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

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

BIRMINGHAM

## Vermouth

*All of our vermouths are individually priced for a 50ml measure.*

**Martini extra dry, 15%, £4.50**

**Martini bianco, 15%, £4.50**

**Martini rosso, 15%, £4.50**

## Aperitif

*All of our aperitifs are individually priced for a 25ml measure.*

**Sambuca classic, 38%, £4.50**

**Sambuca liquorice flavour, 38%, £4.50**

**Jägermeister, 35%, £4.50**

**Fernet Branca, 39%, £4.50**

**Campari, 25%, £4.50**

**Cointreau, 40%, £4.95**

**D.O.M. Benedictine, 40%, £5.00**

**Pisco, 40%, £5.20**

## Liqueur

*All of our liqueurs are individually priced for a 25ml measure.*

**Archers, 35%, £3.95**

**Limocello, 27%, £3.95**

**Malibu, 21%, £4.00**

**Khalúa, 20%, £4.00**

**Southern Comfort, 35%, £4.00**

**Chambord, 16.5%, £4.50**

**Tia Maria, 20%, £4.50**

**Aperol, 11%, £4.50**

**Frangelico, 20%, £4.95**

**Disaronno Amaretto, 28%, £4.95**

**Pimms No.1, 25%, £5.00 (50ml)**

**Baileys, 17%, £6.50 (50ml)**

# Bar Menu

## Nibbles

**Mixed marinated olives £3.75**

**Roasted nuts £3.75**

## Small Course

**Soup of the day £6.75**

*Warm baked sourdough*

**Warm baked Camembert £8.50**

*Toasted sourdough, wine tomatoes*

**Potted duck with green peppercorns £8.50**

*Cornichons, toasted sourdough*

**Salad of beetroot and goat's cheese (v) £7.95**

*Walnut dressing*

## Salad

**Marco's Classic Caesar salad £13.50**

*with chicken £17.50*

*with grilled shrimps £18.50*

**Beetroot and goat's cheese salad (v) £13.50**

*Walnut dressing*

## Main Courses

**The Chophouse cheeseburger £13.50**

*Onion rings, Dijon mayonnaise, French fries*

**Classic cheese and bacon burger £14.50**

*Smoked bacon, BBQ sauce, brioche bun, French fries*

**Fried fillet of cod and triple cooked chips £13.95**

*Marrow fat peas, sauce tartar, lemon*

**Steak and frites 28 day aged 10oz sirloin £24.50**

*French fries, grilled tomatoes, onion rings*

**Macaroni of wild mushrooms (v) £11.35**

*Poached egg, cep sauce*

## Sides

**French fries • Triple cooked chips • Green salad**

**Onion rings • Buttered garden peas**

**Wilted baby spinach**

*All £3.75*

# Bar Menu

## Puddings

### Chocolate brownie

*With milk ice-cream*  
£6.50

### Cambridge burnt cream

*Fresh raspberries*  
£6.50

### Knickerbocker glory

£6.95

### Selection of Farmhouse cheeses

*Keens Cheddar, Colton Basset Stilton,  
Somerset Brie, Wensleydale*  
£8.50

## Mocktails

*Feeling good?*

*Stick to these and you'll stay that way till morning...*

### Pear Mojito £4.75

*Fresh mint, lime and pear juice over crushed ice.  
A refreshing twist on the Cuban classic.*

### Thai Daiquiri £4.75

*Fresh ginger, cocktail cherry, lime juice, almond syrup and ginger beer.*

### Forest Fizz £4.75

*Seasonal berries shaken with cranberry juice and a hint  
of almond, served beneath an indulgent layer of cream.*

A discretionary 10% service will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All puddings are 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.

## Whisky

*All of our whiskys are individually priced for a 25ml measure.*

### Blended Scotch

**Johnnie Walker Black Lable, 40%, £5.00**

**Monkey Shoulders, 40%, £7.50**

### Single Malt Scotch

**Auchantoshan classic, 40%, £5.00**

**Auchantoshan 12 years old, 40%, £5.25**

**Glenfiddich 12 years old, 40%, £5.50**

**Glenmorangie original, 40%, £6.00**

**Macallan gold, 40%, £6.00**

**Laphroaig 10 years old, 40%, £7.00**

**Talisker 10 years old, 45.8%, £7.50**

**Ardberg 10 years old, 46%, £8.00**

**Auchantoshan Three Woods, 43%, £8.50**

### Irish

**Jamison, 40%, £5.00**

**Bushmills Black Bush, 40%, £5.50**

**Tullamore, 40%, £5.50**

### Bourbon

**Jack Daniel`s, 40%, £5.50**

**Buffalo Trace, 40%, £5.50**

**Wild Turkey 81, 40.5%, £6.00**

**Maker`s Mark, 45%, £6.00**

**Woodford Reserve, 43.2%, £6.50**

**Jack Daniel`s Single Barrel, 45%, £8.00**

### Japanese

**Hibiki 17 years old, 43%, £12.00**

## Tequila & Mezcal

*All of our tequilas are individually priced for a 25ml measure.*

**Olmecca blanco, 38%, £5.00**

**Olmecca platinum, 38%, £5.50**

- Olmeca reposado, 38%, £6.00**
- Vida Mezcal, 42%, £6.00**
- Casadores anejo., 40%, £6.00**
- Casadores reposado., 40%, £6.50**
- Patron XO Café, 35%, £7.00**

## Spirit List

### Vodka

*All of our vodkas are individually priced for a 25ml measure.*

- Skyyvodka, 40%, £5.00**
- Stolichnaya Vanilla, 37.5%, £5.50**
- Chase vodka, 40%, £6.00**
- Chase Rhubarb, 40%, £6.20**
- Belvedere, 40%, £6.50**
- Grey Goose, 40%, £6.50**
- Chase Marmalade, 40%, £7.00**

### Gin

*All of our gins are individually priced for a 25ml measure.*

- Beefeater, 40%, £5.00**
- Gordons Sloe Gin, 26%, £5.00**
- Bombay, 40%, £5.50**
- Gordons, 37.5%, £5.50**
- Plymouth, 41.2%, £6.00**
- Hendrick`s, 41.4%, £6.00**
- Tanqueray, 43.1%, £6.50**
- Sipsmith London Dry, 41.6%, £7.00**
- William Chase Elegant Crisp Gin, 48%, £7.25**
- Langley`s, 41.7%, £7.25**
- Tanqueray No.10, 47.3%, £7.50**

### Rum

*All of our runs are individually priced for a 25ml measure.*

- Brugal Especial Extra Dry, 40%, £5.25**
- Brugal Anejo, 38%, £5.50**
- Bacardi, 37.5%, £5.50**
- Sailor Jerry Spiced, 40%, £6.00**
- Havana 7 years old, 40%, £6.50**
- The Kraken Black Spiced rum, 40%, £6.50**
- Clément Rhum blanc, 40%, £7.25**
- Appleton Estate V/X, 40%, £7.50**

### Cognac

*All of our cognacs are individually priced for a 25ml measure.*

- Courvoisier V.S, 40%, £4.95**
- Remy Martin V.S.O.P., 40%, £6.50**
- Hennessy Fine, 40%, £8.00**
- Hennessy X.O., 40%, £22.00**

## Speciality Cocktails

- Raspberry & Elderflower Collins £8.95**  
*Reyka Vodka, invigorating fresh lemon juice, energised with elderflower, sweetened with raspberries and a cascade of soda water. A twist on the famous Tom Collins classic forming a very fruity cooler to wake up the taste buds.*
- Bellini £9.00**  
*Created in the 1930's by Giuseppe Cipriani at Harry's Bar in Venice, this is the world's most famous Champagne cocktail. White peach puree topped with Prosecco Brut. Variations: Strawberry and raspberry.*
- Kir Royale £9.95**  
*Named after Canon Félix Kir, a local French priest, this cocktail is loved by everyone who takes a sip. Crème de Cassis topped with Champagne.*
- Cosmopolitan £8.95**  
*Created in the USA in the 1980's, this is probably the most fashionable cocktail of the present day. A refreshing mix of Ketel One Citroen, Cointreau, cranberry juice and a touch of lime, finished with flamed orange peel.*
- Classic Mojito £8.95**  
*The classic Cuban cocktail as we know it, created in Havana in the 1900's, a favourite of Ernest Hemingway, traces back all the way to the 16th Century. Pampero Blanco Rum, fresh mint, lime and sugar, topped with Ron Zacapa Rum and soda. Variations: Strawberry and raspberry*
- Strawberry Daiquiri £8.95**  
*The original Daiquiri was created by Jennings Cox an American mining engineer who was working at a copper mine near Santiago. The drink came about when he ran out of Gin whilst entertaining American guests so substituted it for Rum adding lime and sugar to soften the drink. Pampero Blanco Rum, Cointreau, fresh lime and sugar syrup. We've just added smashed strawberries to create this magnificent frozen version. Variations: Raspberry*
- Hendricks Cooler £8.95**  
*This refreshing cooler brings together Hendrick's Gin, Elderflower, fresh mint and cucumber with a touch of sweetness, served over crushed ice. Fresh and tangy.*
- Martini Express £8.95**  
*Ketel One Vodka, coffee liqueur, chocolate and more coffee, chilled to perfection.*
- Ciroc Sour £8.95**  
*This drink will wake up the taste buds, smooth Ciroc Vodka, sweet melon liqueur, a hint of lime shaken with lychee and elderflower, topped with lemonade.*

## Burns Apéritif

£8.95

*A unique mixture of Johnnie Walker Black Label Whisky, honey, herbs, and spices added to the dryness of Fino Sherry with a hint of Vermouth makes this a perfect start to the evening.*

## Irish Coffee Twist

£8.95

*Tullamore Dew Irish Whiskey, Tia Maria and double cream shaken together combining this wonderfully smooth after dinner cocktail.*

# Champagne & Sparkling Wine

## Non Vintage Champagne

*Expertly blended across vintages, to reflect individual house styles.*

### J. Lemoine Brut, France

125ml £9.50 Bottle £56.00

### Laurent-Perrier Brut L.P, France

125ml £10.95 Bottle £65.00

### Lanson Brut White Label Sec, France £69.00

### Lanson Extra Age Brut, France £95.00

### Lanson White Label, France (Magnum) £145.00

## Vintage Champagne

*Made from fruit harvested in a single year, typically aged for longer and reflecting the character of that 'vintage' or year.*

### Laurent-Perrier Brut Millésime, France £80.00

## Rose Champagne

125ml £14.50 Bottle £85.00

### Laurent-Perrier Cuvée Rosé Brut, France

## Prestige Cuvée Champagne

*This flagship wine is crafted from the best fruit sourced from the best vineyards and blended across exceptional vintages.*

### Laurent-Perrier Grand Siècle Brut, France £185.00

## Prosecco and Sparkling

## Galanti Prosecco Extra Dry, Italy

125ml £5.95 Bottle £29.00

### Galanti Pinot Grigio Spumante Rosé, Italy £32.00

### Bottega Gold Prosecco Brut, Italy £45.00

### Bottega Rose Gold, Italy £49.00

# Rosé Wine

*Pair these wines with lighter food flavours. Wine from Provence is made for seafood and light salad.*

### Parini Pinot Grigio Rosé delle Venezie, Italy

175ml £4.95 250ml £6.95 Bottle £19.95

*A light, fun rose wine with a hint of sweetness.*

### Vendange White Zinfandel, California, USA

175ml £5.50 250ml £7.50 Bottle £21.95

*Californian version of sweet strawberries and whipped cream*

### La Colline aux Lavandes Rosé Les Vins Méditerranée, £29.95

### Jean-Luc Colombo, France

*The True taste of the Mediterranean. Dry, with a splash of summer fruit.*

# Beers and Ales

## Draught Beers

1/2 Pint

1 Pint

Becks Vier 4.9%

£2.75

£5.50

Stella Artois 4.8%

£2.80

£5.60

Beck's Vier 4.5%

£2.70

£5.40

## Bottled Purity Craft Beers

£5.25

Pure Gold ale (500ml) 4.3%

UBU Premium Amber ale (500ml) 4.5%

Mad Goose Pale Ale (500ml) 4.2%

## Bottled Beers

£5.25

Peroni (330ml) 5.1%

Corona (330ml) 4.5%

Budweiser (330ml) 4.8%

Modello (330ml) 4.5%

**Brahma (330ml) 4.3%**

**Bottled Ciders £6.00**

**Stella Artois Pear (500ml) 4.5%**

**Stella Artois Apple (500ml) 4.5%**

**Stella Artois Raspberry (500ml) 4%**

### Fuller bodied, spicy, warming red wines

*Bolder food flavours work best. Lamb, steak, burgers,  
Turns up the heat with spicy sauces.*

**Berri Estates Shiraz, South-Eastern Australia, Australia**

*175ml £4.75 250ml £6.75 Bottle £20.50*

*Full on black fruit, pepper and spice*

**Callia Lunaris Malbec, San Juan, Argentina £24.50**

*Ripe, soft berry fruit. A gentle introduction to our trio of Malbec*

**Côtes du Rhône, Les Abeilles Rouge,**

**Jean-Luc Colombo, France**

*175ml £7.25 250ml £9.95 Bottle £29.50*

*A modern, stylish interpretation of a traditional favourite*

**Passori Rosso, Veneto, Italy £31.95**

*Amarone in style, this really is a stunning wine*

**JJ Hahn Reginald Shiraz-Cabernet,**

**Barossa Valley, Australia £35.95**

*Generations of dedication shine in this full flavoured  
Barossa blend*

**Salentein Baarrel Selection Malbec, Uco Valley,**

**Mendoza, Argentina**

*175ml £9.50 250ml £13.25 Bottle £39.50*

*Great depth of flavour with oak notes. Brilliant with steak*

### Full bodied, oak aged red wines

*Intensely flavoured red wines are a match for strongly flavoured lamb,  
beef and game. Avoid delicate seafood.*

**Nederburg The Motorcycle Marvel, £40.95**

**Grenache-Carignan-Shiraz, Western Cape, South Africa**

*The third in the series of Nederburg tributes. A creative,  
knockout blend with huge fruit flavours*

**Vina Real Rioja Reserva, Bodegas Corral, Spain**

*175ml £10.95 250ml £15.25 Bottle £44.95*

*More time in oak and bottle show off all of the flavours  
so typical of this region's wine*

**Etchart Arnaldo B, Cafayate £42.95**

**Valley, Argentina**

*Supreme quality grapes from the finest vineyards go  
into this flagship, Malbec based blend*

**The Federalist Visionary Zinfandel, £52.95**

**Dry Creek Valley, USA**

*A huge blockbuster of a wine. Immense flavours  
and a long rich finish*

**Amarone della Valpolicella Classico, £57.50**

**Bolla, Italy**

*The Godfather of Italy's most celebrated  
and concentrated red wines*

**Château Pédesclaux, 5ème Cru, £76.95**

**Classé Pauillac, France**

*Nestled amongst Bordeaux's finest properties, this award winning  
historic wine has celebrated over 200 vintages*

## White Wine

### Light, delicate white wines

*Ideally suited to partner lighter flavours in food.*

*Salads, seafood and Mediterranean dishes.*

**Cuvée des Vignerons Blanc, £19.95**

**Vin de France, France**

*Well made, yet refreshingly simple*

**Da Luca Pinot Grigio, Terre Siciliane, Italy**

*175ml £5.95 250ml £8.50 Bottle £24.95*

*Pinot Grigio with some serious, Sicilian character*

**Château du Cléray Muscadet de Sèvre et £34.50**

**Maine Sur Lie, France**

*Off dry and simply an amazing wine*

**Gavi di Gavi La Toledana, Domini Villa Lanata, Italy**

*175ml £9.50 250ml £13.25 Bottle £39.50*

*Made from Cortese. Wow with its grace and charm*

**Paco & Lola Albariño, Rías Baixas, Spain £42.95**

*Light and peachy. Modern Spanish winemaking at its best*

**Chablis, Ladichelle, Pierre Dupond, France £45.50**

*The world's most famous expression of elegantly dry Chardonnay*

### Ripe, fruit driven white wines

*With more body and weight of flavour, these work well with  
poultry, pork, creamy sauces and stronger flavoured fish.*

**Berri Estates Unoaked Chardonnay,**

**South-Eastern Australia, Australia**

*175ml £4.75 250ml £6.75 Bottle £20.50*

*Rich, expressive Chardonnay under no influence of oak*

**Bespoke Chenin Blanc, £20.95**

**Western Cape, South Africa**

*Youthful, vibrant and full of bright, Cape sun*

**Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France**

175ml £7.50 250ml £10.25 Bottle £29.95  
*En vogue and absolutely sensational with seafood*

**Mâcon-Villages Domaine de la Grange £33.95**

Magnien, Louis Jadot, France

*Unoaked Burgundy, made by a top producer from mature vines*

**Dashwood Pinot Gris, Marlborough, £35.95**

New Zealand

*Beautiful concentration of flavour. Moving on from Pinot Grigio*

**Jojo's Jetty Semillon, Colo River, Australia £48.50**

*Intense citrus flavours from a less common grape variety. Explore*

**Racy, aromatic white wines**

*Wonderfully racy, these wines are great with poultry, seafood and pork. Brilliant with spicy or herb sauces.*

**Flagstone Noon Gun Chenin Blanc-Sauvignon, £22.95**

Blanc-Viognier, Western Cape, South Africa

*Exciting trio of grapes from one of South Africa's most innovative winemakers*

**Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Casablanca Valley, Chile**

175ml £5.85 250ml £8.35 Bottle £24.50

*A real testament to Chile's commitment to producing top quality varietal wines*

**Waipara Hills Sauvignon Blanc, Marlborough, New Zealand**

175ml £6.95 250ml £9.75 Bottle £28.50

*En vogue and absolutely sensational with seafood*

**Tenuta del Porconero Falanghina, £37.50**

Campania, Italy

*Native to Campania and perfect if you're looking to explore*

**Bethany 6 Riesling, Barossa Valley, Australia £38.95**

*Gorgeous Riesling. Lively, with a quirky character*

**Nederburg The Beautiful Lady Gewürztraminer, £39.95**

Stellenbosch, South Africa

*Off-dry, musky and perfumed, a truly stand out wine*

**Sancerre, Domaine des Chaintres, £43.50**

Joseph Mellot, France

*A refined, subtle wine from the traditional home of Sauvignon Blanc*

**Light, delicate white wines**

*With bold, rich flavours, these fuller bodied white wines need creamy sauces, meatier fish, poultry and pork to bring out their best.*

**Viña Real Rioja Blanco, Barrel Fermented, Spain**

175ml £6.50 250ml £9.25 Bottle £26.95

*Made from local grapes, balanced with a generous whiff of oak*

**Nederburg The Young Airhawk Sauvignon Blanc, Western Cape, South Africa £40.95**

*Smokey, oak aged Sauvignon Blanc. The second of the tributes to historic Cape winemakers*

**Chassagne-Montrachet, Louis Jadot, France £71.50**

*A full bodied, nutty wine from, arguably, Burgundy's most famous village*

## Red Wines

**Light bodied, easy going red wines**

*Very versatile with food. Salmon, pork and poultry are complemented admirably.*

**Cuvée des Vignerons Rouge, £19.95**

Vin de France, France

*Some of the simplest thing in life bring the greatest of pleasures*

**Destinea Pinot Noir, Val de Loire, France**

175ml £5.95 250ml £8.50 Bottle £24.95

*Top quality introduction to a complex grape variety*

**Fleurie, Pascal Clément, France £33.95**

*Light and refreshing and often enjoyed chilled*

**Medium bodied, fruit led red wines**

*Great partners for fuller flavoured pork and poultry with rich, dark sauces. Also good with most red meat.*

**Durbanville Hills Pinotage, France £19.95**

*South African by breeding and nature, Earthy, with deep black fruit flavours*

**Errázuriz 1870 Teno Block Merlot, Curicó Valley, Chile**

175ml £5.65 250ml £7.65 Bottle £22.50

*Deep black fruit and a long, smooth finish. Chilean Merlot as it should be.*

**Robert Mondavi Twin Oaks Cabernet Sauvignon, USA**

175ml £6.25 250ml £8.75 Bottle £25.95

*Brilliant Cabernet from the man who put Napa on the map*

**Pablo Old Vine Garnacha, Calatayud, Spain £27.95**

*An inspired and creative wine, with deep character and lush charm*

**Chianti Superiore Il Leo, Ruffino, Italy**

175ml £7.65 250ml £10.50 Bottle £30.95

*The rustic charm of Chianti Classico and the modern*

*trend of rich, forward fruit*

**Waipara Hills Pinot Noir, £37.50**

**Central Otago, New Zealand**

*A wine with great structure and balance from  
the world's most southerly vineyards*

**Moulin d'Issan, Bordeaux Supérieur, France £45.50**

*Cracking Claret from the famed Chateau d'Issan, in Margaux*