

FOR THE TABLE

GLAMORGAN SAUSAGES £4.25

Traditional Welsh cheese and leek sausages with a fresh tomato dip (v)

DEVILS ON HORSEBACK £3.95

Prunes filled with mango purée, wrapped in bacon

MIXED OLIVES £3.75

Marinated à la provençal (v)

WARM BAKED SOURDOUGH £3.95

English butter and sea salt (v)

CARAMELISED

CHIPOLATAS £3.95

Mini pork and herb sausages with a honey and wholegrain mustard glaze

SHARING BOARDS

SOMERSET CHARCUTERIE £15.50

coppa ham, cider chorizo, black pepper and garlic salami with olive grissini, avocado, sundried tomatoes and buffalo mozzarella

FRITTO MISTO £15.75

Fried calamari, whitebait, large shrimps and shiso leaf with Tabasco and tartar sauce

MEZZE PLATTER £15.50

Baked camembert, roasted vine tomatoes, olives à la provençal, Glamorgan sausages, baked sourdough, vintage balsamico and quality olive oil (v)

STARTERS

SALT AND PEPPER CALAMARI £7.50

Chilli and spring onion, lemon mayonnaise dip

WELSH RAREBIT WITH POACHED EGG £6.50

Baked cheese en croute with a poached egg (v)

SOMERSET CHARCUTERIE £8.75

Coppa ham, chorizo, black pepper and garlic salami with cornichons and warm baked bread

SEVERN AND WYE SMOKED SALMON £9.75

Properly garnished with shallots, capers, pickled cucumber and buttered brown bread

SALAD OF BEETROOT AND GOATS' CHEESE £7.50

Candied walnuts, Merlot dressing (v)

MR WHITE'S FRENCH ONION SOUP £6.50

Gruyère, croutons

SMOKED HICKORY BABYBACK RIBS £7.50

Sticky ribs in a BBQ sauce

WARM BAKED CAMEMBERT £8.75

Toasted sourdough with roasted vine tomatoes and vintage balsamico (v)

MUSHROOM TARTLETS WITH POACHED EGGS MAINTENON £7.50

Sauce hollandaise (v)

SALAD OF PEAR, CHICORY AND VINTAGE STILTON £6.50

Candied walnuts, vinaigrette dressing (v)

WHEELER'S CLASSIC

PRAWN COCKTAIL £9.50

Sauce Marie Rose and buttered brown bread

MAINS

THE STEAKHOUSE BURGER £14.95

Grilled prime 6oz beef burger, Monterey Jack cheese, Dijon mayonnaise & crispy onion ring, iceberg lettuce & tomato served on a warm brioche bun with pommes frites

CLASSIC CHICKEN KIEV £15.25

Chicken breast with garlic butter, coated in breadcrumbs served with pommes frites, roast vine tomatoes and buttered peas

THE GOVERNOR'S FRIED HADDOCK AND TRIPLE COOKED CHIPS £15.50

Mushy peas and sauce tartar, fresh lemon

MR LAMB'S SHEPHERD'S PIE £14.50

Buttered garden peas

WHEELER'S SMOKED HADDOCK FISHCAKE WITH POACHED EGG £12.50

Wilted baby spinach, sauce tartar

THE GREAT AMERICAN £14.95

Grilled prime 6oz beef burger, Monterey Jack cheese, crisp streaky bacon, BBQ sauce, iceberg lettuce & tomato served on a warm brioche bun with pommes frites

HICKORY SMOKED BABYBACK RIBS £19.50

Large sticky ribs in BBQ sauce, pommes frites and American coleslaw

MARKET FISH OF THE DAY

Ask server for details

ROAST CHICKEN À LA FORESTIÈRE £15.50

Fricassee of wild mushrooms, wilted baby spinach, Dauphinoise potatoes, Madeira roasting juices

WHEELER'S FISH CURRY WITH MANGO AND CORIANDER £17.50

Mild curry sauce with buttered rice

ROAST RUMP OF LAMB À LA DIJONNAISE £22.50

Haricot verts, Dauphinoise potatoes and roasting juices

SEASONAL SPECIALS (v)

Please ask for details of our daily menu of vegetarian specials

FINEST QUALITY STEAKS

All our beef is carefully selected from royal warrant appointed butcher, Campbell Brothers, from the finest British cattle. They are reared on a natural grass diet and the beef is matured on the bone for a minimum of **35 days** to give a full distinct and succulent flavour. Our steaks are served with roasted vine tomatoes and a choice of triple cooked chips, pommes frites or a steakhouse green salad.

CUTS FOR ONE

8oz FILLET £30.95

The leanest and most tender cut with a delicate flavour

10oz RIBEYE £27.50

One of our most popular cuts. Its rich marbling gives exceptional flavour

8oz RUMP £19.95

Packed full of flavour and cut to be firm and juicy

10oz SIRLOIN £27.50

The classic cut containing just the right amount of fat to give a great flavour

CUTS FOR TWO

24oz CÔTE DE BOEUF FROM BUCCLEUCH £62.00

Exceptional quality steak, cooked on the bone and packed full of flavour

32oz T-BONE £60.00

A lean cut of beef that is sirloin on one side of the bone and fillet on the other.

16oz CHATEAUBRIAND £58.00

The Chateaubriand is the prized cut with a sublime flavour. Deliciously soft and tender

ADD

Peppercorn and Brandy Sauce £3.50

Fried Free-Range Eggs £2.50

Grilled Woodland Mushrooms £3.75

Blue Cheese Sauce £3.50

Grilled Shrimps in Garlic and Rosemary Butter £5.50

Béarnaise Sauce £3.50

Confit Dorset snails in garlic butter £5.50

SIDES £3.75

Wilted Baby Spinach • Grilled Beef Tomatoes with Fresh Herbs • Steakhouse Green Salad • Buttered New Potatoes • Creamed Cabbage and Bacon Sweet Potato Fries • Crispy Onion Rings • Garlic Mushrooms • Pommes Frites • Triple Cooked Chips • Buttered Garden Peas • Haricot Verts



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

© THE ESTATE OF BOB CARLOS CLARKE