET 8oz 31.50**

**ROAST CHATEAUBRIAND FOR TWO 16oz 29.00pp**

**GRILLED 35 DAY AGED T-BONE 16oz 31.95**

### SAUCES

Classic peppercorn and brandy sauce 3.50 • Béarnaise sauce with fresh tarragon 3.50 • Grilled wild mushrooms in garlic butter 3.50  
Snails and garlic butter 5.50

## STEAKHOUSE BURGERS

**THE FRENCH:**  
MELTED CHEESE, CRISPY ONION RINGS, DIJON MAYONNAISE  
15.95

**THE AMERICAN:**  
MELTED CHEESE, CRISPY BACON, PICKLED CUCUMBER  
15.95

**THE BRITISH:**  
B.L.T. CRISPY STREAKY BACON, LETTUCE, TOMATO, MAYONNAISE  
15.95

**THE ALEX JAMES:**  
MELTED BLUE CHEESE, CRISPY STREAKY BACON  
16.25

All our beef burgers are finished in a BBQ glaze and served in a brioche bun with pommes frites

## ROASTS

**ROAST RUMP OF LAMB 23.95**  
Dijon mustard and herb crust, rosemary roasting juices

**HONEY ROAST BELLY PORK MARCO POLO 16.50**  
Honey roasting juices, apple sauce

**ROAST CHICKEN À LA FORESTIÈRE 16.50**  
Fricassée of wild mushrooms, Madeira roasting juices

All served with pommes fondant and petit pois à la française

## PIES

**THE GOVERNOR'S STEAK AND ALE PIE 15.50**

**WHEELER'S CLASSIC FISH PIE 17.95**  
All served with buttered garden peas

**MR LAMB'S SHEPHERD'S PIE 15.50**

## WILD MUSHROOMS

**GRILLED SALMON STEAK À LA FORESTIÈRE 18.25**  
Young spinach, vintage balsamico, olive oil, fresh herbs

**GNOCCHI POMODORO WITH FRESH BASIL 13.95**  
Fricassée of wild mushrooms and fresh herbs (v)

**CLASSIC MACARONI CHEESE WITH POACHED EGG 13.95**  
Wild mushrooms and herbs (v)

All served with green salad and truffle dressing

## SIDES

All sides are 3.75

Creamed leaf spinach with horseradish (v) • Salad of Heritage tomatoes with fresh basil and olive oil (v) • Creamed cabbage and pancetta  
Triple cooked chips (v) 3.50 • Pommes frites with sea salt (v) • Crispy onion rings (v) • French beans with toasted almonds (v)  
Buttered garden peas with fresh mint (v) • Green salad with truffle dressing (v)

A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (v) suitable for vegetarians.  
Food Allergies and Intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.



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