



Whilst You're Choosing...

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| A Glass of Champagne | 9.95 |
| A Glass of Prosecco | 6.95 |

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| Negroni | |
| The Mistaken Negroni | |
| Pisco Sour | All |
| Whisky Sour | 7.00 |
| Frozen Margaritas | |
| Diverse Martinis | |

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| PISCO SOUR | 7.00 |
| It's Peru's national cocktail and was created in the early 1920s. Quebranta grape Pisco, Angostura Bitters, lime, sugar syrup & egg white. | |

Pisco Sour is perfect as an aperitif or enjoyed with a ceviche

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| Marinated Olives | 3.00 |
| Serrano Wrapped Bread Sticks | 4.95 |
| Mini Bruschetta al Pomodoro V, VG | 3.95 |

Small Plates

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| Prawn Cocktail (%) | 7.95 |
| One of the reasons we used to go out for dinner, really luscious. | |

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| Egg Mayonnaise Holstein | 4.95 |
| Simple ingredients but with creativity, elegance as well as great taste garnished with Anchovies & Capers. | |

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| Peruvian Ceviche In Aji Amarillo Tigers Milk | 8.50 |
| CEVICHE is Peru's national dish. It's made with sashimi grade raw fish and tiger's milk. It's fresh, zingy and delicious. Catch of the Day or Sea Bass. | |

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| Seasonal Soup of the Day | 5.95 |
| A Winter warmer served with crusty bread | |

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| Gambas al Ajillo | 8.95 |
| Piping hot garlic & chilli prawns smothered in olive oil with a spicy kick. | |

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| Winter Terrine of the Day | 6.95 |
| With French melba toast & chutney | |

Marc-Pierre's Kitchen

All Marc-Pierre's Kitchen dishes are freshly prepared on the premises every day. This will be reflected in our prices and your wait time.....

All prices in £ inc VAT



Large Plates

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| Ballontine of British Beef Slow cooked blade of Beef, Pork & Herb croquette, mushrooms, baby onion ragout Galette potatoes rounded off with a deep beef jus | 18.75 |
| Duck Duet Oven roasted Breast, Confit leg, braised red cabbage, pomme fondant, blackcurrant & Cherry sauce. | 17.95 |
| Catch of the Day Cooked any way you would like it Meunière, Puttanesca, Breton or Grenobloise. Served with a side that matches the Fish. <i>Ask a Team member as to what Fish MPK's has landed today.</i> | Market Price |
| Courgette Thermidor V, VG Provence on a plate, a courgette filled with peppers, courgette, aubergine, tomato, onions, garlic, basil & thyme | 12.95 |
| Authentic Russian Beef Stroganov (%) Paprika dusted pan fried with mushrooms, onions, sliced gherkins and soured cream. Served with rice and a shot of iced Vodka. | 15.95 |
| Wiener Schnitzel Loin of pork, butterfly cut lightly pounded flat, slightly salted, and rolled in flour, whipped eggs and bread crumbs. Served with Frites | 14.95 |

British Beef

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| Steak Diane - Dining Outs Iconic Dish (%) Flattened rib-eye steak is smothered in dijon mustard and pan fried whilst resting the pan juices are turned into a sauce. Shallots, mushrooms, butter, garlic, Worcester sauce, cream and flambéed in brandy Served on Sauté Potatoes | 19.95 |
| Steak & Frites The ultimate Restaurant Classic Prime cut of British rib Chargrilled, comes to the table garnished, brushed with Garlic Butter & served with Frites <i>Add Sauce: Provençale , Creamy Mushroom or Pepper</i> | 21.95 2.50 |

(%) - Contains Alcohol

(GF) - Gluten Free

V - Suitable for Vegetarians VG - Suitable for Vegans

However, Our food and drinks are prepared in food areas where cross contamination may occur.

Wherever possible we will tweak our dishes to suit your dietary requirements. Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.

If you require more information, please ask a Team member

Naughty But Nice Plates

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| Meringue Glacé Naughty retro classic, puffy light meringue, raspberry coulis, whipped cream all sitting on top of a scoop of vanilla ice-cream | 6.50 |
| Chocolate Profiteroles Choux pastry filled with cream, covered in a rich chocolate sauce | 5.50 |
| Red Velvet Delight De-constructed red velvet buttercream & seasonal berries | 4.95 |
| Solly's Farm Kentish Ice Cream (Per Scoop) | 2.15 |
| Affogato A shot of hot espresso poured over a scoop of vanilla ice-cream | 3.95 |
| Galliano Hot shot Not to be missed taste sensation to round off your meal! Galliano liqueur, cream and a shot of espresso. | 4.50 |

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