

**WARM BAKED
SOURDOUGH (v) 3.95**
English salted butter

MARCO PIERRE WHITE
WHEELER'S
OF ST.JAMES'S EST 1856
OYSTER BAR & GRILL ROOM

**CERIGNOLA
OLIVES (v) 4.50**
Large green Martini olives

OYSTERS

**1/2 DOZEN COLCHESTER
OYSTERS AU NATURAL 18.50**
Shallots, merlot vinegar

**COLCHESTER OYSTER ROCKEFELLER,
ANTOINE'S RESTAURANT 1899
4.00 FOR ONE**

HORS D'OEUVRES

SALAD OF CORNISH CRAB 11.95
Lemon mayonnaise, melba toast

1/2 DOZEN SNAILS 14.50
À la bourguignon

**FINEST QUALITY SMOKED
SALMON 13.50**
Properly garnished, brown bread
& butter

MPW ENGLISH CHARCUTERIE 13.95
Celeriac remoulade, cornichons, toasted
sourdough, fresh herbs

QUAILS EGGS MAINTENON (v) 9.50
Maxim's mushroom duxelle, sauce hollandaise

**CLASSIC 1970'S PRAWN COCKTAIL
À LA RUSSE 10.95**
Sauce Marie Rose, brown bread & butter

OXTAIL BROTH 8.95
Wild mushrooms, dumplings

WHEELER'S HERITAGE TOMATO (v) 7.50
Watercress & Mozzarella Salad, fresh basil

**MICHEL BOURDIN'S KIPPER
& WHISKEY PATE 7.50**
Toasted sourdough

CRISPY CALAMARI 9.50
Fresh lemon, sauce tartare

**POTTED DUCK WITH PRUNES
D'AGEN 9.95**
Toasted sourdough, cornichons

**SALT ROASTED BEETROOT & GOAT'S
CHEESE SALAD (v) 10.50**
Walnut dressing

WHEELER'S SIGNATURE'S

GRILLED DOVER SOLE À LA SALAMANDER - MARKET PRICE
Pomme vapeur, buttered leaf spinach, sauce tartare

GRILLED DOVER SOLE À LA GRENOBLOISE - MARKET PRICE
Shrimps, cucumber, capers, lemon

GRILLED DOVER SOLE À LA FORESTIERE - MARKET PRICE
Wild mushrooms, vintage balsamico, extra virgin olive oil

GRILLED WHOLE LOBSTER L'ESCARGOT 50.00
Garlic butter, béarnaise sauce, French fries, green salad

FINEST QUALITY 35 DAY AGED GRASS FED BEEF

Our steaks are 35-day aged & served with triple cooked chips & roasted vine tomatoes.

	Peppercorn	Snails with confit garlic butter	Classic Béarnaise	Oysters à la Parisienne	Grilled shrimps in garlic butter
FILLET 6oz	30.95	32.50	30.95	36.50	36.50
SIRLOIN 10oz on the bone	31.95	33.50	31.95	37.50	37.50
DOUBLE SIRLOIN for two	49.50	52.50	49.50	56.00	57.00
CÔTE DE BOEUF 24oz for two	65.00	68.00	65.00	70.00	70.00

WHEELER'S CLASSICS

FRIED FILLET OF COD 16.95
Triple cooked chips, marrowfat peas,
fresh lemon, sauce tartare

**WHEELER'S SALMON FISH CAKE
SAUCE TARTARE 14.50**
Soft cooked hen's egg, buttered
leaf spinach

**COQ & SHRIMP CURRY
À LA INDIENNE 17.50**
Fresh mango, ginger, coriander

MR LAMB'S SHEPHERD'S PIE 16.50
Buttered garden peas

PAN FRIED SALMON 17.95
Asparagus, heritage carrot puree, new
potatoes, basil oil, soft herbs

MR. WALSH'S FISH PIE 18.50
Buttered garden peas

**MARCO'S SMOKED HADDOCK
KEDGEREE 14.50**
Coriander cress, soft boiled egg

ROASTED CORNFED CHICKEN 16.95
Parsley sauce, buttered new potatoes
& chantenay carrots

VEGETARIAN & VEGAN

CREAMY POLENTA, ITALIAN CHEESE (v) 13.95
Fricassée of wild mushrooms,
extra virgin olive oil, leaf spinach

GNOCCHI, FRESH TOMATO SAUCE (vg) 12.95
Cherry tomatoes, fresh basil,
fricassée of wild mushrooms

GRILLED AUBERGINES À LA NICOISE (v) 14.50
Aubergine caviar, fresh tomato fondue,
mozzarella cheese, fresh basil,
extra virgin olive oil

SIDES

4.50

Buttered Spinach (v)
Creamed Cabbage & Bacon
Triple Cooked Chips (v)

Haricots Verts (v)
Buttered Chantenay Carrots (v)
Onion Rings (v)
Buttered New Potatoes (v)

Buttered Garden Peas (v)
Pommes Frites (v)
Green Salad (v)

A discretionary 12.5% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.