



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

A discretionary 10% service will be added to your bill.

All prices include VAT at the current rate.

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.

CHAMPAGNE

Veuve Clicquot Yellow Label Brut NV

‡ 125ml 12.95 / Bottle 75.00

Veuve Clicquot Brut Rosé

‡ 125ml 15.50 / Bottle 87.00

Veuve Clicquot Yellow Label Brut NV

Magnum 150.00

Ruinart Blanc de Blancs

Bottle 105.00

Dom Perignon Brut

Bottle 190.00

Krug Grande Cuvée Brut

Bottle 225.00

PROSECCO AND SPARKLING WINE

Prosecco Extra Dry, Galanti, Veneto, Italy

‡ 125ml 5.95 / Bottle 34.00

Bottega Rose Gold Spumante, Italy

Bottle 44.00

Bottega Rose Gold Spumante, Italy

Magnum 88.00

Bottega Gold Prosecco, Veneto, Italy

Bottle 43.00

Bottega Gold Prosecco Brut, Veneto, Italy

Magnum 86.00

ROSÉ WINES

Pair these wines with lighter food flavours. Our wine from Jean-Luc Colombo is amazing with seafood and salads.

Pinot Grigio Rosé delle Venezie, Parini, Italy

Bottle 20.00

White Zinfandel, Vendange, California, USA

‡ 175ml 5.40 / ‡ 250ml 7.60 / Bottle 22.00

CHOSEN BY
MARCO PIERRE WHITE

Jean-Luc Colombo Marco Pierre White Rosé

Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean.

‡ 175ml 7.35 / ‡ 250ml 10.40 / Bottle 30.50

‡ BY THE GLASS | 125ml available on request

WHITE WINES

DRY, DELICATE WHITE WINES

Ideally suited to partner lighter flavours in food.
Salads, seafood and Mediterranean dishes.

Rioja Blanco, Don Jacobo, Bodegas Corral, Spain
Bottle 24.50

Gavi, Ca' Bianca, Piemonte, Italy
🍷 175ml 6.80 / 🍷 250ml 9.60 / Bottle 28.00

Chablis, Cellier de la Sablière, Louis Jadot, France
Bottle 42.00

Pinot Grigio, Da Luca, Terre Siciliane, Italy
🍷 175ml 5.40 / 🍷 250ml 7.60 / Bottle 22.00

Pinot Gris, Dashwood, Marlborough, New Zealand
🍷 175ml 6.90 / 🍷 250ml 9.75 / Bottle 28.50

ZESTY, AROMATIC WHITE WINES

Wonderfully racy, these wines are great with poultry, seafood and pork. Brilliant with spicy or herby sauces.

Sauvignon Blanc Reserva, Luis Felipe Edwards, Casablanca Valley, Chile
🍷 175ml 4.80 / 🍷 250ml 6.75 / Bottle 19.50

Sauvignon Blanc, Waipara Hills, New Zealand
🍷 175ml 6.90 / 🍷 250ml 9.75 / Bottle 28.50

Sancerre, La Gravelière, Joseph Mellot, France
Bottle 41.00

Riesling, Bay of Fires, Tasmania, Australia
Bottle 36.00

Gewürztraminer, Nederburg The Beautiful Lady, South Africa
Bottle 37.00

Sauvignon Blanc, Cloudy Bay, Marlborough New Zealand
🍷 175ml 14.50 / 🍷 250ml 19.95 / Bottle 51.00

RIPE, FRUIT DRIVEN WHITE WINES

With more body and weight of flavour, these work well with poultry, pork, creamy sauces and stronger flavoured fish.

Chenin Blanc-Sauvignon Blanc-Viognier, Flagstone Noon Gun, Western Cape, South Africa
Bottle 20.00

Albariño, La Marimorena, Rías Baixas, Spain
Bottle 38.00

CHOSEN BY
MARCO PIERRE WHITE

Jean-Luc Colombo Marco Pierre White Blanc
Made from Vermentino with a splash of Sauvignon Blanc.
Cracking with seafood or on its own.

🍷 175ml 7.35 / 🍷 250ml 10.40 / Bottle 30.50

Chardonnay, Durbanville Hills, Durbanville South Africa

🍷 175ml 6.30 / 🍷 250ml 8.90 / Bottle 26.00

Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France
Bottle 30.50

WHITE WINES

OAKY, NUTTY WHITE WINES

With bold, rich flavours, these fuller bodied white wines need creamy sauces, meatier fish, poultry and pork to bring out their best.

**Chardonnay, Wild Ferment, Errázuriz,
Casablanca Valley, Chile**

🍷 175ml 7.95 / 🍷 250ml 11.25 / Bottle 33.00

Chardonnay, Sanford, Santa Barbara County, USA
Bottle 58.50

Meursault, Louis Jadot, France
Bottle 75.00

RED WINES

LIGHT BODIED, EASY GOING RED WINES

Very versatile with food. Salmon, pork and poultry are complemented admirably.

Pinot Noir, Élevé, France

🍷 175ml 4.80 / 🍷 250ml 6.75 / Bottle 19.50

Valpolicella Classico, Bolla, Italy
Bottle 28.50

Beaujolais-Villages, Pascal Clément, France
Bottle 26.50

MEDIUM BODIED, FRUIT LED RED WINES

Great partners for fuller flavoured pork and poultry with rich, dark sauces. Also good with most red meat.

**Merlot, Reserva, Luis Felipe Edwards,
Colchagua Valley, Chile**

🍷 175ml 5.15 / 🍷 250ml 7.25 / Bottle 21.00

Monastrell, Macho Man, Jumilla, Spain
Bottle 38.00

**Cabernet Sauvignon, Nederburg, The Manor,
Western Cape, South Africa**

🍷 175ml 5.50 / 🍷 250ml 7.75 / Bottle 22.50

Côtes de Bourg, Les Hipsters Barbe
Bottle 31.50

Bordeaux Supérieur, Moulin d'Issan, France
Bottle 47.00

Garnacha Old Vine, Pablo, Calatayud, Spain

🍷 175ml 5.95 / 🍷 250ml 8.40 / Bottle 24.50

Bekaa Valley, Musar Jeune, Lebanon
Bottle 41.00

RED WINES

FULLER BODIED, SPICY, PEPPERY RED WINES

Bolder food flavours work best. Lamb, steak, burgers.
Turns up the heat with spicy sauces.

Malbec, Callia Lunaris, San Juan, Argentina

‡ 175ml 6.30 / ‡ 250ml 8.90 / Bottle 26.00

**Cabernet Sauvignon-Shiraz-Malbec, Flagstone
Longitude, Western Cape, South Africa**

Bottle 24.00

CHOSEN BY
MARCO PIERRE WHITE

Jean-Luc Colombo Marco Pierre White Rouge

Rich and generous Syrah (Shiraz)

No oak, just lush, spicy fruit.

‡ 175ml 7.35 / ‡ 250ml 10.40 / Bottle 30.50

Veneto, Passori Rosso, Italy

Bottle 28.50

**Shiraz Cabernet, JJ Hahn, Reginald,
Barossa Valley, Australia**

Bottle 35.50

**Malbec, Salentein Barrel Selection,
Valle de Uco, Mendoza, Argentina**

‡ 175ml 9.10 / ‡ 250ml 12.90 / Bottle 38.00

FULL BODIED, OAK AGED, CONCENTRATED RED WINES

Intensely flavoured red wines are a match for strongly
flavoured lamb, beef and game. Avoid delicate seafood.

**Pinot Noir, Reserve Series, Vidal,
Hawke's Bay, New Zealand**

‡ 175ml 9.35 / ‡ 250ml 13.25 / Bottle 39.00

Rioja Reserva, Viña Real, Spain

‡ 175ml 10.05 / ‡ 250ml 14.25 / Bottle 42.00

**Amarone della Valpolicella Classico,
Bolla, Italy**

Bottle 57.00

Pinot Noir, Cloudy Bay, Marlborough, New Zealand

Bottle 62.00

**Malbec, Salentein Primus, Valle de Uco,
Mendoza, Argentina**

Bottle 75.00

PORT & DESSERT WINES

**Sauvignon Blanc, Late Harvest, Errázuriz,
Casablanca Valley, Chile**

‡ 50ml 3.50 / 37.5cl Bottle 20.00

Tokaji, Aszú, 5 Puttonyos, Béres, Hungary

50cl Bottle 39.00

Graham's 10 year old Tawny Port

‡ 50ml 5.25 / Bottle 49.00

Graham's Late Bottled Vintage Port

‡ 50ml 3.75 / Bottle 40.00

Graham's Quinta dos Malvedos Vintage Port

Half Bottle 45.00

SERIOUS ABOUT STEAK

Fuller flavoured red wines are excellent with most red meat. Here we recommend three fantastic Argentinian Malbecs that really bring out the best in your steak

MALBEC • ARGENTINA • STEAK

Malbec, Callia Lunaris, San Juan, Argentina

Ripe, soft berry fruit. The gentle introduction to our trio of Malbec.

🍷 175ml 6.30 / 🍷 250ml 8.90 / Bottle 26.00

Malbec, Salentein Barrel Selection, Valle de Uco, Mendoza, Argentina

Great depth of flavour, oaky notes and dark fruit. Argentina's national grape.

🍷 175ml 9.10 / 🍷 250ml 12.90 / Bottle 38.00

Malbec, Salentein Primus, Valle de Uco, Mendoza, Argentina

Full bodied, intense and sublimely rich. Our 'prestige' Malbec and the ultimate chaperone to steak.

Bottle 75.00

CHOSEN BY MARCO

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MARCO PIERRE WHITE

These wines, made by 'The winemaking wizard of the Rhône', Jean-Luc Colombo, are personally selected by Marco Pierre White for their quality and flavours.

