

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

# For the Table

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<b>Finest quality olives</b> <i>Cerignola olives</i>	<b>£3.95</b>
<b>Hot chipolatas, with honey and mustard</b>	<b>£3.95</b>
<b>Warm baked sourdough</b> <i>With English butter</i>	<b>£3.75</b>
<b>Devils on Horseback</b> <i>Prunes wrapped in bacon</i>	<b>£3.95</b>

# Starters

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<b>Air cured beef, with English mozzarella</b> <i>Rocket, extra virgin olive oil</i>	<b>£12.50</b>
<b>Chilled tomato soup</b> <i>Peppers, free range egg</i>	<b>£6.50</b>
<b>Tartlet of mushrooms (v)</b> <i>Poached egg, sauce hollandaise</i>	<b>£6.95</b>
<b>Warm baked Camembert, with vintage balsamic (v)</b> <i>Toasted sourdough, roast vine tomatoes</i>	<b>£8.75</b>
<b>Hot pork pie</b> <i>Buttered spinach, Madeira sauce</i>	<b>£8.50</b>
<b>Salad of heritage tomatoes</b> <i>Tomato jelly, fresh herbs, vintage balsamic</i>	<b>£6.50</b>
<b>Severn and Wye smoked salmon, properly garnished</b> <i>Brown bread and butter</i>	<b>£9.50</b>
<b>Roast beetroot, with goats' cheese and candied walnuts (v)</b> <i>Merlot dressing</i>	<b>£7.50</b>
<b>Welsh rarebit, with poached egg</b> <i>Toasted sourdough</i>	<b>£6.50</b>
<b>The Governor's classic French onion soup</b> <i>Gruyere and croutons</i>	<b>£7.25</b>
<b>Salt and pepper crispy calamari</b> <i>Chilli and spring onion, lemon mayonnaise</i>	<b>£7.95</b>
<b>Devilled crispy whitebait</b> <i>Sauce tartar, fresh lemon</i>	<b>£7.50</b>

# Mains

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<b>Roasted pork chop, with tarragon infused butter sauce</b> <i>Creamed potatoes, green beans</i>	<b>£13.95</b>
<b>The Governor's fish and chips</b> <i>Fried cod, triple cooked chips, marrowfat peas, sauce tartar</i>	<b>£15.50</b>
<b>Chophouse burger</b> <i>Prime 6oz burger, Monterey Jack cheese, Dijon mustard mayonnaise, onion rings, french fries</i>	<b>£14.50</b>
<b>Mr White's fish curry, with mango and coriander</b> <i>Salmon, cod, shrimps, buttered rice</i>	<b>£18.95</b>
<b>The Chophouse smoked baby back BBQ ribs</b> <i>French fries, coleslaw</i>	<b>£18.00</b>
<b>Roast corn fed chicken breast, with woodland mushrooms</b> <i>Buttered spinach, rosemary roasting juices</i>	<b>£14.95</b>
<b>Smoked haddock and leek fishcake, with poached egg</b> <i>Young spinach, sauce tartar</i>	<b>£13.50</b>
<b>Severn and Wye hot smoked salmon Caesar salad</b> <i>Smoked salmon, cos lettuce, anchovies, zarpellon, avocado, boiled egg, croutons and Caesar dressing</i>	<b>£13.95</b>
<b>Marco's classic chicken Kiev</b> <i>French fries, buttered peas</i>	<b>£14.50</b>
<b>Mr Lamb's shepherd's pie</b> <i>Buttered peas</i>	<b>£13.50</b>

# FINEST QUALITY STEAKS

*All our steaks are 35 day aged  
to give a full, distinct and succulent flavour*

10oz Rib eye **£26.00**

10oz Sirloin **£26.00**

8oz Fillet **£34.00**

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## *Add*

Blue cheese sauce

**£3.50**

Red wine sauce

**£3.50**

Tarragon butter

**£3.50**

Snails in garlic butter

**£5.50**

Peppercorn sauce

**£3.50**

Jumbo shrimps

**£6.95**

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*All served with triple cooked chips*

# Chophouse Specials

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*Serves two*

**Beef Wellington, with red wine sauce**

**£60.00**

*Triple cooked chips, roasted vine tomatoes and watercress*

**Roast saddle of lamb, with mustard and chives**

**£60.00**

*Green beans, dauphinoise potatoes, rosemary roasting juices*

# Vegetarian

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**Wild mushroom tartlet (v)** **£11.95**

*Poached eggs, woodland mushroom, sauce hollandaise*

**Saffron risotto (v)** **£14.50**

*Zarpellon cheese and fresh rosemary*

## Sides **£3.75**

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*Creamed cabbage and bacon | Buttered garden peas (v) | Green salad (v)*

*Grilled field mushrooms (v) | French fries (v) | Triple cooked chips (v)*

*Creamed spinach with horseradish (v) | Green beans (v)*

*Crispy onion rings (v) | Buttered new potatoes (v)*

*Grilled beef tomatoes with fresh herbs (v)*

# Puddings

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<b>Hot apple crumble (v)</b> <i>Vanilla ice-cream</i>	<b>£6.50</b>
<b>Mr Coulson's sticky toffee pudding (v)</b> <i>From Sharrow Bay, with vanilla ice-cream</i>	<b>£6.50</b>
<b>Cambridge burnt cream (v)</b> <i>with fresh raspberries</i>	<b>£6.50</b>
<b>Warm chocolate brownie (v)</b> <i>with milk ice-cream</i>	<b>£6.50</b>
<b>Baked vanilla cheesecake (v)</b> <i>Fresh strawberries</i>	<b>£6.95</b>
<b>Caramel and banana mess (v)</b> <i>Meringue, vanilla cream, rum and raisin ice-cream and lime zest</i>	<b>£6.50</b>
<b>Poached pear, with set vanilla cream</b> <i>Passion fruit sauce</i>	<b>£6.50</b>
<b>Selection of British farmhouse cheeses (v)</b> <i>Keens Cheddar, Blue Monday, Somerset Brie, Wensleydale, Cornish Yarg</i>	<b>3 cheeses £8.50 / 5 cheeses £10.50</b>

*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.*

# Champagne and Sparkling Wine

<b>Veuve Clicquot Yellow Label Brut NV, France</b>	125ml 13.25 / Bottle 75.00
<b>Veuve Clicquot Brut Rosé, France</b>	125ml 14.95 / Bottle 85.00
<b>Veuve Clicquot Brut NV, France</b>	Magnum 150.00
<b>Ruinart Blanc de Blancs, France</b>	Bottle 105.00
<b>Dom Pérignon Brut, France</b>	Bottle 195.00
<b>Krug Grande Cuvée Brut, France</b>	Bottle 225.00
<b>Galanti Prosecco Extra Dry, Italy</b>	125ml 5.95 / Bottle 30.00
<b>Galanti Pinot Grigio Spumante Rosé, Italy</b>	Bottle 33.00
<b>Bottega Gold Prosecco Brut, Italy</b>	Bottle 42.00
<b>Bottega Gold Prosecco, Italy</b>	Magnum 84.00
<b>Bottega Rosé Gold, Italy</b>	Bottle 44.00
<b>Bottega Gold Rosé Prosecco, Italy</b>	Magnum 88.00



# White Wines

## *Light, delicate white wines*

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<b>Blanc, Cuvée des Vignerons Vin de France, France</b>	Bottle 19.95
<b>Pinot Grigio, Da Luca, Terre Siciliane, Italy</b>	🍷 175ml 5.50 / 🍷 250ml 7.75 / Bottle 22.50
<b>Muscadet de Sèvre et Maine Sur Lie, Château du Cléray, France</b>	Bottle 35.95
<b>Cavi di Cavi La Toledana, Domini Villa Lanata, Italy</b>	🍷 175ml 9.45 / 🍷 250ml 13.40 / Bottle 39.50
<b>Albariño, Paco &amp; Lola, Rías Baixas, Spain</b>	Bottle 43.50
<b>Chablis, Cellier de la Sablière, Louis Jadot France, France</b>	Bottle 47.00

## *Ripe, fruit driven white wines*

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<b>Chenin Blanc, Bespoke, Western Cape, South Africa</b>	Bottle 20.50
<b>Chardonnay, unoaked, Berri Estates, South-Eastern Australia, Australia</b>	🍷 175ml 5.25 / 🍷 250ml 7.40 / Bottle 21.50
<b>Pinot Gris, Dashwood, Marlborough, New Zealand</b>	Bottle 34.50
<b>Jean-Luc Colombo Marco Pierre White Blanc, France</b>	🍷 175ml 8.40 / 🍷 250ml 11.90 / Bottle 34.95
<b>Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France</b>	🍷 175ml 8.55 / 🍷 250ml 12.10 / Bottle 35.50
<b>Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot, France</b>	Bottle 34.95
<b>Semillon, Jojo's Jetty, Colo River, Australia</b>	Bottle 48.50

## *Racy, aromatic white wines*

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**Chenin Blanc-Sauvignon Blanc-Viognier, Flagstone Noon Gun,** Bottle 24.95  
*Western Cape, South Africa*

**Sauvignon Blanc, Errázuriz 1870 Peñuelas Block,** 175ml 6.45 / 250ml 9.10 / Bottle 26.50  
*Casablanca Valley, Chile*

**Sauvignon Blanc, Waipara Hills,** 175ml 7.00 / 250ml 9.90 / Bottle 28.95  
*Marlborough, New Zealand*

**Falanghina, Tenuta del Porconero, Campania, Italy** Bottle 37.50

**Riesling, Bay of Fires, Tasmania, Australia** Bottle 41.95

**Gewürztraminer, Nederburg The Beautiful Lady Stellenbosch, South Africa** Bottle 43.95

**Sancerre, Domaine des Chaintres, Joseph Mellot, France** Bottle 46.50

**Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand** Bottle 65.00

## *Oaky, creamy white wines*

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**Rioja Blanco, Viña Real, Barrel Fermented, Spain** 175ml 7.15 / 250ml 10.10 / Bottle 29.50

**Sauvignon Blanc, Nederburg The Young Airhawk, Western Cape, South Africa** Bottle 44.50

**Chassagne-Montrachet, Louis Jadot, France** Bottle 90.00

# Red Wines

## *Light bodied, easy going red wines*

Rouge, Cuvée des Vignerons, Vin de France, *France* Bottle 19.95

Pinot Noir, Destinée Val de Loire, *France* 175ml 6.45 / 250ml 9.10 / Bottle 26.50

Fleurie, Pascal Clément, *France* Bottle 37.95

## *Medium bodied, fruit led red wines*

Pinotage, Durbanville Hills, *South Africa* Bottle 27.50

Cabernet Sauvignon, Nederburg, The Manor, Western Cape, *South Africa* 175ml 6.10 / 250ml 8.60 / Bottle 24.95

Merlot, Errázuriz 1870 Teno Block, Curicó Valley, *Chile* 175ml 5.85 / 250ml 8.25 / Bottle 23.95

Garnacha, Old Vine, Pablo, Calatayud, *Spain* Bottle 26.95

Chianti Riserva, Trambusti, *Italy* 175ml 7.60 / 250ml 10.75 / Bottle 31.50

Pinot Noir, Waipara Hills, Central Otago, *New Zealand* Bottle 38.50

Bordeaux Supérieur, Moulin d'Issan, *France* Bottle 46.50

## *Fuller bodied, spicy, warming red wines*

Shiraz, Berri Estates, South-Eastern Australia, *Australia* 175ml 5.05 / 250ml 7.10 / Bottle 20.50

Malbec, Callia Lunaris, San Juan, *Argentina* Bottle 22.95

Veneto Rosso, Passori, *Italy* Bottle 28.95

Jean-Luc Colombo Marco Pierre White Rouge, *France* 175ml 8.40 / 250ml 11.90 / Bottle 34.95

Malbec, Barrel Selection, Salentein Uco Valley, Mendoza, *Argentina* 175ml 9.45 / 250ml 13.40 / Bottle 39.50

Shiraz-Cabernet, JJ Hahn Reginald Barossa Valley, *Australia* Bottle 36.50

## *Full bodied, oak aged red wines*

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<b>Grenache-Carignan-Shiraz, Nederburg The Motorcycle Marvel, Western Cape, <i>South Africa</i></b>	Bottle 43.50
<b>Rioja Reserva, Viña Real, Bodegas Corral, <i>Spain</i></b>	🍷 175ml 11.35 / 🍷 250ml 16.10 / Bottle 47.50
<b>Malbec-Cabernet Sauvignon-Merlot-Tannat, Etchart Arnaldo B, Cafayate Valley, <i>Argentina</i></b>	Bottle 41.95
<b>Zinfandel, The Federalist Visionary, Dry Creek Valley, <i>USA</i></b>	Bottle 62.50
<b>Amarone della Valpolicella Classico, Bolla, <i>Italy</i></b>	Bottle 60.00
<b>Pinot Noir, Cloudy Bay, Marlborough, <i>New Zealand</i></b>	Bottle 75.00
<b>Bordeaux, Château Pédesclaux, 5ème Cru Classé Pauillac, <i>France</i></b>	Bottle 92.00

## *Rosé Wines*

<b>White Zinfandel, Vendange, California, <i>USA</i></b>	🍷 175ml 5.40 / 🍷 250ml 7.60 / Bottle 21.95
<b>Pinot Grigio Rosé, Parini, delle Venezie, <i>Italy</i></b>	🍷 175ml 4.90 / 🍷 250ml 6.90 / Bottle 19.95
<b>Jean-Luc Colombo Marco Pierre White Rosé, <i>France</i></b>	🍷 175ml 8.40 / 🍷 250ml 11.90 / Bottle 34.95

## *Pudding Wines and Port*

<b>Sauvignon Blanc, Late Harvest, Errázuriz, Casablanca Valley, <i>Chile</i></b>	🍷 50ml 3.25 / Bottle 19.50
<b>Bonnezeaux, Château de Fesles, <i>France</i></b>	Bottle 42.00
<b>Tokaji Aszú 5 Puttonyos, Béres, Hungary, <i>Hungary</i></b>	Bottle 39.50
<b>Graham's Late Bottled Vintage Port, <i>Portugal</i></b>	🍷 50ml 3.75 / Bottle 48.00
<b>Graham's 10 Year Old Tawny Port, <i>Portugal</i></b>	🍷 50ml 4.25 / Bottle 54.50
<b>Graham's Quinta dos Malvedos Vintage Port, <i>Portugal</i></b>	Bottle 75.00