



Sample Menus

Spring / Summer 2026

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<https://www.mpwrestaurants.co.uk/our-brands/steakhouse-bar-and-grill/bridgwater>

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**For any queries, please email or call
h9861@accor.com or call 01278 239679**

FOR THE TABLE

WARM BAKED SOURDOUGH (V)
Salted English butter
4.95 (481 kcal)

MARTINI OLIVES (VE)
Fresh lemon, thyme, extra virgin olive oil
5.50 (205 kcal)

STARTERS

COLONEL MUSTARD'S SCOTCH EGG
English mustard sauce
8.95 (735 kcal) 

THE GOVERNOR'S FRENCH ONION SOUP
Sourdough croûtes, Hawkstone IPA, Gruyère cheese
8.95 (312 kcal)

WHEELER'S SALT & PEPPER CALAMARI
Chilli, spring onion, lemon mayonnaise
10.50 (709 kcal) 


BETROOT & GOAT'S CHEESE SALAD (V)
Merlot dressing, candied walnuts (Vegan option available)
8.95 (315 kcal) 


CLASSIC PRAWN COCKTAIL
Marie Rose sauce, brown bread & butter
11.50 (412 kcal)

FINEST QUALITY SMOKED SALMON
PROPERLY GARNISHED
Fresh lemon, brown bread & butter
11.95 (289 kcal)

THE BOX TREE CHICKEN LIVER PARFAIT
Raisin sec, Madeira gelée, Melba toast, watercress salad
10.50 (395 kcal)

THE "MAESTRO" TORTILLA
Egg Holstein, anchovies, capers, truffle butter
(Vegetarian option available)
10.50 (538 kcal)

FARMHOUSE SALAD
Slow braised ham, soft hen's egg, Gruyère cheese, Romaine, salad cream dressing
Large: 19.50 (878 kcal) Small: 9.95 (521 kcal) 

PEA & HAM SOUP
Slow braised ham, fresh herbs
(Vegan pea & mint option available)
8.50 (241 kcal) 

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

THE GRILL



Finest quality reserve beef since 1902. Exclusively grass-fed steer & heifer cattle, traditionally aged and graded to Marco's exacting standards. Seasoned & cooked to your liking before resting by trained grill chefs.

SIGNATURE CUTS

RECOMMENDED MEDIUM RARE

STEAK LYONNAISE
Fillet steak, buttered leaf spinach, sourdough croûte, Dijon mustard, crispy shallots, Madeira roasting juices
34.00 (499 kcal)

STEAK AU POIVRE
Fillet steak, buttered leaf spinach, sourdough croûte, fricassée of woodland mushrooms, peppercorn sauce
36.50 (556 kcal)

SURF & TURF
Fillet steak, garlic king prawns, béarnaise sauce, sourdough croûte
36.50 (861 kcal)

LARGER CUTS

Ideal for sharing or a large meal for one. All served with roasted Piccolo tomatoes, watercress and a choice of 2 standard sides and 2 sauces or butters.

PORTERHOUSE T-BONE
RECOMMENDED MEDIUM RARE
710g 90.00 (1045 kcal)

CHATEAUBRIAND
RECOMMENDED MEDIUM RARE
450g 90.00 (825 kcal)

TOMAHAWK
RECOMMENDED MEDIUM
1000g 95.00 (1334 kcal)

CLASSICS

SIRLOIN STEAK
RECOMMENDED MEDIUM RARE
Roasted Piccolo tomatoes, Koffmann chips
450g 44.00 (1240 kcal) | 225g 30.50 (849 kcal)

ESCALOPE OF SALMON "HELL'S KITCHEN"
Tomato vinaigrette, fresh herbs, buttered leaf spinach
23.95 (754 kcal)

THE STEAKHOUSE BURGER
Monterey Jack, cured bacon, sweet pickled cucumber, BBQ glaze, iceberg lettuce, beef tomato, brioche bun, Heinz ketchup & Koffmann fries
19.95 (1241 kcal)

RIBEYE STEAK
RECOMMENDED MEDIUM
Roasted Piccolo tomatoes, Koffmann chips
280g 33.50 (913 kcal)

CHARGRILLED PORK RIBEYE
Pork collar, buttered leaf spinach, chimichurri sauce
20.95 (807 kcal) 

STEAK FRITES
SERVED PINK OR WELL-DONE
"Perfect as a light lunch"
Butcher's steak, Koffmann fries, garlic butter, rocket & aged Parmesan salad
24.50 (1245 kcal) 

FILLET STEAK
RECOMMENDED MEDIUM RARE
Roasted Piccolo tomatoes, Koffmann chips
280g 51.00 (851 kcal) | 140g 34.00 (655 kcal)

ROAST RUMP OF LAMB
French style peas, mint vinaigrette, roasting juices
25.95 (651 kcal)


GRILLED CHICKEN WITH
TOMATO VINAIGRETTE
Buttered leaf spinach, soft herbs
18.95 (838 kcal) 

MAIN COURSES

WHEELER'S FISHCAKE
Sauce tartare, soft boiled egg, buttered leaf spinach
20.95 (849 kcal) 

WHEELER'S FISH & CHIPS
Hawkstone Premium beer batter, sauce tartare, Koffmann chips, marrowfat peas, fresh lemon
22.50 (1135 kcal)

SEABASS À LA PROVENÇALE
Buttered leaf spinach, black olives, sauce vierge, new potatoes, fresh herbs
26.95 (1000 kcal)

RAVIOLI OF AUBERGINE PARMIGIANA (V)
Tomato ragù, Piccolo tomatoes, fresh basil, Italian hard cheese
(Vegan pea & shallot ravioli option available)
18.95 (382 kcal) 

AVOCADO CAESAR SALAD
Anchovies, aged Parmesan, hen's egg, croutons
Large: 18.50 (670 kcal) Small: 9.50 (403 kcal)
Add grilled chicken 5.75 (190 kcal) Add grilled prawns 6.95 (290 kcal)

STANDARD SIDES

KOFFMANN POTATOES 4.75
Fries (VE) (444 kcal) | Chips (VE) (364 kcal) | Minted New Potatoes (V) (178 kcal)

HAWKSTONE PREMIUM BEER BATTERED
ONION RINGS (VE) 4.75 (357 kcal)

BUTTERED GARDEN PEAS (V) 4.50 (174 kcal)

GREEN SALAD, TRUFFLE DRESSING (VE) 4.95 (52 kcal)

PREMIUM SIDES

KING PRAWNS & GARLIC BUTTER 6.95 (290 kcal)

TRUFFLE & AGED PARMESAN FRIES 5.75 (483 kcal)

CREAMED LEAF SPINACH WITH HORSE RADISH (V) 5.95 (232 kcal)

BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.95 (177 kcal)

BAKED MAC & CHEESE (V) 5.75 (346 kcal)

CREAMED CABBAGE & BACON 4.95 (479 kcal)

SAUCES & BUTTERS

BÉARNAISE (V) 3.95 (231 kcal)

PEPPERCORN 3.95 (97 kcal)

MADEIRA ROASTING JUICES 3.95 (32 kcal)

CHIMICHURRI (VE) 3.95 (83 kcal)

GARLIC PARSLEY BUTTER (V) 3.95 (290 kcal)

CLAWSON FARMS BLUE CHEESE BUTTER (V) 3.95 (285 kcal)

BLACK TRUFFLE BUTTER (V) 4.50 (218 kcal)





MARCO PIERRE WHITE

ESTD 1961

"Cooking is a philosophy, it's not a recipe."

- Marco Pierre White

  @marcopierrewhitesteakhouse

A discretionary service charge of 10% will be added. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are approximate and uncooked. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.

1961 MENU

Born in 1961, Marco, dubbed the godfather of modern cooking, the first rock star chef, has led the UK Restaurant scene for over 40 years. Celebrate his impact on the dining world with our incredible 1961 set menu.

Two courses 20.95

Available Monday-Saturday, 12-6pm

Dishes marked with '1961' are available on our set menu. Some items may include a supplement charge.

For puddings, please see our pudding menu for options. (Please note that the '1961' menu cannot be used in conjunction with any other offer).

Join the
**Rewards
Club**

Join the 'Rewards Club' for exclusive 'perks' such as our Birthday Club where you'll receive a complimentary gift on us, during your birthday month.


PLUS early access to VIP vouchers, deals and menu launches before anyone else.



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

PUDDINGS

ETON MESS "THE PERFECT MISTAKE" (V)
Fresh strawberries & raspberries, Chantilly cream, meringue
8.95 (485 kcal) 

WARM CHOCOLATE BROWNIE (V)
Vanilla ice cream, warm chocolate sauce
8.50 (634 kcal) 

1630 CAMBRIDGE BURNT CREAM (V)
The original crème brûlée, shortbread
8.50 (1129 kcal) 

MR. WHITE'S CLASSIC CHEESECAKE (V)
Compote of seasonal berries
8.50 (334 kcal) 

MR COULSON'S STICKY
TOFFEE PUDDING (V)
Vanilla ice cream, toffee sauce
8.50 (711 kcal) 

TRADITIONAL RED FRUIT-SOAKED
PUDDING (V)
Chantilly cream, fresh mint
8.95 (464 kcal)

SELECTION OF ICE CREAMS & SORBETS (V/VE)
Speak to your server for today's flavours
7.95 (254 kcal) 



UNION JACK CHEESE PLATE (V)
Rutland Red, White Stilton, Blue Stilton, fig chutney, Peter's Yard biscuits
9.95 (580 kcal)

ADD

QUINTA DA PEDRA ALTA
10yr Tawny Port



6.80



59.00

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Join the Rewards Club

Scan to sign up



Join the 'Rewards Club' for exclusive 'perks' such as our Birthday Club where you'll receive a complimentary gift on us, during your birthday month.

PLUS early access to VIP vouchers, deals and menu launches before anyone else.

Say it with a gift from Marco



Scan to purchase



For the person who 'has everything', surprise them with the unforgettable gift of world-famous dining at Marco Pierre White Restaurants.

Treat them to an experience they'll truly savour. Visit: mpw.gifts to buy now.

DESSERT

Wines

Sweet & complex - pair with fine cheeses, chocolate desserts, or simply savour as a luxurious finale to your meal.

ERRÁZURIZ LATE HARVEST
SAUVIGNON BLANC



5.70



26.00

CHATEAU JEANNONIER
SAUTERNES



6.35



30.00

HOT

Drinks

AMERICANO (40 kcal) 3.95
CAPPUCCINO (74 kcal) 3.95
CAFÉ LATTE (90 kcal) 3.95
MACCHIATO (13 kcal) 3.95
ESPRESSO (3 kcal) 3.95
CAFÉ MOCHA (197 kcal) 4.05
HOT CHOCOLATE (204 kcal) 4.00

EVERYDAY BREW (1 kcal) 3.75
EARL GREY STRONG (1 kcal) 3.75
MAO FENG GREEN TEA (1 kcal) 3.75
SUPER FRUIT (3 kcal) 3.75
PEPPERMINT LEAVES (2 kcal) 3.75
LEMON & GINGER (1 kcal) 3.75
CHAMOMILE (1 kcal) 3.75

teapigs.

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WARM BAKED
SOURDOUGH (V)
Salted English butter
4.95 (481 kcal)

TRADITIONAL SUNDAY ROAST

Two Courses 27.50 | Three Courses 32.50

MARTINI OLIVES (VE)
Fresh lemon, thyme,
extra virgin olive oil
5.50 (205 kcal)

STARTERS

PEA & HAM SOUP

Slow braised ham, fresh herbs (241 kcal)
(Vegan pea & mint option available)

FINEST QUALITY SMOKED SALMON PROPERLY GARNISHED +3.50 Upgrade

Lemon, brown bread & butter (289 kcal)

THE BOX TREE CHICKEN LIVER PARFAIT

Raisin sec, Madeira gelée, Melba toast,
watercress salad (395 kcal)

FARMHOUSE SALAD

Slow braised ham, soft hen's egg, Gruyère cheese, Romaine,
salad cream dressing (521 kcal)

BEETROOT & GOAT'S CHEESE SALAD (V)

Merlot dressing, candied walnuts (315 kcal)
(Vegan option available)

WHEELER'S SALT & PEPPER CALAMARI

Chilli, spring onion, lemon mayonnaise (709 kcal)

TRADITIONAL SUNDAY ROAST *Campbell* BROTHERS

CAMPBELL BROTHERS' FINEST QUALITY AGED MEATS

Served with Koffmann Roast Potatoes, Yorkshire Pudding, Box Tree Red Cabbage, Green Beans, Parsnip, Carrot & Madeira Roasting Juices

710g PORTERHOUSE T-BONE +45.00 Upgrade for two people to share.
28-day aged Campbell Brothers' finest quality sliced beef. Recommended Medium Rare (3135 kcal)

ROAST BEEF

(1694 kcal)

ROAST CHICKEN

(1759 kcal)

ROAST PORK

(1816 kcal)

ROAST RUMP OF LAMB

+3.00 Upgrade (1755 kcal)

THE GOVERNOR'S

TRIPLE ROAST

(1964 kcal)

STUFFED SAVOY CABBAGE

À L'ANCIENNE (VE)

(808 kcal)

Indulge by adding our

CAULIFLOWER CHEESE GRATIN, AGED PARMESAN

+4.95 Upgrade (161 kcal)

PIGS IN BLANKETS

+5.50 Upgrade (389 kcal)

MAIN COURSES

ESCALOPE OF SALMON "HELL'S KITCHEN"

Tomato vinaigrette, fresh herbs, buttered leaf spinach (754 kcal)

THE STEAKHOUSE BURGER

Monterey Jack, cured bacon, sweet pickled cucumber,
BBQ glaze, iceberg lettuce, beef tomato, brioche bun,
Heinz ketchup & Koffmann fries (1241 kcal)

RAVIOLI OF AUBERGINE PARMIGIANA (V)

Tomato ragù, Piccolo tomatoes, fresh basil,
aged Italian hard cheese (382 kcal)
(Vegan pea & shallot ravioli available)

WHEELER'S FISHCAKE

Sauce tartare, soft boiled egg, buttered leaf spinach (810 kcal)

AVOCADO CAESAR SALAD

Anchovies, aged Parmesan, hen's egg, croutons (670 kcal)
Add grilled chicken 5.75 (190 kcal) Add Prawns 6.95 (290 kcal)

STEAK FRITES

SERVED PINK OR WELL DONE

"Perfect as a light lunch"

Butcher's steak, Koffmann fries, garlic butter,
rocket & aged Parmesan salad (1245 kcal)

SIDES *Individually priced or choose any three sides for 10.00*

KOFFMANN POTATOES 4.75

Fries (VE) (444 kcal) | Chips (VE) (364 kcal) |
Minted New Potatoes (V) (178 kcal)

HAWKSTONE PREMIUM BEER BATTERED

ONION RINGS (VE) 4.75 (357 kcal)

BUTTERED GARDEN PEAS (V) 4.50 (174 kcal)

GREEN SALAD, TRUFFLE DRESSING (VE) 4.95 (52 kcal)

KING PRAWNS & GARLIC BUTTER 6.95 (290 kcal)

CREAMED LEAF SPINACH WITH

HORSERADISH (V) 5.95 (232 kcal)

BUTTERED GREEN BEANS,

TOASTED ALMONDS (V) 4.95 (177 kcal)

BAKED MAC & CHEESE (V) 5.75 (346 kcal)

CREAMED CABBAGE & BACON 4.95 (479 kcal)

TRUFFLE & AGED PARMESAN FRIES 5.75 (483 kcal)

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MARCO PIERRE WHITE

ESTD 1961





MARCO PIERRE WHITE
RESTAURANTS

YOUNG DINER'S MENU

TWO COURSES 12.50 | THREE COURSES 15.00

PICK A STARTER

CRISPY CALAMARI

Lemon mayonnaise (342 kcal)

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter (184 kcal)

VEGETABLE CRUDITÉS (V)

Carrot sticks, celery, cucumber, Marie Rose sauce (137 kcal)

CHEESY GARLIC BREAD (V)

(255 kcal)

CHOOSE A MAIN

AGED BEEF (738 kcal) OR CHARGRILLED CHICKEN (728 kcal) BURGER

Crisp lettuce, beef tomato, brioche bun, Koffmann fries, BBQ sauce

Add Smoked Streaky Bacon (41 kcal) +1.00 | Add Monterey Jack Cheese (75 kcal) +1.00

MINUTE STEAK

*Roast tomatoes, Koffmann fries, buttered garden peas
or Heinz baked beans (577 kcal)*

CHARGRILLED CHICKEN BREAST

*BBQ sauce, Koffmann fries, buttered garden peas
or Heinz baked beans (458 kcal)*

FISH FINGERS

*Koffmann fries, Heinz tomato sauce, buttered garden peas
or Heinz baked beans (522 kcal)*

PEA & SHALLOT RAVIOLI (VE)

*Tomato ragù, Piccolo tomatoes, fresh basil,
aged Italian hard cheese (240 kcal)*

CREAMY MAC & CHEESE (V)

(432 kcal)

FINISH WITH A PUDDING

DARK CHOCOLATE BROWNIE (V)

Vanilla ice cream (355 kcal)

FRESH FRUIT SKEWERS (VE)

(59 kcal)

BAKED VANILLA CHEESECAKE

Compote of seasonal berries (166 kcal)

SELECTION OF ICE CREAM

& SORBETS (V/VE)

(170 kcal)

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MARCO PIERRE WHITE
RESTAURANTS

AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES

Finest quality Severn & Wye smoked salmon with lemon cream cheese on wholemeal bread

Wiltshire ham with Colman's English mustard on traditional white bread

The classic peppered cucumber with cream cheese on wholemeal bread

Rare roast Campbell Brothers' beef with Colman's horseradish on traditional white bread

Flaked tuna with peppered mayonnaise on traditional white bread

Soft cooked hen's eggs with peppered mayonnaise on wholemeal bread

Warm fruit scones served with Dorset clotted cream and Tiptree afternoon tea jam

A SELECTION OF DÉLICE CAKES

Assorted macarons de Paris

Dark chocolate & salted caramel délice with a chocolate mirror glaze

Carrot and walnut cake with cream cheese frosting

Sicilian lemon cheesecake with dark chocolate shavings

Gluten free alternatives for all items are available for prebooked guests given 48 hours notice

Traditional Afternoon Tea

with a glass of Laurent-Perrier La Cuvée Brut

with a glass of Laurent-Perrier Rosé

with a glass of Sette Bello Prosecco

For our full selection of champagne, sparkling wines and cocktails see our full drinks menu

VEGAN AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES

- Crushed avocado with fresh lime and extra virgin olive oil on traditional white bread
 - Salt baked beetroot and Violife Greek cheese with rocket and merlot dressing on wholemeal bread
 - The classic peppered cucumber with Violife cream cheese on traditional white bread
 - Vegan cheese and beef tomato with Branston pickle on wholemeal bread
- Warm fruit scones served with plant-based cream and Tiptree afternoon tea jam

A SELECTION OF DÉLICE CAKES

- Traditional carrot and walnut slice
 - Dark chocolate and salted caramel cheesecake
 - Chocolate and orange cake
 - Fresh seasonal berries
- Gluten free alternatives for all items are available for prebooked guests given 48 hours notice*

Traditional Vegan Afternoon Tea
with a glass of Laurent-Perrier La Cuvée Brut
with a glass of Laurent-Perrier Rosé

For our full selection of champagne, sparkling wines and cocktails see our full drinks menu