



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

Wheeler`s Classic Mediterranean Crevette Cocktail
Marie Rose Dressing and a Mini Hovis Loaf

H. Forman & Son`s London Cured Cinnamon and Citrus Salmon*
Avocado Salad (gf)

Escargots à la Bourguignonne
Half a Dozen Dorset Snails with Warm Petit Pain

Cured Gressingham Duck Carpaccio*
Marinated Cherries and Pickled Celery on Toasted Sourdough Bruschetta

Baked English Camembert
Vintage Balsamic, Roast Vine Tomatoes and Sourdough Toast (v)

Carpaccio of Beetroot
Candied Walnuts and Fig Vincotto (v) (gf)

Brown Windsor Soup
Mini Thyme Beef Dumplings

Main Courses

Fish & Seafood

Cider Battered Salt and Pepper Dover Sole Goujons
Marco`s Great Chips, Minted Crushed Pea Fritter and Homemade Tartare Sauce

Fillet of Bass with Capers, Morecambe Bay Brown Shrimps
and Pacific Oyster Tempura
Marco`s Great Chips, Asparagus Spears and Seaweed Butter Sauce

Seafood Mixed Grill
Giant King Prawn, Loch Duart Salmon, Halibut Fillet and Moules Marinière
Skinny Fries, House Salad and Béarnaise Sauce
For Two to Share
£4.50 per person

Specialities

Truffle Roast Black Leg Chicken with Wild Mushrooms
Chateau Potatoes, Greens, Crackling and Real Chicken Gravy (gf)

Slow Braised Pork Cheek and Gloucester Old Spot Pork Belly
Potato Gâteau, Crushed Swede, Bramley Apple Sauce and Cider Jus

Vegetarian

Caerphilly Cheese and Leek Glamorgan Burger
Shallot Relish, Pickled Courgette and White Truffle Oil Fries (v)

Spiced Lentil Scotch Egg*
Vegetable Spaghetti and Grain Mustard Sauce (v)

Grills

8oz Onley Grounds Sirloin Steak* (gf)

6oz Irish Beef Fillet* with Canadian Cold Water Lobster Tail
Chilli Garlic Butter (gf)
£8.50

10oz Premium USDA Choice Aged Grain Finished Sirloin Steak* (gf)
£6.50

24oz Onley Grounds Double Split Cote De Beouf* (gf)
For Two, Carved at your Table
£6.50 per person

South American Beef Picanha Steak*, Pulled Beef Brisket Canoe,
Slow Cooked Beef Short Rib (gf)
£4.00

All served with your choice of sauce and two sides

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

Sides
(All our sides are gf)
Green Beans
Baby Spinach Leaves
Marco`s Great Chips
Buttered New Potatoes

Desserts

Warm Hazelnut and Pear Sticky Toffee Pie
Homemade Baileys Ice Cream

Valrhona Chocolate Truffle Tart
Cornish Clotted Cream (ls)

Banana and Caramel Eton Mess
Chantilly Cream and Rum and Raisin Ice Cream (gf)

Champagne, Rhubarb and Custard Cheesecake
Breton Shortbread

Taster for Two
Valrhona Chocolate Truffle Tart, Banana and Caramel Eton Mess,
Champagne, Rhubarb and Custard Cheesecake

Artisan Cheese Plate
Regional British Artisan Cheeses
Rich Stout Fruit Cake, Fine Biscuits, Grapes and Truffle infused Acacia Honey

(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.