



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

PRIVATE DINING MENU

• £45 PER HEAD •

..... FOR THE TABLE

MARTINI GREEN OLIVES Cerignola (v) £4.25
WARM BAKED SOURDOUGH Salted butter (v) £3.95

..... STARTERS

CRISPY DEVILLED WHITEBAIT
Sauce tartare

SALT ROASTED BEETROOT SALAD
Kidderton Ash goats' cheese, walnut dressing (v)

ROASTED TOMATO & RED PEPPER SOUP

MARCO'S HOMEMADE SCOTCH EGG
Bulldog sauce, crystal salt

..... MAINS

SLOW BRAISED BLADE OF BEEF
Pommes purée, seasonal vegetables and red wine jus

ROASTED PORK CHOP WITH TARRAGON INFUSED BUTTER SAUCE
Creamed potatoes, green beans

SEABASS À LA PROVENÇAL
Young spinach, baby fennel, new potatoes, sauce vierge

WILD MUSHROOM RISOTTO
Truffle oil, shaved parmesan (v)

CHICKEN KIEV
Pommes frites, peas, roast vine tomatoes

..... DESSERTS

CAMBRIDGE BURNT CREAM
An original recipe from Trinity College dating back to 1630 (v)

CLASSIC DARK CHOCOLATE MOUSSE
Chantilly cream, hazelnut

BANANA AND CARAMEL MESS
Fresh banana, meringue, Chantilly cream, ice cream and caramel sauce (v)

TRADITIONAL APPLE CRUMBLE
Vanilla ice cream (v)

..... TO FINISH

ESPRESSO MARTINI £10.00

..... SIDES £3.75

Salad of Heritage tomatoes with fresh basil and olive oil (v) • Creamed cabbage and pancetta
• 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)

At least three days notice of pre-orders is required to guarantee the selection of dishes shown above. Failure to provide a pre-order within this time frame may result in a substitute dish being offered. A discretionary 10% service charge 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.