

Martini Green Olives £4.50 Cerignola Freshly Baked Sourdough £4.50 English Salted Butter

APÉRITIFS

Champagne Classic £21.50
Brandy, Bitters, Champagne

Kir Royal £21.50 Champagne, Crème de Cassis MPW Bellini £16.50

Prosecco, Peach Puree, Peach Schnapps

Champagne Envy £21.50 Champagne Bouche, Melon Midori

HORS D'OEUVRES

Ham Hock Terrine £13.50 celeriac remoulade

Soup of the day £MP waiter will advise

Prawn Cocktail Deluxe £16.95

Marie Rose sauce, avocado, gem lettuce

Mackerel & Watercress Pâté £13.50 toasted sourdough

Salad of Watermelon & Feta Cheese £11.50

mint & balsamic dressing

Scottish Smoked Salmon £17.50

blinis, crème fraiche, capers

Beetroot & Goats Cheese Salad (v) £13.00

chopped walnuts and sherry vinaigrette

FISH MAINBOARDS

Grilled Fish £MP

pomme fondant, buttered spinach

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

GRILLED & ROAST MEATS

Braised Boeuf Bourguignon £29.00 creamed potatoes

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

FINEST QUALITY GRASS-FED BEEF

All steaks are served with either Café de Paris butter, Béarnaise butter or Peppercorn Sauce (Additional sauces are charged at £3)

Fillet of Tournedos Rossini, buttered spinach, black truffle, foie gras, brioche £41.00

120z Sirloin, served on the bone £38.00

7oz Centre-Cut Fillet £53.00

14oz Ribeye £52.00

7oz Rump £22.00

Fillet Medallions, 6oz £32.00, 9oz £48.00, 12oz £64.00

16oz Chateaubriand, to share £98.00

Large Cuts Available Daily- Server Will Advise

STEAK TOPPINGS

Maple Cured Bacon £7.00 prime streaky bacon Two Fried Eggs £6.00 free range hens eggs Tiger Prawns £9.00 garlic butter Slice of Foie Gras £9.50

VEGETARIAN & VEGAN DISHES

Smoked Tofu & Purple-Sprouting Broccoli (vegan) £21.00

 $pearl\ barley,\ roasted\ aubergine,\ soy\ dressing$

Eggs Florentine (v) £21.50 Hollandaise sauce, fricassee of wild mushrooms

SIDE ORDERS £8.50

Potato Croquettes

Creamed Potatoes

House-Cut Fries (£8.50 for one, £12.00 to share) add truffle & parmesan £2.50

Braised Red Cabbage

Bibb Lettuce Salad

Portobello Mushroom

Creamed Spinach

L.S.C. Onion Rings

VINTNER WINE RECOMMENDATION - £44.00

Le Bosq Blanc, Vin De France 'Citrus, Passionfruit and Lively' Le Bosq Rouge, Vin De France 'Cherry, Strawberry and Spices'

