



Welcome to Ocean Grill by Marco Pierre White.

When creating Ocean Grill, Marco's philosophy was clear – to create something special and memorable, but above all wholly enjoyable. Using the finest ingredients, skilfully prepared and presented with his trademark flair, here you will experience mouth watering steaks and seafood.

In the spirit of all great London grill restaurants, Ocean Grill has a relaxed yet sophisticated ambience, and as you would expect from one of the world's leading chefs, attention to detail is paramount and provenance and quality are key. The dishes, while simple, are masterfully presented, delivering exceptional flavours.

## Starters

Devonshire Crab Cocktail  
Tomato Mayonnaise and Seeded Spelt Bread

Grilled King Scallop and Octopus  
Avocado, Chorizo Purée and Candid Lemon Zest (gf)

Conference Pear, Gorgonzola and Charred Chicory Salad  
Toasted Walnut Dressing (gf)

Bacon and Black Pepper Crumbed Calamari  
Seaweed Mayonnaise Dip and Charred Lemon

Rillettes of Iberian Pork  
Madeira Gel and Sourdough Toast

Warm Caesar Salad Croquettes  
Caramelised Baby Gem Lettuce (v)

Mr White's Creamed Onion Soup  
Onion Bhaji and Cider Caramel (v)

## Main Courses

### Fish & Seafood

Paprika Spiced Battered Cod Fillet  
French Fries, Crushed Minted Peas, Madras Curry Sauce and Homemade Mushroom Ketchup

River Test Chalk Stream Trout Mi-Cuit\*  
Buttered Saffron Potatoes, Soused Cucumber and an Apple and Grape Jelly (gf)

Grilled Maine Lobster  
Thermidor Butter, Marco's Great Chips and House Salad  
£3.50

### Specialities

Lavender Norfolk Duck Breast\* and Duck Leg Curry  
Biryani Rice, Roast Butternut Squash, Bok Choy and Cashew Nuts (gf)

Dorset Crown Lamb Rack\*  
Boulangère Potatoes, Roasted Aubergine Purée, Samphire Shoots and Lamb Jus  
*For Two, Carved at your Table*

### Vegetarian

Roasted Cauliflower Cheese Burger in a Jalapeño Brioche Bun  
Truffle Fries, Tomato Salad and Rocket (v)

Wild Mushroom Macaroni  
Poached Hens Egg\* and a Porcini Jus (v)

## Grills

8oz Onley Grounds Sirloin Steak\* (gf)

6oz Irish Beef Fillet\* with Cafe De Paris King Prawns (gf)  
£7.50

10oz Premium Grade 28 Day Aged  
Australian Black Angus Sirloin Steak\* (gf)  
£9.00

16oz Onley Grounds 28 Day Aged Cote de Beouf\*  
Madeira Jus (gf)  
*For Two, Carved at your Table*  
£4.00 per person

USDA Boneless Bourbon Glazed Short Rib and Mini Angus Burger  
£4.00

*All served with your choice of sauce and two sides*

Sauce  
(All our sauces are gf)  
Béarnaise  
Mixed Peppercorn  
Bordelaise  
Porcini Mushroom

Sides  
(All our sides are gf)  
Tenderstem Broccoli  
Green Asparagus  
Marco's Great Chips  
Buttered New Potatoes

## Desserts

Eton Mess  
Poached Strawberries and Chantilly Cream (gf)

Apple Tarte Tatin  
Buttermilk Ice Cream and Salted Caramel Sauce

Marco's Warm Chocolate Brownie  
Hot Chocolate Sauce and Very Cherry Ice Cream

Sherry Trifle Wally Ladd  
Harvey's Bristol Cream (ls)

Taster for Two  
Marco's Warm Chocolate Brownie, Eton Mess, Sherry Trifle Wally Ladd

Artisan Cheese Plate  
Regional British Artisan Cheeses  
Rich Stout Fruit Cake, Fine Biscuits, Grapes and Membrillo

(v) Denotes vegetarian. (gf) Denotes gluten free. (ls) Denotes low sugar.

\*Whilst all the food we serve on board is prepared to the highest health & safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts.