



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

© The Estate of Bob Carlos Clarke

A discretionary 10% service will be added to your bill.

All prices include VAT at the current rate.

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.

CHAMPAGNE AND SPARKLING WINE

NON VINTAGE CHAMPAGNE

Expertly blended across vintages, to reflect individual house styles.

J. Lemoine Brut, Champagne

‡ 125ml 9.25 / Bottle 53.00

Laurent-Perrier Brut, Champagne

‡ 125ml 10.75 / Bottle 62.00

Lanson White Label, Sec, Champagne

Bottle 66.00

Lanson White Label, Magnum, Champagne

Magnum 135.00

Laurent-Perrier Cuvée Ultra Brut, Champagne

Bottle 78.00

Lanson Extra Age, Brut, Champagne

Bottle 92.00

VINTAGE CHAMPAGNE

Made from fruit harvested in a single year, typically aged for longer and reflecting the character of that 'vintage' or year.

Laurent-Perrier Brut Millésimé, Champagne

Bottle 83.00

ROSE CHAMPAGNE

Laurent-Perrier Cuvée Rosé Brut, Champagne

‡ 125ml 14.95 / Bottle 85.00

PRESTIGE CUVÉE

This flagship wine is produced from the best fruit and only released in exceptional years, after extended ageing.

Laurent-Perrier Grand Siècle Brut, Champagne

Bottle 175.00

PROSECCO AND SPARKLING WINE

Prosecco Extra Dry, Galanti, Veneto, Italy

‡ 125ml 5.50 / Bottle 29.00

Bottega Rose Gold Spumante, Italy

Bottle 39.00

Bottega Prosecco Gold, Veneto, Italy

Bottle 38.00

ROSE WINES

Pair these wines with lighter food flavours. Our wine from Jean-Luc Colombo is amazing with seafood and salads.

Pinot Grigio Rosé delle Venezie, Parini, Italy

‡ 175ml 4.90 / ‡ 250ml 6.75 / Bottle 19.00

White Zinfandel, Vendange, California, USA

‡ 175ml 5.25 / ‡ 250ml 7.25 / Bottle 21.00

CHOSEN BY

MARCO PIERRE WHITE

Les Vins Méditerranée, La Colline aux Lavandes Rosé, Jean-Luc Colombo, France

‡ 175ml 6.50 / ‡ 250ml 9.20 / Bottle 27.00

‡ BY THE GLASS | 125ml available on request

WHITE WINES

DRY, DELICATE WHITE WINES

Ideally suited to partner lighter flavours in food.
Salads, seafood and Mediterranean dishes.

Rioja Blanco, Don Jacobo, Bodegas Corral, Spain

🍷 175ml 5.75 / 🍷 250ml 7.95 / Bottle 23.50

Soave Classico, Bolla, Veneto, Italy

Bottle 19.50

Gavi, Enrico Serafino, Piemonte, Italy

🍷 175ml 6.25 / 🍷 250ml 8.80 / Bottle 26.00

Chablis, Louis Jadot, France

Bottle 38.00

ZESTY, AROMATIC WHITE WINES

Wonderfully racy, these wines are great with poultry,
seafood and pork. Brilliant with spicy or herby sauces.

Chenin Blanc-Sauvignon Blanc-Viognier, Flagstone Noon Gun, Western Cape, South Africa

🍷 175ml 4.85 / 🍷 250ml 6.70 / Bottle 18.50

SENSATIONAL SAUVIGNON BLANC

Sauvignon Blanc Reserva, Luis Felipe Edwards, Casablanca Valley, Chile

🍷 175ml 5.10 / 🍷 250ml 6.95 / Bottle 20.00

Sauvignon Blanc, Waipara Hills, New Zealand

🍷 175ml 6.50 / 🍷 250ml 9.20 / Bottle 27.00

Sancerre, La Gravelière, Joseph Mellot, France

Bottle 39.00

Riesling, Bay of Fires, Tasmania, Australia

Bottle 33.50

RIPE, FRUIT DRIVEN WHITE WINES

With more body and weight of flavour, these work well with
poultry, pork, creamy sauces and stronger flavoured fish.

PINOT GRIGIO OR PINOT GRIS?

Pinot Grigio, Da Luca, Terre Siciliane, Italy

🍷 175ml 5.35 / 🍷 250ml 7.40 / Bottle 21.50

Pinot Gris, Waipara Hills, Waipara Valley, New Zealand

🍷 175ml 6.60 / 🍷 250ml 9.30 / Bottle 27.50

Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France

Bottle 29.00

CHOSEN BY

MARCO PIERRE WHITE

Méditerranée, Les Collines de Laure Blanc, Jean-Luc Colombo, France

🍷 175ml 7.25 / 🍷 250ml 10.25 / Bottle 30.00

Nederburg The Beautiful Lady Gewurztraminer, South Africa

Bottle 35.00

🍷 BY THE GLASS | 125ml available on request

WHITE WINES

OAKY, NUTTY WHITE WINES

With bold, rich flavours, these fuller bodied white wines need creamy sauces, meatier fish, poultry and pork to bring out their best.

**Chardonnay, Wild Ferment, Errázuriz,
Casablanca Valley, Chile**

🍷 175ml 7.60 / 🍷 250ml 10.70 / Bottle 31.50

Chardonnay, Sanford, Santa Barbara County, USA

Bottle 55.00

Meursault, Louis Jadot, France

Bottle 67.00

RED WINES

LIGHT BODIED, EASY GOING RED WINES

Very versatile with food. Salmon, pork and poultry are complemented admirably.

Pinot Noir, Élevé, France

🍷 175ml 4.90 / 🍷 250ml 6.75 / Bottle 19.00

Valpolicella Classico, Bolla, Italy

Bottle 27.50

Beaujolais-Villages, Pascal Clément, France

🍷 175ml 6.25 / 🍷 250ml 8.80 / Bottle 26.00

MEDIUM BODIED, FRUIT LED RED WINES

Great partners for fuller flavoured pork and poultry with rich, dark sauces. Also good with most red meat.

**Merlot, Reserva, Luis Felipe Edwards,
Colchagua Valley, Chile**

🍷 175ml 5.20 / 🍷 250ml 7.10 / Bottle 20.50

**Cabernet Sauvignon-Shiraz-Malbec, Flagstone
Longitude, Western Cape, South Africa**

Bottle 23.50

**Cabernet Sauvignon, Robert Mondavi,
California, USA**

🍷 175ml 5.50 / 🍷 250ml 7.50 / Bottle 22.00

TREND AND TRADITION

Côtes de Bourg, Les Hipsters Barbe

Bottle 30.00

Bordeaux Supérieur, Moulin d'Issan, France

🍷 175ml 10.95 / 🍷 250ml 15.95 / Bottle 45.00

Garnacha Old Vine, Pablo, Calatayud, Spain

🍷 175ml 5.85 / 🍷 250ml 8.25 / Bottle 24.00

Bekaa Valley, Musar Jeune, Lebanon

Bottle 39.00

RED WINES

FULLER BODIED, SPICY, PEPPERY RED WINES

Bolder food flavours work best. Lamb, steak, burgers.
Turns up the heat with spicy sauces.

Malbec, Callia Lunarís, San Juan, Argentina

‡ 175ml 6.00 / ‡ 250ml 8.60 / Bottle 25.00

CHOSEN BY

MARCO PIERRE WHITE

**Syrah, Les Collines de Laure, VdP des Collines
Rhodaniennes, Jean-Luc Colombo, France**

‡ 175ml 6.95 / ‡ 250ml 9.85 / Bottle 29.00

**Shiraz Cabernet, JJ Hahn, Reginald,
Barossa Valley, Australia**

Bottle 34.00

**Salentein Barrel Selection Malbec,
Valle de Uco, Mendoza, Argentina**

‡ 175ml 8.95 / ‡ 250ml 12.60 / Bottle 36.50

**Zinfandel, Old Vine, Ravenswood,
Lodi County, USA**

Bottle 29.00

FULL BODIED, OAK AGED, CONCENTRATED RED WINES

Intensely flavoured red wines are a match for strongly
flavoured lamb, beef and game. Avoid delicate seafood.

**Pinot Noir, Reserve Series, Vidal,
Hawke's Bay, New Zealand**

‡ 175ml 9.50 / ‡ 250ml 13.25 / Bottle 38.00

Rioja Reserva, Viña Real, Spain

‡ 175ml 10.15 / ‡ 250ml 14.25 / Bottle 41.00

Amarone della Valpolicella Classico, Bolla, Italy

Bottle 54.00

**Salentein Primus Malbec, Valle de Uco,
Mendoza, Argentina**

Bottle 70.00

SERIOUS ABOUT STEAK

Fuller flavoured red wines are excellent with most red meat. Here we recommend three fantastic Argentinian Malbecs that really bring out the best in your steak

MALBEC • ARGENTINA • STEAK

Callia Lunaris Malbec, San Juan, Argentina

Ripe, soft berry fruit. The gentle introduction to our trio of Malbec.

🍷 175ml 6.00 / 🍷 250ml 8.60 / Bottle 25.00

Salentein Barrel Selection Malbec, Valle de Uco, Mendoza, Argentina

Great depth of flavour, oaky notes and dark fruit. Argentina's national grape.

🍷 175ml 8.95 / 🍷 250ml 12.60 / Bottle 36.50

Salentein Primus Malbec, Valle de Uco, Mendoza, Argentina

Full bodied, intense and sublimely rich. Our 'prestige' Malbec and the ultimate chaperone to steak. Bottle 70.00

CHOSEN BY MARCO PIERRE WHITE

These wines, made by 'The winemaking wizard of the Rhône', Jean-Luc Colombo, are personally selected by Marco Pierre White for their quality and flavours.

WHITE

Méditerranée, Les Collines de Laure Blanc, Jean-Luc Colombo, France

🍷 175ml 7.25 / 🍷 250ml 10.25 / Bottle 30.00

ROSÉ

Les Vins Méditerranée, La Colline aux Lavandes Rosé, Jean-Luc Colombo, France

🍷 175ml 6.50 / 🍷 250ml 9.20 / Bottle 27.00

RED

Syrah, Les Collines de Laure, VdP des Collines Rhodaniennes, Jean-Luc Colombo, France

🍷 175ml 6.95 / 🍷 250ml 9.85 / Bottle 29.00

CHOSEN BY

MARCO PIERRE WHITE

For the facts: drinkaware.co.uk
www.mpwrestaurants.com