

## SEASONAL MOCKTAILS

### VIRGIN PASSION FRUIT MARTINI

Passion fruit purée, vanilla syrup, Franklin & Sons ginger beer, orange  
9.95 (154kcal)

### VIRGIN MARY

Longbottom & Co Virgin Mary, celery stick  
7.50 (80kcal)

### CRODINO

Crodino, soda water, bittersweet orange aperitivo  
7.50 (88kcal)

### MARCO'S LEMONADE

Lemon juice, sugar cane syrup, soda water, lemon  
6.50 (114kcal)

### MARCO'S RHUBARB LEMONADE

Lemon juice, sugar cane syrup, soda water, rhubarb syrup, grenadine, strawberry  
6.50 (179kcal)

### MARCO'S STRAWBERRY LEMONADE

Lemon juice, sugar cane syrup, soda water, strawberry purée, strawberry  
6.50 (135kcal)

MARCO PIERRE WHITE  
**MR. WHITE'S**  
ENGLISH CHOPHOUSE ESTD 2015

MARCO PIERRE WHITE  
**MR. WHITE'S**  
ENGLISH CHOPHOUSE ESTD 2015

## FOR THE TABLE

WARM BAKED SOURDOUGH (V)  
Salted English butter  
4.95 (481kcal)

MARTINI OLIVES (VE)  
Fresh lemon, extra virgin olive oil  
4.95 (222kcal)

## STARTERS

### COCKTAIL OF ATLANTIC PRAWNS

Marie Rose sauce, brown bread & butter  
12.95 (455kcal)

### BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, grape vinegar  
9.50 (373kcal) VE available

### THE GOVERNOR'S FRENCH ONION SOUP

Croutons, Gruyère cheese  
8.95 (305kcal)

### WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon  
9.95 (402kcal)

### FINEST QUALITY SMOKED SALMON

Properly garnished, buttered brown bread, fresh lemon  
13.95 (322kcal)

### POACHED PEAR & CLAWSON BLUE CHEESE SALAD (V)

Endive, candied walnuts, grape vinegar  
8.95 (398kcal) VE available

## FINEST QUALITY GRASS-FED CAMPBELL BROTHERS' BEEF

## SIGNATURE STEAKS

### FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, peppercorn sauce  
35.95 (1069kcal)

### FILLET STEAK WITH GARLIC BUTTER

Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, garlic butter  
35.95 (1262kcal)

### FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, confit potato  
37.50 (1270kcal)

## SHARING STEAKS

All served with Koffmann chips, roasted vine tomatoes

CHATEAUBRIAND 16oz  
69.75 (2017kcal)

TOMAHAWK 32oz  
89.00 (2181kcal)

PORTERHOUSE T-BONE 25oz  
79.00 (2237kcal)

CHOPHOUSE MIXED GRILL  
Rump of lamb, beef fillet, roast chicken, garlic king prawns  
69.00 (2937kcal)

ADD GARLIC KING PRAWNS 8.50 (387kcal)

## STEAKS

All served with Koffmann chips, roasted vine tomatoes

FILLET STEAK  
6oz 33.50 (850kcal) | 12oz 49.50 (1240kcal)

RIBEYE STEAK  
10oz 33.50 (914kcal)

SIRLOIN STEAK  
8oz 28.95 (697kcal) | 16oz 45.00 (930kcal)

### ADD SAUCES:

Béarnaise 3.95 (231kcal) | Peppercorn 3.95 (97kcal) | Garlic Butter 3.95 (290kcal) | Clawson Blue Cheese Sauce 3.95 (285kcal)

## MAIN COURSES

### AMERICAN BURGER

Melted Monterey Jack, turkey bacon, sweet pickled cucumber, barbecue glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries  
19.95 (1359kcal)

### GNOCCHI POMODORO (VE)

Fricassée of woodland mushrooms, cherry tomatoes, fresh basil  
16.50 (562kcal)

### FILLET OF TROUT À LA FORESTIÈRE

Buttered English leaf spinach, fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico  
26.50 (614kcal)

### RUMP OF LAMB À LA DIJONAISE

Buttered green beans, thyme scented roasting juices  
27.50 (729kcal)

### CHICKEN KIEV

Garlic butter, roasted vine tomatoes, buttered garden peas, Koffmann fries  
21.50 (1455kcal)

### CLASSIC FISH & CHIPS

Fried fillet of cod, Koffmann chips, marrowfat peas, sauce tartare, fresh lemon  
22.50 (1156kcal)

## SIDES

Gratin Dauphinoise 4.50 (257kcal) / Buttered English Leaf Spinach (V) 4.25 (195kcal) / Green Salad, Truffle Dressing (V) 4.50 (52kcal)

Buttered Garden Peas (V) 4.25 (283kcal) / Crispy Battered Onion Rings (VE) 4.25 (356kcal) / Buttered Green Beans, Toasted Almonds (V) 4.50 (287kcal)

Koffmann Chips (VE) 4.00 (364kcal) / Koffmann Fries (VE) 4.00 (444kcal) / Buttered New Potatoes (V) 4.25 (227kcal)

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) do not contain meat (VE) do not contain any animal products.



## SEASONAL SPECIALS

## STARTERS

### CLASSIC MEATBALLS

Toasted garlic sourdough, rich tomato sauce, aged Parmesan  
9.50 (559kcal)

### CAPONATA OF SUMMER VEGETABLES (VE)

Aubergine, red bell peppers, Piccolo tomatoes, celery, sultanas, tomato dressing, soft herbs  
8.95 (201kcal)

### CHILLED TOMATO SOUP ANDALUCIAN, ATLANTIC PRAWNS

Cucumber, egg white, red bell pepper, chives  
(Vegetarian available 7.95)  
9.50 (233kcal)

### CLASSIC GRAVLAX OF SALMON

Sweet pickled cucumber, mustard dill sauce, brown bread & butter  
11.95 (648kcal)

## MAIN COURSES

### PAN FRIED MONKFISH TAIL

Cockles, petit pois à la Française, nut brown butter  
28.95 (709kcal)

### RAFFLES TIFFIN CLUB CHICKEN CURRY

Fresh mango, ginger, coriander, buttered rice  
(Vegan available 16.50)  
20.95 (922kcal)

### STEAK FRITES WITH GARLIC BUTTER

SERVED PINK OR WELL DONE  
Butcher's steak, rocket leaves, aged Parmesan, vintage balsamico, Koffmann Fries  
22.50 (1006kcal)

### GRILLED SEA BASS FILLET ALLA SICILIAN

Caponata, tomato dressing, extra virgin olive oil, soft herbs  
21.95 (400kcal)

**"If you've been given opportunities then you have to create opportunities. If you're given knowledge by people, share your knowledge. If you were born with talent, show your talent off."**

Marco Pierre White

## SCAN THE QR CODE

To view our restaurant deals & explore our gifting options



## FOLLOW US:

Instagram | marcopierrewhiterestaurants Facebook | Marco Pierre White Restaurants

Instagram | marcopierrewhiterestaurants Facebook | Marco Pierre White Restaurants



Chophouses first emerged in London in the 1690s serving individual portions of meat, known as chops, to their wealthy customers. Mr White's aims to keep the British chophouse tradition alive serving up succulent joints of meat within glamorous surroundings.

## FOLLOW US: