Vegetarian Options

Freshly Baked Sourdough £4,50

$Est^{d}2008$ A LA CARTE MENU

Champagne Classic £21.50 brandy, angostura bitters & champagne

Kir Royal £21.50 créme de Cassis & Champagne



MPW Bellini £16.50 peach puree, schnapps & prosecco Champagne Envy £21.50 melon midori, võdka & champagne

Apéritifs

Scottish Smoked Salmon £17.50 served with blini, crème fraîche & capers

> Ham Hock Terrine £13.50 celeriac remoulade



Beetroot & Goat's Cheese Salad £13.00 chopped walnuts & sherry vinaigrette (v)

Starters

Soup of the Day £M.P. waiter will advise

Prawn Cocktail Deluxe £16.95 Marinated Courgette Salad £12.50 Mackerel & Watercress Pâté £13.50 marie rose sauce, avocado, gem lettuce whipped lemon ricotta

toasted sourdough

Wheeler's Fishcake £26.00 tartare sauce, poached egg & sautéed spinach



Grilled Fish *£M.P.* pomme fondant, buttered spinach

Corn Fed Chicken Breast £29.00 Café de Paris butter, creamed potatoes, braised red cabbage



Braised Boeuf Bourguignon £29.00 with creamed potatoes

RARE BREED, GRASS FED & DRY-AGED

70z House Cut £25.00 21 day dry-aged served with a choice of sauce

ENJOY OUR HOUSE CUT *OR TRY SOMETHING ELSE FROM BELOW*

Fillet Medallions vine tomatoes

Café de Paris Butter

Peppercorn

Béarnaise Sauce

Ribeye

60Z £32.00

140Z £52.00

90Z £48.00

120Z £64.00

£41.00

100Z £38.00

Fillet of Tournedos Rossini spinach, truffle & foie gras

Larger Cuts Availably Daily Waiter will Advise

16oz Chateaubriand perfect to share £98.00

STEAK TOPPINGS

Maple Cured Bacon £5.00 prime streaky bacon

Foie Gras £9.50 bloc slice

Tiger Prawns £9.00 garlic butter

Two Fried Eggs £4.00 free range hens eggs

House-Cut Fries

Potato Croquettes

ALL AT £8.50

Honey Mustard Salad

Onion Rings

Single *£8.50* Double £12.00 Truffle & Parmesan +£2.50 **Creamed Potatoes**

Side

Creamed Spinach

Gratin Dauphinoise

Braised Red Cabbage

Portobello Mushroom



