

MARCO PIERRE WHITE STEAKHOUSE AND GRILL

DAILY LUNCH SPECIALS 12.95

Monday
Beef Bourguignon

Tuesday
Crispy Calamari
Salt & Pepper Mayonnaise

Wednesday
Grilled Mackerel
with potato salad

Thursday
Grilled Rack of Pork

Friday
MPW's Fish Pie

Saturday
Salmon Fishcake

Sunday
Sunday Roast

H'ORS D'OEUVRE

Bayonne Ham with Melon 9.50
Parfait of Fois Gras, Raisins Sec 14.50
en gelée Madeira
Asparagus, Sauce Hollandaise 8.95
Fresh crab with herbs 14.50
sauce mayonnaise
Finest Quality Smoked Salmon 13.95

Kipper Pate with Whiskey, Toast Melba 8.95
Carpaccio of Fillet Steak 12.95
mustard dressing
Salad of Beetroot and Goats cheese 9.95
walnut dressing
Cocktail of Fresh Langoustines 14.50
sauce Marie Rose
Potted Duck with Prunes 10.95

FINEST QUALITY IRISH STEAKS

Garniture	Ribeye 10oz	Fillet 8oz	T-Bone 16oz
Beurre Maître d'Hôtel	25.00	29.00	32.00
Beurre Bordelaise	25.00	29.00	32.00
Sauce Béarnaise	26.00	30.00	33.00
Au Poivre Noir, Raisin Sec a l'Armagnac	26.00	30.00	33.00
Au Poivre Classic	27.00	31.00	34.00
A l'Escargot with Herbs sauce Béarnaise	28.00	32.00	35.00
Boston Style Poivre Noir grilled oysters	28.00	32.00	35.00

ROASTS AND GRILLS

Grilled Calves Liver with Bacon 20.95
creamed potatoes

Grilled Spatchcock 19.95
chipolatas & bread sauce

Fillet Steak Tartare Americane 24.95
salad vert, hand cut chips

Honey Roast Belly Pork 19.95
apple sauce

Chicken Paillard 18.95
watercress salad

HALIBUT STEAKS 27.95

A la Sicilian
with lemon

A la Provençal
with fresh basil

Sauce Tartare
with lemon

YELLOW FIN TUNA STEAKS 26.95

A la Sicilian
with lemon

A la Provençal
with fresh basil

Italian Style
with olive oil & balsamico

SIDE ORDERS 4.95

Golden Brown Fried Onions

Green Salad

Creamed Spinach

Creamed Potatoes
3.95

Hand Cut Chips
3.95

Frites
3.95

Grilled Field Mushrooms
garlic butter

Beef Tomato Salad
fresh basil

MPW's Onion Rings

IRISH CHEESES, QUINCE JELLY & BISCUITS 10.95

Cashel
blue cheese, cow

St. Tola
soft, goat

Durrus
soft, cow

Smoked Gubeen
semi hard, cow

DESSERTS 8.95

Eton Mess

Selection of Ice Cream

Red Berries
in red wine

Sticky Toffee Pudding
with clotted cream

Crème Brûlée

Sherry Trifle

Rice Pudding & Raspberry