

SAVOUR THE SEASON



French 75  
Laurent-Perrier La Cuvée, Beefeater London Dry Gin, lemon juice, sugar cane syrup  
Served in a flute with a lemon twist  
14.95

Laurent-Perrier Paloma  
Laurent-Perrier La Cuvée, Olmeca Altos Tequila, Franklin & Sons Pink Grapefruit Soda  
Served over ice in a highball glass garnished with grapefruit  
14.50

The Laurent-Perrier Classic  
Laurent-Perrier La Cuvée, Martell VS Cognac, Angostura Bitters, muddled sugar  
Served in a rocks glass with a sharp orange twist  
14.95

Kir Royale  
Laurent-Perrier La Cuvée, Chambord  
Served in a flute, no garnish needed - we celebrate elegance in simplicity  
16.50

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.

CHOPHOUSE SUNDAY ROAST



AVAILABLE EVERY SUNDAY | 12PM - 4PM  
SCAN THE QR CODE TO VIEW MENU

TWO COURSES 26.95  
THREE COURSES 30.95

Sunday just isn't a Sunday without the perfect roast dinner with the ones you love the most.

Enjoy a traditional roast with all the trimmings from one of the world's greatest chefs.

FOR THE TABLE

Warm Baked Sourdough (V)  
Salted English butter  
4.95 (481kcal)

SMALL PLATES

Salt Baked Beetroot & Goat's Cheese Salad (V)  
Merlot dressing, candied walnuts  
9.50 (315kcal)   
VE available

Finest Quality Smoked Salmon  
Properly garnished, buttered brown bread, fresh lemon  
13.95 (304kcal)

PERFECT FOR SHARING - WE RECOMMEND ONE TO TWO PLATES PER PERSON

The Governor's French Onion Soup  
Sourdough croutes, Gruyère cheese  
9.95 (305kcal)

Poached Pear & Clawson Blue Cheese Salad (V)  
Endive, candied walnuts, merlot dressing  
8.95 (398kcal)   
VE available

Wheeler's Crispy Calamari  
Sauce tartare, fresh lemon  
10.50 (408kcal)

Garlic King Prawns  
Fresh lemon, soft herbs  
12.50 (396kcal)

FOR THE TABLE

Martini Olives (VE)  
Fresh lemon, extra virgin olive oil  
4.95 (222kcal)

Classic Meatballs  
Toasted garlic sourdough, rich tomato sauce, aged Parmesan  
9.95 (559kcal)

The Box Tree Chicken Liver Parfait  
Raisins sec Madeira, Yorkshire pudding, fig chutney  
10.50 (547kcal)

STEAKS & CHOPS

ALL SERVED WITH ROASTED PICCOLO VINE TOMATOES & YOUNG WATERCRESS - ALL WEIGHTS ARE APPROXIMATE

SINGLE CUTS

ALLOW 20 MINUTES FOR THE STEAK TO BE COOKED & RESTED.

Butcher's 170G, RECOMMENDED PINK OR WELL DONE  
18.95 (347kcal)

Sirloin 230G, RECOMMENDED MEDIUM-RARE  
27.50 (525kcal)

Ribeye 280G, RECOMMENDED MEDIUM  
32.50 (589kcal)

Fillet 170G, RECOMMENDED MEDIUM-RARE  
34.00 (373kcal)

Pork Ribeye 283G  
24.50 (609kcal)

LARGER CUTS

ALLOW UP TO 45 MINUTES FOR THE STEAK TO BE COOKED & RESTED.

Sirloin 450G, RECOMMENDED MEDIUM-RARE  
44.50 (916kcal)

Fillet 340G, RECOMMENDED MEDIUM-RARE  
52.50 (605kcal)

Chateaubriand 450G, RECOMMENDED MEDIUM-RARE  
68.00 (1554kcal)

Tomahawk 1000G, RECOMMENDED MEDIUM  
75.95 (1029kcal)

SIGNATURE STEAKS

Fillet Steak Au Poivre  
Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, peppercorn sauce  
37.95 (823kcal)

Fillet Steak With Garlic Butter  
Fricassée of woodland mushrooms, confit potato, buttered leaf spinach, garlic butter  
37.95 (1016kcal)

Fillet Steak With Garlic King Prawns  
Béarnaise sauce, confit potato  
39.95 (1023kcal)

CHOPHOUSE CLASSICS

Rump of Lamb à la Dijonnaise  
Buttered green beans, confit potato, Madeira roasting juices  
24.50 (777kcal)

Roast Chicken à la Forestière  
Fricassée of woodland mushrooms, buttered leaf spinach, confit potato, Madeira roasting juices  
22.50 (934kcal)

Avocado Caesar Salad  
Anchovies, aged Parmesan, hen's egg, croutons  
17.95 (758kcal)   
Add grilled chicken +5.25 (190kcal)  
Add grilled prawns +6.50 (290kcal)

Classic Fish & Chips  
Fried fillet of cod, Koffmann chips, marrowfat peas, sauce tartare, fresh lemon  
22.95 (1162kcal)

Chophouse Burger  
Melted Monterey Jack, cured bacon, sweet pickled cucumber, barbecue glaze, iceberg lettuce, beef tomato, brioche bun, Heinz ketchup, Koffmann fries  
21.50 (1361kcal)

Cottage Pie  
Egg mash, fried onions, carrots, swede, buttered peas  
19.95 (824kcal)

Escalope Of Salmon "Hell's Kitchen"  
Tomato vinaigrette, buttered leaf spinach, fresh herbs  
24.50 (855kcal)

Chimichurri Glazed Roast Cauliflower (VE)  
Roasted Piccolo tomatoes, Koffmann fries, soft herbs  
16.50 (617kcal)

Mixed Mediterranean Vegetable Ravioli (V)  
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs  
16.50 (544kcal) VE available

SAUCES

Peppercorn 4.50 (97kcal)  
Béarnaise (V) 4.50 (231kcal)  
Chimichurri (VE) 3.95 (83kcal)  
Madeira Jus 4.50 (32kcal)  
Clawson Blue Cheese (V) 3.95 (78kcal)  
Garlic Butter (V) 3.95 (290kcal)

STANDARD SIDES

Buttered New Potatoes (V) 4.50 (288kcal)  
Koffmann Fries (VE) 4.50 (444kcal)  
Koffmann Chips (VE) 4.50 (364kcal)  
Green Salad (VE) 4.50 (52kcal)  
Onion Rings (VE) 4.50 (357kcal)  
Buttered Peas (V) 4.50 (283kcal)

ANY THREE SAUCES OR STANDARD SIDES: £10

PREMIUM SIDES

Truffle & Aged Parmesan Fries 5.50 (483kcal)  
Buttered Leaf Spinach (V) 5.50 (209kcal)  
Truffle & Aged Parmesan Mash 5.50 (198kcal)  
Buttered Green Beans with Almonds (V) 5.50 (287kcal)  
3 Garlic King Prawns 10.50 (387kcal)

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 for £20.95

Available Monday-Friday, 12-5pm

Dishes marked with ‘1961’ are available on our set menu. For puddings, please see our Pudding menu for options. Some items may include a supplement charge.

Please note that the ‘1961’ menu cannot be used in conjunction with any other offer.



Marco Pierre White is a renowned chef, restaurateur and TV personality. He is arguably the most well-known and highly regarded chef of the modern era and was named the godfather of modern cooking.

He has led the UK restaurant scene for over 40 years and is regarded by many to have single-handedly dragged it to being at the forefront of modern gastronomy.

He trained and helped the careers of many famous chefs including Gordon Ramsay, Heston Blumenthal, James Martin and Jason Atherton, all of whom trained under him.

Marco's imminent success began when, at the age of 19, he went to London to train in classical French cooking with Albert and Michel Roux at Le Gavroche. He later went on to work with Pierre Koffmann at La Tante Claire,



Raymond Blanc at Le Manior and also with Nico Ladenis of Chez Nico at Ninety Nine Park Lane.

In January 1987, Marco opened Harveys, his first London restaurant. He was awarded his first Michelin star the following year and his second star in 1990. He finally won his third Michelin star in 1995 at The Restaurant Marco Pierre White in the Hyde Park Hotel London, becoming the first British chef and youngest chef worldwide, at the age of 33, to win three stars.

By 1999 Marco had achieved everything a chef would endeavour to become and finally hung up his apron on 23rd December, retiring from the kitchen. He now lives in the country just outside Bath (UK) where he oversees the development of his franchised restaurant concepts including his Chophouse here in Dover.

“Cooking is a philosophy, it's not a recipe.”

- Marco Pierre White

@mrwhitesenglishchophouse

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. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.