

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

www.mpwrestaurants.com

For the facts: drinkaware.co.uk

Photograph by David Bentley

FOR THE TABLE

Basket of Bread for Two
£3.00

Marinated Mixed Olives
£3.00

Pork Scratchings
£3.00

STARTERS

BEST OF BRITISH

Potted Duck, Piccalilli
Glamorgan Cheese Sausage
Traditional Cured Ham, Fruit Chutney
Black Pudding,
Bramley Apple Compote
£16.95

IDEAL — FOR — SHARING

SEAFOOD

Smoked Salmon
Prawn Cocktail,
Sauce Marie Rose
Crab Cakes
Whitebait, Garlic Mayonnaise
£18.95

Slow Roasted Tomato Soup (v)
£5.50

Baked Camembert,
Crusty Bread **£8.50**

Finest Quality
Smoked Salmon **£9.50**

Traditional Cured Ham
with Melon **£8.25**

Pea and Ham Soup
£5.50

Tomato and Mozzarella Salad
(v) **£6.95**

Crispy Fried Calamari
£7.95

Potted Duck, Piccalilli
£7.50

Cocktail of Prawns,
Sauce Marie Rose **£9.50**

Beetroot and Goat's Cheese Salad,
Walnut Dressing (v) **£6.95**

Crab Cakes, Lemon and
Herb Mayonnaise **£8.25**

MAINS

— FISH —

Wheeler's of St. James'
Fish Pie **£14.50**

Fried Haddock with
Real Chips, Mushy Peas
£15.95

Smoked Haddock
with Poached Egg,
New Potatoes,
Beurre Blanc
£16.95

Fillet of Sea Bass with
Saffron, Chorizo, Lemon
and Chilli Butter Sauce
£17.95

Fresh Fish of the Day
'Market Price'

FINE QUALITY — STEAK — NATIVE BREED

10oz Ribeye Steak
£26.95

10oz Sirloin Steak
£26.95

8oz Fillet Steak
£29.95

16oz T-Bone Steak
£28.95

*Our beef is aged for 28 days and garnished
with grilled tomato, onion rings and real chips*

Steak Burger, Onion Rings
and Real Chips **£15.95**

EXTRAS

Bernaise Sauce • Pepper Sauce • Blue Cheese Sauce
Truffle Butter • Marmite Butter • Garlic Butter

— Add **£3.00** —

— THE REST —

Steak and Ale Pie with
Minty Garden Peas **£13.95**

Free Range Pork Sausage
and Mash with Crispy Onions
£14.95

Belly Pork, Bramley Apple,
Bubble and Squeak,
Mustard Sauce **£14.95**

Chicken Kiev, Slow Roasted
Tomato, Real Chips, Garlic
Butter Sauce **£16.95**

Lemon and Rosemary Free
Range Chicken, Truffle Chips,
Rocket & Parmesan Salad
£16.50

Roast Rump of Lamb,
à la Dijonnaise, Potatoes
Dauphinoise **£19.25**

Duck Breast, Confit Leg,
French Style Peas **£21.50**

— SALADS/VEGETARIAN/PASTA —

Cobb Salad – Chicken,
Bacon, Eggs, Avocado,
Blue Cheese **£12.25**

Fresh Salmon
Niçoise Salad
£16.50

Wild Mushroom
and Herb Risotto (v)
£11.95

Linguine with Smoked
Salmon and Chive Cream
£12.95

— SIDES —


Real Chips • Sauté Rosemary Potatoes • Creamed Potatoes • Onion Rings • Creamed Spinach
French Beans • Minted Garden Peas • House Salad • Rocket and Parmesan Salad • Garlic Mushrooms

— Add **£3.00** —

A discretionary 10% service will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (V) suitable for vegetarians. Please note, some of our dishes contain nuts, as such we cannot guarantee that any items prepared in our kitchens are free from nuts or other allergens. Should you have any allergies, intolerances or concerns please speak to a member of staff.


CHAMPAGNE AND SPARKLING WINE

Sparklers are great food wines as generally they have a mouth-watering quality that makes them an ideal partner for fish and other seafood, as well as light chicken dishes, salads and many lightly-flavoured starters.

 **Prosecco Extra Dry, Italy**
Apple, pear with a hint of peach.
125ml 5.45 Bottle 29.00

Pinot Grigio Spumante Rosé, Italy
Ripe, red summer fruit flavours.
Bottle 31.00

Bottega Prosecco Gold, Italy
Refreshing expression of luxury.
Bottle 41.00

 **J. Lemoine, Champagne**
Beautifully dry and refreshing.
125ml 8.95 Bottle 49.00

  **Laurent-Perrier Brut NV, Champagne**
Distinctive house style from this top producer.
125ml 9.95 Bottle 57.00

Lanson White Label, Champagne
Modern, engaging and stylish.
Bottle 62.00

Laurent-Perrier Brut Millésimé, Champagne
Elegant and refined.
Bottle 75.00

Laurent-Perrier Cuvée Rosé Brut, Champagne
Soft, fruity, fragrant and dry.
Bottle 80.00

Lanson Extra Age Brut, Champagne
Mature, expressive and opulent.
Bottle 89.00

Laurent-Perrier Grand Siècle Brut, Champagne
Almond and candied white fruit with brioche.
Bottle 180.00



DRY, LIGHT WHITE

Delicately flavoured, crisp, generally with a very dry finish. Ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads. They are particularly good with Mediterranean dishes.

Inzolia, Borsari, Terre Siciliane, Italy
Almonds, herbs and peach.
Bottle 18.00

Rioja Blanco, Don Jacobo, Bodegas Corral, Spain
Crisp, classy, modern and fresh.
Bottle 24.50

Pinot Grigio Trentino L'Aristocratico, Italy
Lemon zest, crisp fruit.
Bottle 27.50

  **Gavi, Enrico Serafino, Italy**
Subtle floral notes on a tangy, mineral palate.
175ml 7.50 250ml 10.75 Bottle 31.00

Chablis, Louis Jadot, France
Crisp and dry with subtle oak.
Bottle 44.00

 **MARCO RECOMMENDS**

Five wines from our list that are totally serious about

steak

Pablo Old Vine Garnacha, Calatayud, Spain
Ripe blueberry, blackberry and cherry fruit.
175ml 6.95 250ml 9.75 Bottle 28.00

Hardys HRB Cabernet Sauvignon, Coonawarra-Margaret River, Australia
Complex and aromatic with a richly textured palate.
Bottle 49.00


Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France
Fresh and silky on the palate, red fruits, liquorice and spice.
Bottle 31.00

JJ Hahn Reginald Shiraz, Barossa Valley, Australia
Dark chocolate, sweet spice and black cherry, followed by white pepper and liquorice.
Bottle 38.00

Cabernet Sauvignon, Robert Mondavi, California, USA
Vibrant blackcurrant crunchiness and lashings of spiced vanilla cream.
Bottle 25.00

FRUIT, LED WHITE

They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

 **Pinot Grigio, Bonavita, South Australia**
Ripe peach and citrus.
175ml 4.75 250ml 6.50 Bottle 19.00

Chenin Blanc, Cullinan View, Western Cape, South Africa
Light fresh and creamy peach flavour.
Bottle 21.00

 **Chardonnay, Short Mile Bay, South-Eastern Australia**
Tropical fruit salad with honey.
175ml 5.45 250ml 7.75 Bottle 22.00

Côtes du Rhône, Les Abeilles Blanc, Jean-Luc Colombo, France
Fine and intense floral aromas, notes of fresh fruits and candied lemon.
Bottle 28.00


  **Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France**
Rich, with notes of fresh flowers and peach.
Bottle 42.00

Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot, France
Fresh, floral and approachable.
Bottle 33.00

ZESTY, AROMATIC

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

Chenin Blanc-Sauvignon Blanc-Viognier, Flagstone Noon Gun, Western Cape, South Africa
Intense, aromatic tropical fruit.
Bottle 23.50

 **Sauvignon Blanc Reserva, Luis Felipe Edwards, Casablanca Valley, Chile**
Herbs, gooseberries, melons, lemons.
175ml 6.35 250ml 8.95 Bottle 26.00


  **Sauvignon Blanc, Waipara Hills, Marlborough, New Zealand**
Melon with fresh grapefruit.
175ml 7.15 250ml 9.95 Bottle 29.00

Sancerre, La Gravelière, Joseph Mellot, France
A classic, traditional Sancerre, packed with gooseberry fruit.
Bottle 38.00

Riesling, Wise Sea Urchin, Frankland River, Australia
Orange blossom and fresh lime with lively citrus, mandarin and pear.
Bottle 41.00

OAKY WHITE

The European wines are delicious with seafood and all but the darkest meats with butter or cream-based sauces, whilst the richer 'new world' examples match well with even spicier and richer sauces.

 **Chardonnay Wild Ferment, Errázuriz, Casablanca Valley, Chile**
Great complexity, wonderfully rich and buttery.
Bottle 35.00


Chardonnay, Sanford, Santa Barbara County, USA
Citrus and tropical fruit such as lychee: with notes of roasted nuts.
Bottle 59.00

Chassagne-Montrachet 1er Cru Morgeot, Clos de la Chapelle, Domaine Duc de Magenta, Louis Jadot, France
Rich, buttery nectarine and citrus.
Bottle 130.00


ROSÉ WINE

Rosés can range from being very dry to very sweet and this is key to partnering them with food, they can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.

 **Pinot Grigio Rosé delle Venezie, Parini, Italy**
Delicate and fruity bouquet: soft and fresh.
175ml 4.65 250ml 6.35 Bottle 18.50

 **White Zinfandel, Vendange, California, USA**
Off-dry attractive fresh zingy strawberry.
175ml 5.45 250ml 7.75 Bottle 22.00


Rioja Rosado, Don Jacobo, Bodegas Corral, Spain
Fresh summer fruits and a lively zing.
Bottle 24.50

 **Côtes de Provence Rosé, Mirabeau, France**
Wild strawberry, raspberry and redcurrant.
Bottle 29.00

LIGHT, RED


Lightly structured with gentle red-fruit flavours these are the most flexible reds to match with food. Great with tomato-based sauces and many southern European dishes based around vegetables, chicken, pork or salmon.


Cabernet Sauvignon, Borsari, Italia, Italy
Smooth summer-berry fruits.
Bottle 18.00


 **Pinot Noir, Fortant de France Terroir de Collines, Pays d'Oc, France**
Blueberry and spicy black cherry.
175ml 6.45 250ml 9.15 Bottle 26.50

FRUITY, RED

With their juicy fruit character these wines make great partners for fuller-flavoured pork and chicken dishes particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

 **Merlot Reserva, Luis Felipe Edwards, Colchagua Valley, Chile**
Forest-fruits and vanilla.
175ml 5.75 250ml 7.95 Bottle 23.00

 **Cabernet Sauvignon-Shiraz-Malbec, Flagstone Longitude, Western Cape, South Africa**
Dark berry fruit.
Bottle 25.00

 **Garnacha Old Vine, Pablo, Calatayud, Spain**
Ripe blueberry, blackberry and cherry fruit.
175ml 6.95 250ml 9.75 Bottle 28.00


Chianti Superiore Il Leo, Ruffino, Italy
Refreshing vibrant smooth.
Bottle 30.00

Pinot Noir Reserve Series, Vidal, Hawke's Bay, New Zealand
Medium-bodied, youthful raspberry.
Bottle 36.00

Bordeaux Supérieur, Château Pay La Tour Reserve, France
Rich, spicy blackcurrant and bramble fruit.
Bottle 42.00

SPICY RED

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.

 **Shiraz, Short Mile Bay, South-Eastern Australia**
Warming blackcurrant and bramble fruit.
175ml 4.85 250ml 6.75 Bottle 19.50

Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France
Fresh and silky on the palate, red fruits, liquorice and spice.
Bottle 31.00


  **Zinfandel Old Vine, Ravenswood, Lodi County, USA**
Powerful and spicy, lots of ripe berry fruit.
175ml 8.15 250ml 11.45 Bottle 33.50

Shiraz, JJ Hahn, Reginald, Barossa Valley, Australia
Dark chocolate, sweet spice and black cherry, followed by white pepper and liquorice.
Bottle 38.00

OAKY RED

Intensely flavoured wines, a match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the top European regions can partner quite simply prepared dishes.

Rioja Reserva, Don Jacobo, Bodegas Corral, Spain
Silky ripe cherry and vanilla.
Bottle 40.00


 **Cabernet Sauvignon, Hardys HRB, Coonawarra-Margaret River, Australia**
Complex and aromatic with a richly textured palate.
Bottle 49.00

Amarone della Valpolicella Classico, Bolla, Italy
Velvety raisins and dates, creamy marzipan.
Bottle 55.00

Gevrey-Chambertin, Louis Jadot, France
Intense, vibrant red berry, mellow and long lasting.
Bottle 64.00

DESSERT WINES AND PORT

Racy and refreshingly sweet wines tend to be best with lighter fruit-dominated desserts such as a fruit salad, whilst the luscious, stickier wines are best served with something much sweeter and richer.

 **Sauvignon Blanc Late Harvest, Errázuriz, Casablanca Valley, Chile**
Honey, raisins, and dried apricots.
50ml 3.50 Bottle 37.5cl 22.00

Royal Tokaji Aszú 5 Puttonyos, Hungary
Sweet and luscious bittersweet oranges.
Bottle 50cl 36.00

Sandeman Tawny Port, Portugal
Warm, smooth, elegant Port.
Bottle 75cl 34.00

Graham's Late Bottled Vintage Port, Portugal
Figs, spice and chocolate.
Bottle 75cl 46.00

Sandeman 10 Year Old Tawny Port, Portugal
Jammy fruit, raisins, hazelnuts.
Bottle 75cl 51.00

THANK HEAVENS FOR MALBEC

Three superb Argentinian Malbecs, chosen by Marco, with steak in mind

Callia Malbec, San Juan, Argentina
Blackberry and spice, finishing softly.
175ml 6.35 250ml 8.95 Bottle 26.00

Salentein Barrel Selection Malbec, Valle de Uco, Mendoza, Argentina
Blackberry, blueberry and redcurrant, with subtle hints of violet.
Bottle 38.00

Salentein Primus Malbec, Valle de Uco, Mendoza, Argentina
Complex aroma of red and black berries, clove and black pepper.
Bottle 72.00