

Martini Green Olives 3.75  
*Cerignola (ve)*

MARCO PIERRE WHITE  
STEAKHOUSE BAR & GRILL

Warm Baked Sourdough 3.75  
*Salted English butter (v)*

## HORS D'OEUVRES

Crispy Devilled Whitebait 6.95  
*Sauce tartare, fresh lemon*

Potted Duck, Green Peppercorns 7.95  
*Cornichons, toasted sourdough*

Beetroot & Goat's Cheese Salad (v) 6.50  
*Candied walnuts, Merlot vinegar*

Classic Prawn Cocktail À La Russe 8.95  
*Sauce Marie Rose, brown bread and butter*

Crispy Fried Calamari 8.50  
*Sauce tartare, fresh lemon*

Perinelli and Mr. White's English Cured Meats 9.95  
*Celeriac remoulade, cornichons, pickled baby onions, toasted sourdough*

Baked French Camembert 9.95  
*Roasted vine tomatoes, extra virgin olive oil, vintage balsamico, toasted sourdough*

The Governor's French Onion Soup 7.75  
*Croutons, Gruyère cheese*

Mr White's Scotch Egg 6.50  
*Colonel Mustard's sauce*

Cream of Butternut Squash Soup (v) 6.50  
*Italian cheese croutons*

Finest Quality Smoked Salmon 8.95  
*Properly garnished, brown bread and butter*

## SALADS

Lofthouse Farm Salad *starter 6.25 main 10.95*  
*Romaine lettuce, Wiltshire ham, eggs, Gruyère cheese, homemade salad cream*

Belgian Endive and Blue Monday Salad (v) *starter 6.50 main 10.95*  
*Fresh poached pear, candied walnuts, Merlot vinaigrette*

## FINEST QUALITY GRASS FED CAMPBELL BROTHERS BEEF

All our steaks are 28 day aged from Royal Warrant appointed butcher, Campbell Brothers. All served with roasted vine tomatoes, Béarnaise sauce and triple cooked chips.

6oz Fillet Steak  
25.95

8oz Grilled Sirloin Steak  
23.95

8oz Grilled Ribeye Steak  
with the tail 23.95

20oz Grilled Delmonico Steak  
for two 56.00

Breakfast Garnish 3.75  
*Streaky bacon, portobello mushroom, egg*

Café de Paris Butter 2.75

### STEAK TOPPINGS

Fried Double Yolk Eggs  
Holstein 3.50  
*Capers, anchovies, parsley*

Grilled Prawns 4.50  
*Garlic butter*

Bordelaise Butter 2.75

### SIGNATURE FILLETS

All served with triple cooked chips.

Fillet of Beef À La Forestière 26.50  
*Fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico, buttered leaf spinach*

Fillet of Beef A L'Escargot 26.50  
*Fricassée of woodland mushrooms, garlic butter, roasting juices, buttered leaf spinach*

Fillet of Beef Au Poivre 26.95  
*Fricassée of woodland mushrooms, cream peppercorn sauce, buttered leaf spinach*

## FRESHLY GROUND BEEF BURGERS, GRILLED TO ORDER

The Keith Floyd Bristol 14.95  
*Melted Cheddar, cured bacon, sweet pickled cucumber*

The Banksy B.L.T 14.50  
*Cured bacon*

The Alex James 15.50  
*Melted Blue Monday, cured bacon*

The John Lennon 14.95  
*Melted Cheddar, crispy onion rings, Colonel Mustard mayonnaise*

All our beef burgers are finished with a barbecue glaze, iceberg lettuce, beef tomato and served in a brioche bun with pommes frites

## STEAKHOUSE SPECIALS

Raffles Tiffin Club  
Chicken Curry 13.95  
*Fresh mango and ginger, Madras curry sauce, buttered pilaf rice*

Roast Chicken  
À La Forestière 16.50  
*Fricassée of woodland mushrooms, fondant potato, madeira roasting juices, buttered leaf spinach*

Mr Lamb's  
Shepherd's Pie 13.50  
*Creamy egg mashed potatoes, buttered peas*

Roast Rump of Moorland Lamb  
À La Dijonnaise 21.50  
*Chive blanket, rosemary roasting juice, buttered french beans, gratin dauphinoise*

## FISH MAINSBOARDS

Fried Fillet of Cod 14.95  
*Sauce tartare, triple cooked chips, marrowfat peas*

Grilled Swordfish Steak  
À La Niçoise 17.50  
*Aubergine caviar, olive tapenade, sauce vierge with fresh basil*

Wheeler's Salmon Fishcake 12.95  
*Sauce tartare, soft boiled egg, buttered leaf spinach*

## VEGETARIAN AND VEGAN

Creamy Polenta, aged Italian Cheese (v)  
*starter 6.75 main 12.50*  
*Fricassée of woodland mushrooms, extra virgin olive oil*

Gnocchi, Fresh Tomato Sauce (ve)  
*starter 6.75 main 12.50*  
*Fricassée of woodland mushrooms, cherry tomatoes, fresh basil*

Grilled Aubergine À La Niçoise (v)  
*starter 7.25 main 13.50*  
*Aubergine caviar, fresh tomato fondue, mozzarella cheese, fresh basil, extra virgin olive oil*

## SIDES

Buttered Leaf Spinach (v) 3.00  
Creamed Cabbage & Bacon 3.25  
Triple Cooked Chips (ve) 3.00

Green Salad, Truffle Dressing (ve) 3.00  
Pommes Frites, Sea Salt (ve) 3.00  
Crispy Onion Rings (ve) 3.00  
Buttered Green Peas (v) 3.00

Grilled Woodland Mushrooms (v) 3.00  
Dauphinoise Potatoes (v) 3.25  
Buttered Green Beans (v) 3.25

A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) suitable for vegetarians. (ve) suitable for vegans. \*Some of our dishes contain alcohol - please ask a team member for further details.

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## DESSERTS

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Mr White's Classic Cheesecake (v) 6.95  
*Fresh blueberry sauce*

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Millionaire's Shortbread 6.95  
*Bitter chocolate ice cream*

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Mr Coulson's Sticky Toffee Pudding (v) 6.50  
*Glacé beurre café de Paris,  
butterscotch sauce*

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70% Dark Chocolate Mousse (v) 6.25  
*Crème Chantilly, meringue, hazelnut nougatine*

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Alex James Cheese (v) 6.50  
*Served with drunken fruitcake\**  
*Choose from his favourite Cheddar or Blue Monday cheese*

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Strawberries and Cream 6.95  
*Vanilla panna cotta*

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