

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

SAMPLE SUNDAY LUNCH MENU

ENJOY 2 COURSES FOR £16.95 | 3 COURSES FOR £18.95

AVAILABLE EVERY SUNDAY FROM 12:00PM to 2:30PM

TO START

Prawn Cocktail À La Russe

Buttered brown bread, fresh lemon

Salt Roast Beetroot
and Goat's Cheese
Salad (v)

Candied walnuts, merlot vinegar

Mr White's Scotch Egg

Colonel mustard's sauce

Finest Quality Smoked Salmon

Buttered brown bread, fresh lemon

Soup of the Day

Please speak to your server

MAIN COURSES

Our mains are all designed around sharing and the food will be served in the middle of the table with all the trimmings

Roast Whole Free-
Range Chicken À La
Forestière

Woodland mushrooms, madeira roasting juices

Roast Sirloin of Beef À La
Forestière

*Woodland mushrooms,
extra virgin olive oil,
balsamic vinegar*

Gnocchi Pomodoro (VE)

*Fresh tomato sauce, fricassee of
woodland mushrooms, fresh basil*

Fillet of Cod

Sauce tartare, triple cooked chips, marrowfat peas

Roast Rump of
Lamb À La
Dijonnaise

Served With All The Trimmings:

*Roast Potatoes, Pigs in Blankets, Yorkshire Pudding, Box-Tree Braised Red Cabbage,
Cauliflower Cheese, Buttered Leaf Spinach, Sage and Onion Stuffing, Extra Sauce Jugs*

DESSERTS

Mr White's Classic Cheesecake (v)

Fresh blueberry sauce

70% Dark Chocolate Mousse (v)

Crème Chantilly, meringue, hazelnut nougatine

Ice Cream & Sorbet Selection

Mr Coulson's Sticky Toffee Pudding (v)

Glace beurre café de Paris, butterscotch sauce

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 10% will be added. All prices include VAT at the current rate. (V) does not contain meat. (VE) does not contain any animal products.