

M A R C O P I E R R E W H I T E

MR. WHITE'S

ENGLISH CHOPHOUSE ESTD 2015

FOR THE TABLE

DEVILS ON HORSEBACK
PER PIECE 1.50

GLAMORGAN SAUSAGES, TOMATO SALSA
PER PIECE 2.00 (V)

**FRESHLY BAKED SOURDOUGH,
SALTED ENGLISH BUTTER 3.95 (V)**

STARTERS

MR. WHITE'S WOODLAND PIE 8.95
Buttered leaf spinach, wild mushrooms, roasting juices

**MR. WALSH'S
PEA AND MINT SOUP 6.95 (V)**

FRENCH ONION SOUP À LA NORMANDE 7.50

Classic French onion soup,
croutons, Gruyère

CRISPY CALAMARI 8.95
Sauce tartare

**COLONEL MUSTARD'S
SCOTCH EGG 7.50**

CROUSTADE OF EGGS MAXIM'S 8.50 (V)

Soft boiled egg, duxelle,
sauce Hollandaise

QUALITY SARDINES ON TOAST 7.95

Fresh tomato, fresh chives
extra virgin olive oil

Homemade salad cream with English mustard

**COCKTAIL OF ATLANTIC PRAWNS
À LA RUSSE 10.50**

BETROOT AND GOAT'S CHEESE SALAD 8.50 (V)

Candied walnuts, grape vinegar

FINEST QUALITY SMOKED SALMON 9.95

Properly garnished, brown bread and butter

Marie Rose sauce, brown bread and butter

FINEST QUALITY 35 DAY AGED GRASS FED BEEF

All served with béarnaise sauce, vine tomatoes and triple cooked chips

6OZ FILLET
27.50

**10OZ CENTRE CUT SIRLOIN
ON THE BONE 28.50**

**20OZ RIB OF BEEF FOR TWO
ON THE BONE, TAIL ON 57.00**

**THE DELMONICO STEAK FOR TWO
TAIL ON 62.00**

STEAK TOPPINGS

**CAFÉ DE
PARIS BUTTER 3.00**

BREAKFAST GRILL GARNISH 3.50
Turkey bacon, portobello mushroom,
fried free range egg

**FRIED DOUBLE YOLK
EGG HOLSTEIN 3.50**
Capers, anchovy, parsley

**GRILLED PRAWNS
GARLIC BUTTER 6.00**

FRESHLY GROUND BEEF BURGERS GRILLED TO ORDER

THE JOHN LENNON 13.50
Melted cheddar, crispy onion rings,
Colonel mustard's mayonnaise

THE KEITH FLOYD BRISTOL 13.50
Melted cheddar, turkey bacon,
sweet pickled cucumber

THE ALEX JAMES 13.95
Melted Blue Monday cheese,
turkey bacon

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

MAIN BOARDS

**OVERTON'S OF ST. JAMES'S
SALMON FISHCAKE 16.50**

Sauce tartare, soft boiled egg,
buttered leaf spinach

**GRILLED BARNESLEY LAMB CHOP
WITH FRESH HERBS 19.95**

Rosemary roasting juices,
petit pois à la française, pomme fondant

ROAST CHICKEN AND LEEK PIE 15.95

Buttered garden peas

CORONATION SHRIMP CURRY 19.95

Fresh mango and ginger, Madras curry sauce,
buttered rice, toasted coconut

GRILLED CORN FED CHICKEN 15.50

Parsley sauce, buttered Charlotte potatoes,
buttered carrots

**GRILLED TUNA STEAK
À LA PROVENÇALE 20.95**

Black olive tapenade, aubergine caviar,
sauce vierge, fresh basil

**SHANK OF MOORLAND LAMB
À LA DIJONNAISE 22.50**

Dijon mustard, fresh herbs,
cannellini beans à la crème,
buttered Charlotte potatoes

MPW CHICKEN FILLET BURGER 13.50

Brioche bun, cocktail sauce, pickled cucumber,
iceberg lettuce, beef tomato, fries

VEGETARIAN AND VEGAN

**CREAMY POLENTA WITH
AGED ITALIAN CHEESE 7.95 / 13.95 (V)**

Fricassée of wild mushrooms, extra virgin olive oil

**GNOCCHI WITH
FRESH TOMATO SAUCE 6.95 / 12.95 (VE)**

Fricassée of wild mushrooms,
cherry tomatoes, fresh basil

**GRILLED AUBERGINES
À LA NIÇOISE 8.50 / 14.50 (V)**

Aubergine caviar, tomato fondue,
mozzarella, extra virgin olive oil

SIDES (V)

- BUTTERED LEAF SPINACH • FRIES • TRIPLE COOKED CHIPS • BUTTERED PEAS • ONION RINGS • GREEN SALAD WITH TRUFFLE DRESSING •
- MASHED POTATO • BOX TREE RED CABBAGE • BUTTERED CARROTS •

3.50

A discretionary 12.5% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.