

MARTINI GREEN OLIVES 3.95

Cerignola (v)

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL**WARM BAKED SOURDOUGH 3.95**

Salted Irish butter (v)

HORS D'OEUVRES**SEARED SEA SCALLOPS,
WITH BLACK PUDDING 12.50**

Crisp pancetta, cauliflower purée

**SALT ROASTED BEETROOT
AND GOATS' CHEESE SALAD 7.50**

Walnut dressing (v)

**POTTED DUCK WITH
GREEN PEPPERCORNS 8.50**

Toasted sourdough, cornichons

CLASSIC EGGS BENEDICT 7.50

Irish baked ham

WHEELER'S CRISPY CALAMARI 8.50

Sauce tartare, fresh lemon

CLASSIC 1970'S PRAWN COCKTAIL 9.50

Sauce Marie Rose, brown bread and butter

BAKED CAMEMBERT FONDUE 9.50Roasted vine tomatoes, warm baked sourdough,
vintage balsamico, quality olive oil (v)**MR WHITE'S SCOTCH EGG 7.50**

Colonel Mustard sauce

FINEST QUALITY SMOKED SALMON 8.95Properly garnished,
brown bread and butter**SOUPS AND POTAGES****CLASSIC FRENCH
ONION 7.50**

Croutons, Gruyère cheese

**MR WHITE'S PEA
AND HAM SOUP 6.95**

Fresh parsley

**ROASTED
TOMATO SOUP 6.95**

Fresh basil (v)

**SEAFOOD
CHOWDER 7.50**

Sourdough crouton

FINEST QUALITY STEAKS

All served with roasted vine tomatoes, English watercress and a choice of triple cooked chips, pommes frites, or green salad with truffle dressing

**GRILLED
35 DAY AGED
RIBEYE 10oz
25.95****GRILLED
35 DAY AGED
SIRLOIN 10oz
25.95****GRILLED
CENTRE CUT
FILLET 8oz
29.50****ROAST
CHATEAUBRIAND
FOR TWO 16oz
59.00****GRILLED
35 DAY AGED
T-BONE 16oz
30.50****SAUCES**

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

STEAKHOUSE BURGERS**THE FRENCH:****MELTED CHEESE,
CRISPY ONION RINGS,
DIJON MAYONNAISE****14.95****THE AMERICAN:****MELTED CHEESE,
CRISPY BACON,
PICKLED CUCUMBER****14.95****THE ALEX JAMES:****MELTED BLUE
CHEESE, CRISPY
STREAKY BACON****15.50**

All our beef burgers are finished in a barbecue glaze, with iceberg lettuce, beef tomato and served in a brioche bun with pommes frites

FISH AND SEAFOOD**WHEELER'S HADDOCK FISH CAKE 12.95**Poached hen's egg, sauce tartare,
buttered spinach**THE GOVERNOR'S FRIED HADDOCK,
AND TRIPLE COOKED CHIPS 15.95**

Mushy peas, sauce tartare

CONNAUGHT'S SHRIMP CURRY 16.50

Mango, fresh ginger, buttered rice

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

Buttered garden peas

**HONEY ROASTED
BACON CHOP 13.95**Marco polo glaze, spiced honey
roasting juices, box tree red cabbage,
apple sauce, fondant potato**MR LAMB'S
SHEPHERD'S PIE 15.50**

Buttered garden peas

**ROAST RUMP OF LAMB
À LA DIJONNAISE 23.50**Gratin dauphinoise, haricots verts,
rosemary roasting juices**CLASSIC CHICKEN KIEV 15.50**Roast vine tomatoes, pommes frites,
watercress, buttered peas**WILD MUSHROOMS****CROUSTADE OF EGGS
MAINTENON MAXIM'S 12.50**

Mushroom duxelle, sauce hollandaise (v)

**CREAMY POLENTA
WITH WILD MUSHROOMS 13.50**

Leaf spinach, extra virgin olive oil (v)

**MARCO'S BAKED MACARONI CHEESE,
WITH POACHED HEN'S EGG 13.50**

Fricassee of wild mushrooms (v)

SIDESCreamed leaf spinach with horseradish (v) • Salad of heritage tomatoes with fresh basil and olive oil (v) • Creamed cabbage and pancetta • Baked macaroni cheese (v)
Triple cooked chips (v) • 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)

All sides 3.50

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.