

MARCO PIERRE WHITE

MR. WHITE'S
ENGLISH CHOPHOUSE ESTD 2015

TO START

Seared sea scallops, with black pudding
Crisp pancetta, cauliflower puree

Baked camembert, with fresh herbs
Roasted vine tomatoes, warm baked sourdough, vintage balsamico, quality olive oil (v)

Rillettes of duck with green peppercorns
Toasted sourdough, cornichons

MAIN COURSES

Grilled 35 day aged ribeye 10oz
Roasted vine tomatoes, triple cooked chips

Roast chicken à la forestière
à la française, pommes fondant, Madeira roasting juices

Velvet artichoke, with wild mushrooms provençale
Green salad and truffle dressing (VG)

DESSERTS

Warm chocolate brownie
With milk ice cream (v)

Baked vanilla cheesecake
With fresh blueberry compote (v)

Espresso affogato, vanilla ice cream
With a shot of fresh espresso (v)

3 course set menu is priced at £39.99pp and is available to parties of 12 - 70 guest. Please note: the menu changes seasonally. Any steak dishes will be charged at a £5.00 supplement pp and any side dishes at £3.50. All parties must place a pre-order 72 hours prior to the booking date.



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. 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.