

**MARTINI GREEN OLIVES 3.95**

Cerignola (v)

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

Salted English butter (v)

**HORS D'OEUVRES****SEARED SEA SCALLOPS,  
WITH BLACK PUDDING 13.50**

Crisp pancetta, cauliflower purée

**SALT ROASTED BEETROOT  
AND GOATS' CHEESE SALAD 7.95**

Walnut dressing (v)

**POTTED DUCK WITH  
GREEN PEPPERCORNS 8.50**

Toasted sourdough, cornichons

**CLASSIC EGGS BENEDICT 7.95**

Woodall's ham

**WHEELER'S CRISPY CALAMARI 8.50**

Sauce tartare, fresh lemon

**CLASSIC 1970'S PRAWN COCKTAIL 9.95**

Sauce Marie Rose, brown bread and butter

**BAKED CAMEMBERT FONDUE 9.95**Roasted 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 9.50**Properly garnished,  
brown bread and butter**SOUPS AND POTAGES****CLASSIC FRENCH  
ONION 7.95**

Croutons, Gruyère cheese

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

Fresh parsley

**ROASTED  
TOMATO SOUP 7.50**

Fresh basil (v)

**MEDITERRANEAN  
FISH 7.95**

Croutons, rouille, Gruyère cheese

**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  
27.50****GRILLED  
35 DAY AGED  
SIRLOIN 10oz  
27.50****GRILLED  
CENTRE CUT  
FILLET 8oz  
30.95****ROAST  
CHATEAUBRIAND  
FOR TWO 16oz  
58.00****GRILLED  
35 DAY AGED  
T-BONE 16oz  
30.50****SAUCES**

Classic peppercorn and brandy sauce 3.25 • Béarnaise sauce with fresh tarragon 3.25 • Grilled wild mushrooms in garlic butter 3.25 • Snails and garlic butter 5.25

**STEAKHOUSE BURGERS****THE FRENCH:****MELTED CHEESE,  
CRISPY ONION RINGS,  
DIJON MAYONNAISE****14.50****THE AMERICAN:****MELTED CHEESE,  
CRISPY BACON,  
PICKLED CUCUMBER****14.95****THE ALEX JAMES:****MELTED BLUE  
CHEESE, CRISPY  
STREAKY BACON****14.95**

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 13.50**Poached hen's egg, sauce tartare,  
buttered spinach**THE GOVERNOR'S FRIED HADDOCK,  
AND TRIPLE COOKED CHIPS 16.95**

Mushy peas, sauce tartare

**CONNAUGHT'S SHRIMP CURRY 17.50**

Mango, fresh ginger, buttered rice

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

Buttered garden peas

**HONEY ROASTED  
BACON CHOP 14.50**Marco polo glaze, spiced honey  
roasting juices, box tree red cabbage,  
apple sauce, fondant potato**MR LAMB'S  
SHEPHERD'S PIE 14.95**

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 12.95**

Mushroom duxelle, sauce hollandaise (v)

**CREAMY POLENTA  
WITH WILD MUSHROOMS 13.95**

Leaf spinach, extra virgin olive oil (v)

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

Fricassee of wild mushrooms (v)

**SIDES**Creamed 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 when five or more dine 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.