



Ocean Grill

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. As Marco uses 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, deliver exceptional flavours.

Starters

- Devonshire Crab Cocktail
- Tomato Mayonnaise and Seeded Spelt Bread
- Grilled King Scallop and Charred Squid
- Avocado, Chorizo Purée and Candied 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 and Seafood

- Paprika Spiced Battered Cod Fillet
- French Fries, Crushed Minted Peas, Madras Curry Sauce and Home-made 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
- Biriyani Rice, Roast Butternut Squash, Bok Choy and Cashew Nuts (gf)
- Dorset Crown Lamb Rack*
- Boulangère Potatoes, Roasted Aubergine Purée, Samphire Shoots and Lamb Jus

Vegetarian

- Roasted Cauliflower Cheese Burger in a Jalapeño Brioche Bun
- Truffle Fries, Tomato Salad and Rocket (v)
- Wild Mushroom Macaroni
- Poached Hen's Egg* and a Porcini Jus (v)

Grills

- 8oz Sirloin Steak* (gf)
- 6oz Irish Beef Fillet* with Café de Paris King Prawns (gf)
- £7.50
- 10oz Premium Grade 28 Day Aged
- Australian Black Angus Sirloin Steak* (gf)
- £9.00
- 16oz 28 Day Aged Côte de Bœuf*
- Madeira Jus (gf)
- For Two
- £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 (gf)
- Béarnaise
- Mixed Peppercorn
- Bordelaise
- Porcini Mushroom
- Sides (gf)
- Tenderstem Broccoli
- Green Asparagus
- Marco's Great Chips
- Buttered New Potatoes

Desserts

- Eton Mess
- Poached Strawberries and Chantilly Cream (v) (gf)
- Apple Tarte Tatin
- Buttermilk Ice Cream and Salted Caramel Sauce (v)
- Marco's Warm Chocolate Brownie
- Hot Chocolate Sauce and Very Cherry Ice Cream (v)
- Sherry Trifle Wally Ladd
- Harvey's Bristol Cream (v) (ls)
- Taster Plate
- Marco's Warm Chocolate Brownie, Eton Mess, Sherry Trifle Wally Ladd (v)
- Artisan Cheese Plate
- Regional British Artisan Cheeses
- Rich Stout Fruit Cake, Fine Biscuits, Grapes and Membrillo

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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 and 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
- Château 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 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 Double Split Côte de Bœuf* (gf)
- For Two
- £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 (gf)
- Béarnaise
- Three Peppercorn
- Bordelaise
- Porcini Mushroom
- Sides (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 (v)
- Valrhona Chocolate Truffle Tart
- Cornish Clotted Cream (v) (ls)
- Banana and Caramel Eton Mess
- Chantilly Cream and Rum and Raisin Ice Cream (v) (gf)
- Champagne, Rhubarb and Custard Cheesecake
- Breton Shortbread (v)
- Taster Plate
- Valrhona Chocolate Truffle Tart, Banana and Caramel Eton Mess,
- Champagne, Rhubarb and Custard Cheesecake (v)
- Artisan Cheese Plate
- Regional British Artisan Cheeses
- Rich Stout Fruit Cake, Fine Biscuits, Grapes and Truffle-infused Acacia Honey

(v) Vegetarian. (gf) Gluten free. (ls) Low sugar.

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts.

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

Menu 2 | 06/2024