

WARM BAKED
SOURDOUGH (v) £3.95
English butter and sea salt

MARCO PIERRE WHITE
WHEELER'S
OF ST. JAMES'S EST 1856
OYSTER BAR & GRILL ROOM

CERIGNOLA
OLIVES (v) £3.95
Large green Martini olives

HORS D'OEUVRES

COLCHESTER OYSTERS
AU NATURAL £15.00
Six oysters, shallots,
Tabasco, fresh lemon

OYSTERS ROCKEFELLER £8.50
Three oysters baked in their shell, topped with
finely chopped greens and Parmesan
(based on the original recipe created in 1899
at Antoine's restaurant, New Orleans)

ESCARGOTS
À LA BOURGUIGNONNE £12.95
A dozen Dorset snails baked in garlic butter,
parsley and thyme breadcrumbs

WHEELER'S PRAWN COCKTAIL £9.95
Sauce Marie Rose,
buttered brown bread

SEVERN & WYE SMOKED SALMON £9.95
Garnished with capers, shallots,
pickled cucumber, parsley,
served with buttered brown bread

SALAD OF BEETROOT AND
GOATS' CHEESE (v) £8.95
Candied walnuts, red wine vinaigrette

MAXIM'S QUAIL EGGS MAINTENON £7.95
Mushroom duxelle, sauce Hollandaise (v)

CARAMELISED FOIE GRAS,
FRIED DUCK EGG EN BRIOCHE £13.50
Red wine reduction

WHEELER'S CRISPY CALAMARI £7.95
Fresh lemon, sauce tartare

DUBLIN BAY PRAWNS WITH
SAUCE BÉARNAISE £19.95
Grilled langoustines in garlic butter,
fresh lemon

MR. WHITE'S FRENCH ONION SOUP £7.00
Gruyère cheese, croutons

MARCO'S LOBSTER MACARONI
WITH BLACK TRUFFLE £16.50
Fresh lobster, sauce lobster bisque,
Gruyère cheese

WHEELER'S CLASSICS

WHEELER'S PLATEAU FRUITS DE MER £90.00

Colchester oysters, langoustines, Morecambe
Bay shrimps, brown crab from Weymouth,
whole native lobster and Atlantic prawns.
Served with brown bread and butter

DOVER SOLE Market price

Wheeler's built its reputation
on serving the finest Dover sole,
please ask your server for today's special

LAND AND SEA (serves two) £80.00

Roast Scottish chateaubriand with sauce
béarnaise and grilled whole native lobster with
garlic butter. Served with triple cooked chips,
roasted vine tomatoes

MAINBOARDS

WHEELER'S CLASSIC
FISH PIE £17.50
Buttered garden peas

WILTSHIRE HAM AND
DUCK EGGS £13.00
Triple cooked chips, homemade piccalilli

MR. LAMB'S
SHEPHERD'S PIE £15.50
Buttered garden peas

ROAST RUMP OF LAMB
WITH COCKLES £23.95
Wilted baby spinach, gratin Dauphinoise,
roasting juices

THE GOVERNOR'S
FISH AND CHIPS £16.50
Marrowfat peas,
sauce tartare

ROASTED RED MULLET
WITH SAGE BEIGNETS £22.50
Sauce vierge,
wilted baby spinach

WHEELER'S FISH CURRY
WITH MANGO AND CORIANDER £17.95
Poached salmon, cod and shrimps in
a mild curry sauce with buttered rice

ROAST FREE RANGE CHICKEN
WITH WILD MUSHROOMS £15.95
Buttered leaf spinach
and Madeira roasting juices

MARKET
FISH OF THE DAY
Market price

BUCCLEUCH BEEF

All our beef is from the Duke of Buccleuch famers group and is carefully selected from the finest Scottish cattle.
To ensure the highest quality they are reared on a natural grass diet and the beef is matured on the bone to give a full, distinct and succulent flavour.
Our steaks are 35 day aged from Royal Warrant appointed butcher, Campbell Brothers, and served with triple cooked chips and roasted vine tomatoes.

	Sauce au poivre	Dorset snails with confit garlic butter	Classic béarnaise	Grilled oysters with jus à la Parisienne
Fillet 8oz	£33.50	£36.00	£33.50	£37.00
Rib eye 10oz	£29.50	£32.00	£29.50	£33.00
Chateaubriand 16oz (serves two)	£59.00	£66.00	£59.00	£67.00

VEGETARIAN DISHES

Please ask for details of our daily menu of vegetarian specials

SIDES

Wilted Baby Spinach (v) / Creamed Cabbage & Bacon / Triple Cooked Chips (v) / Haricot Vert (v) / Gratin Dauphinoise (v) / Onion Rings (v) /
Buttered Garden Peas (v) / Pomme Frites (v) / Garlic Mushrooms (v) / Green Salad (v) / Buttered New Potatoes (v)
£4.00