

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL  
YATELEY

## FATHER'S DAY MENU

### STARTERS

#### CULLEN SKINK SOUP (GF)

*Scottish Smoked Haddock and Potato Soup*

#### BOURBONE GLAZED PORK RIBS (GF)

*Salsa of Pimentos, Cherry Tomato and Parsley, Homemade American Style Coleslaw*

#### SALMON CAKE (GF)

*Served with Tropical Fruit Salsa and Homemade Saffron Mayonnaise*

#### WILD MUSHROOM SOUFFLE (V,GF)

*Roast Beetroot and Rocket Salad*

### MAIN

#### 35 DAYS AGED 10 OZ RIBEYE STEAK (GF)

*Sauce Béarnaise, Pomme Frites and Merlot Dressed Garden Salad*

#### SLOW COOKED LAMB SHOULDER (GF)

*Potato Dauphinoise Paysanne of Carrot and Celeriac, Roasting Juices and Port Sauce*

#### PANFRIED FILLET OF SEABREAM (GF)

*Cauliflower and Sundried Tomato Gremolata, Parmentier Potato*

#### COLORED BABY CAULIFLOWER (VG,GF)

*Roasted Cauliflower, Sweet Potato Crisps, Salad of Sugar snaps, Pea and Shallots*

### PUDDINGS

#### STICKY TOFFEE PUDDING

*Vanilla Ice Cream*

#### CHOCOLATE AND FRESH CHERRIES NEMESIS (GF)

*Served With Milk Ice Cream*

#### SWEET WILLIAM PEAR TORTE

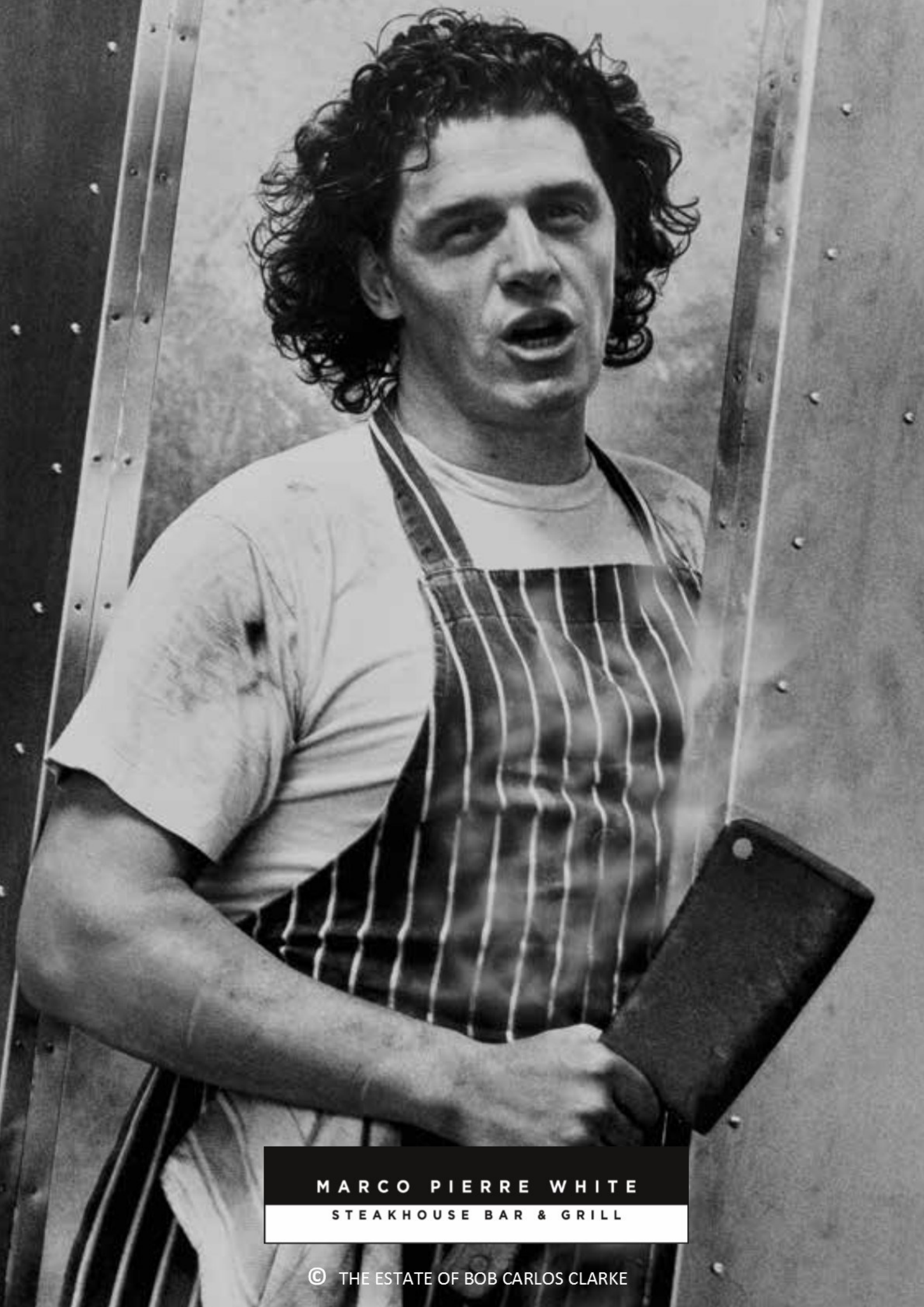
*Served With Homemade Custard*

#### \*SELECTION OF GREAT BRITISH CHEESES

*Colston Bassett Stilton, Keens Cheddar, Somerset Brie, Quince and Grapes with St Peter's Rye Savoury Biscuits*

**\*SUPPLEMENT OF £5**

**3 COURSE MEAL £29.95**



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