

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



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) 1961
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 croutons, Gruyère cheese
9.95 (305kcal)

Poached Pear & Clawson Blue Cheese Salad (V)
Endive, candied walnuts, merlot dressing
8.95 (398kcal) 1961
VE available

Wheeler's Crispy Calamari
Sauce tartare, fresh lemon
10.50 (408kcal) 1961

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

Classic Meatballs
Toasted garlic sourdough, rich tomato sauce, aged Parmesan
9.95 (559kcal) 1961

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) 1961

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, peppercorn sauce
37.95 (1016kcal)

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

CHOPHOUSE CLASSICS

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

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

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

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

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)

Chimichurri Glazed Roast
Cauliflower (VE)
Roasted Piccolo tomatoes, Koffmann fries, soft herbs
16.50 (617kcal) 1961

Avocado Caesar Salad
Anchovies, aged Parmesan, hen's egg, croutons
17.95 (758kcal) 1961
Add grilled chicken +5.25 (190kcal)
Add grilled prawns +6.50 (290kcal)

Cottage Pie
Egg mash, fried onions, carrots, swede, buttered peas
19.95 (824kcal) 1961

Mixed Mediterranean Vegetable Ravioli (V)
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs
16.50 (544kcal) 1961 VE available

M A R C O P I E R R E W H I T E

MR. WHITE'S ENGLISH CHOPHOUSE

ESTD 2015

FOR THE TABLE

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



MENU

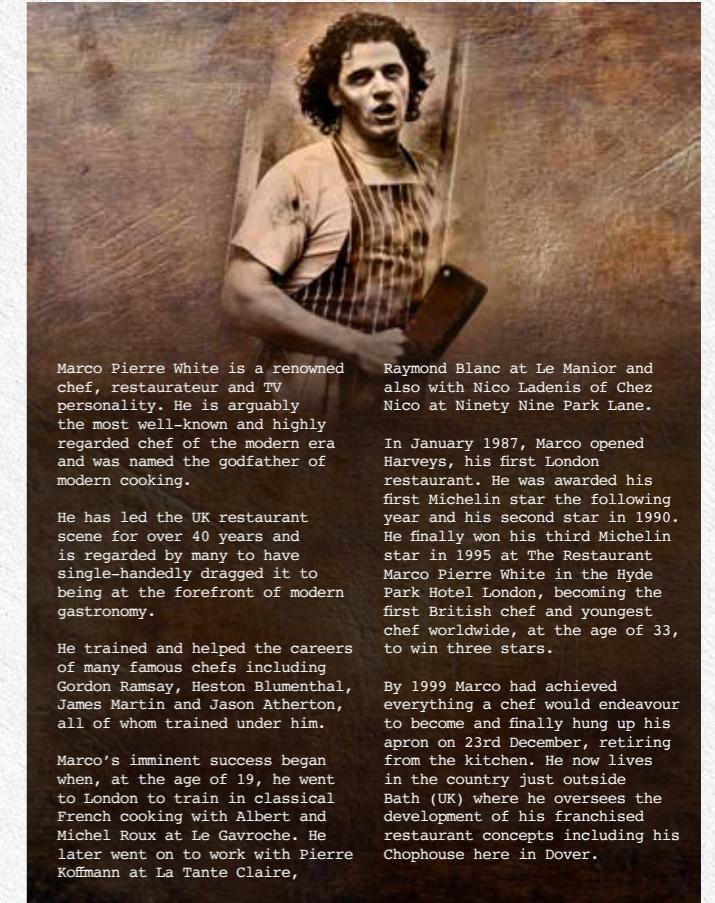
Born in 1961, Marco, dubbed the godfather of modern cooking, the first rock star chef, has led the UK Restaurant scene for over 40 years. Celebrate his impact on the dining world with our incredible 1961 set menu.

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.

Raymond Blanc at Le Manoir 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.

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,

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.