

Marco Pierre White Steakhouse Southampton

Sample Menu

Hors d'oeuvres

Martini green olives £3.95
Cerignola (v)

Warm baked sourdough £3.95
Salted english butter (v)

Seared sea scallops, with black pudding £13.50
Crisp pancetta, cauliflower purée

Classic eggs benedict £7.95
Woodall's ham

Baked camembert fondue £9.95
Roasted vine tomatoes, warm baked sourdough, vintage balsamico, quality olive oil
(v)

Salt roasted beetroot and goats' cheese salad £7.95
Walnut dressing (v)

Wheeler's crispy calamari £8.50
Sauce tartare, fresh lemon

Mr white's scotch egg £7.50
Colonel mustard sauce

Potted duck with green peppercorns £8.50
Toasted sourdough, cornichons

Classic 1970's prawn cocktail £9.95
Sauce marie rose, brown bread and butter

Finest quality smoked salmon £9.50
Properly garnished, brown bread and butter

Soups and potages

Classic french onion £8.25
Croutons, gruyère cheese

Mr white's pea and ham soup £6.95
Fresh parsley

Roasted tomato soup £7.50
Fresh basil (v)

Mediterranean fish £8.50
Croutons, rouille, gruyère cheese

Finest quality steaks

Grilled 35 day aged ribeye 10oz £27.50

Grilled 35 day aged sirloin 10oz £27.50

Grilled centre cut fillet 8oz £30.95

Roast chateaubriand for two 16oz £58

Grilled 35 day aged t-bone 16oz £30.50

Sauces

Classic peppercorn and brandy sauce £3.25

Béarnaise sauce with fresh tarragon £3.25

Grilled wild mushrooms in garlic butter £3.25

Snails and garlic butter £5.25

Steakhouse burgers

The French:

Melted cheese, crispy onion rings, dijon mayonnaise £14.50

The American:

Melted cheese, crispy bacon, pickled cucumber £14.95

The Alex James:

Melted blue cheese, crispy streaky bacon £14.95

Fish and seafood

Wheeler's haddock fish cake £13.50

Poached hen's egg, sauce tartare, buttered spinach

The governor's fried haddock, and triple cooked chips £16.95

Mushy peas, sauce tartare

Connaught's shrimp curry £17.50

Mango, fresh ginger, buttered rice

Mains board

The governor's steak and ale pie £15.50

Buttered garden peas

Roast rump of lamb à la dijonnaise £23.50

Gratin dauphinoise, haricots verts, Rosemary roasting juices

Honey roasted bacon chop £14.50

Marco polo glaze, spiced honey roasting juices, box tree red cabbage, apple sauce, fondant potato

Mr lamb's shepherd's pie £14.95

Buttered garden peas

Classic chicken kiev £15.50
Roast vine tomatoes, pommes frites, watercress, buttered peas

Wild mushrooms

Croustade of eggs maintenon maxim's £12.95
Mushroom duxelle, sauce hollandaise (v)

Creamy polenta with wild mushrooms £13.95
Leaf spinach, extra virgin olive oil (v)

Marco's baked macaroni cheese, with poached hen's egg £13.50
Fricassee of wild mushrooms (v)

Sides £3.50

Creamed leaf spinach with horseradish (v)

Salad of heritage tomatoes with fresh basil and olive oil (v)

Creamed cabbage and pancetta Baked macaroni cheese (v)

Triple cooked chips (v)

Pommes frites with sea salt (v)

Crispy onion rings (v)

French beans with toasted almonds (v)

Buttered garden peas with fresh mint (v)

Green salad with truffle dressing (v)

(v) suitable for vegetarians

Desserts

Mr White's Billionaire's shortbread, rich caramel and gold leaf £7.25

Freshly baked crumble of the day (v) £5.75

Baked vanilla cheesecake with fresh blueberry sauce (v) £6.50

Classic dark chocolate mousse (v) (n) £6.25

Warm treacle tart with clotted cream (v) £6.25

Mr Coulson's sticky toffee pudding, caramel ice cream and warm butterscotch sauce
(v) 6.75

Marco's rice pudding with sherry soaked prunes (v) £6.25

Alex James cheese served with drunken fruitcake*. Choose from his no.1 cheddar or
blue Monday cheese (v) £6.75

(v) suitable for vegetarians, (n) contains nuts, * contains alcohol

