

# £49 GROUP DINING MENU

## Mini Parmesan Scones

*Horseradish crème fraîche  
& salted butter*

## APPETIZERS

### Roasted Spiced Baby Aubergine

*red quinoa, broad bean & cherry tomato salad, with  
chimichurri mayo (Ve)*

### Spicy Buffalo Chicken Wings

*Celery sticks, blue cheese dip*

### Burrata

*With confit cherry tomatoes, pickled  
red onion, toasted sour dough (v)*

### Crispy Salt & Pepper Squid

*Wasabi mayo, togarashi, fresh  
chilli & grilled lime*

*ALLERGENS: Some of our menu dishes contain nuts and we  
cannot guarantee that any of our dishes are completely nut free.  
Please inform your host if you have any food related allergies.*

# P R I M E

STEAK & GRILL

## STEAK

### Steaks served with -

*Heritage Tomato & Onion Salad (v)  
& French Fries (v)*

### Sirloin 250g

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

### Rib Eye 250g

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

### Prime Fillet 200g

(£2 supplement)

*The most tender cut of beef & full of flavour*

### Steak Sauces

*Peppercorn | Port & mushroom (v)  
Béarnaise (v) | Stilton & parsley (v)*

## EXTRA SIDES

*Caesar salad 3.90 | Mac 'n' cheese 6.90  
Creamed spinach (v) 4.90 | Garlic chestnut mushrooms (v) 4.75  
Sautéed petit pois, salsa verdi, butter (v) 4.25  
Onion rings, house bbq sauce 4.50  
Steamed broccoli, asian sesame dressing (v) 4.25  
Fried corn on the cob, chimichurri mayo, parmesan 4.50*

## OTHER MAINS

### Prime Wagyu Burger & Fries

*Chargrilled 6oz Scottish wagyu burger,  
monterey jack, bone marrow onions, maple  
bacon, shredded cos lettuce, beef tomato,  
chimichurri mayo, onion rings, brioche bun*

### Pan Roasted Whole Sea Bass

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

### Asparagus & Herb Tortelloni

*Basil ricotta, roast asparagus & petit pois,  
toasted almonds, garlic butter (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*

*(V) = Vegetarian dish (Ve) = Vegan dish  
A 12.5% discretionary service charge is added to the bill.  
All gratuities go directly to our staff.*