

P R I M E

STEAK & GRILL

UPON SEATING

Choice of pre-dinner drink

Valentines Cocktail

A classic cocktail expertly crafted by our talented mixologists

Prime Champagne Cocktail

Bubbles with a Valentine's Day twist

Pulled Short Rib Scones

Parmesan scones filled with pulled beef short rib

APPETIZERS

Crispy Salt & Pepper Squid

Wasabi mayo, togarashi, fresh chilli & grilled lime

Burrata & Roast Golden Beets

Watercress pesto, pickled candy beetroot, multi-seed toast (v)

Tuna & Cucumber Tartare

Citrus wasabi dressing, soy marinated egg yolk, sesame, avocado cream & lotus crisps

Spicy Buffalo Chicken Wings

Celery sticks, blue cheese dip

King Prawns

With vine ripened cherry tomatoes, white wine, chilli, garlic & parsley

Taylor's Port & Chicken Liver Pâté

Caramelised onion chutney, buttermilk & beef dripping scones

STEAK

Steaks served with...

*French Fries | Creamed Spinach
Garlic Chestnut Mushrooms*

Large Sirloin

350g

Rich in marbling, with just the right amount of fat to give exceptional flavour

Large Rib Eye

350g

This cut has beautiful marbling that melts during cooking to give amazing flavour.

Prime Fillet

200g

The most tender cut of beef, full of flavour & exceptionally lean

Chateaubriand

600g

(£10.00 supplement per person)

*Perfect for sharing with your true love!
This prized cut from the end of the fillet is best eaten medium to medium rare.*

OTHER MAINS

Brick Grilled Marinated Half Chicken

Served boneless with salsa verde, french fries, watercress & burnt lemon

Pan Roasted Whole Sea Bass

butterflied & de-boned, with smoked hollandaise tartar, dill oil, watercress, burnt lemon & triple cooked chips

Pumpkin & Sage Tortelloni

Creamed squash & mascarpone, chilli, garlic, toasted ricotta, almond flakes, crumbled amaretti (v)

SHARING DESSERT

A Trio Of Mini Desserts To Share

Chocolate Fudge Brownie

Roasted marshmallows, hazelnuts, toffee sauce,

Raspberry & Lemon Cheesecake

White chocolate crispies, lemon curd drizzle

Berry Pavlova

Light meringue, whipped cream & berry compote

VALENTINES MENU

£65 per person

A 10% service charge is added to the bill. All gratuities go directly to our staff. (v) = Vegetarian dish