

# £69 GROUP DINING MENU

## PRE-DINNER DRINK & MINI PARMESAN SCONES

### Peach Prosecco Punch

*Prosecco, peach liqueur, peach puree,  
orange juice*

### Glass of Champagne

*NV Brut Grande Réserve Gobillard,  
Premier Cru,*

## APPETIZERS

### Truffle & Ricotta Bon Bons

*Whipped goats curd, maple glazed figs, truffle,  
pickled red onion & toasted walnuts (v)*

### Taylor's Port & Chicken Liver Paté

*Caramelised onion chutney, beef dripping  
& buttermilk Scones*

### Baby Gem Wedge

*Chargrilled baby gem, chimichurri mayo, 'Bakon',  
cherry tomato, craisins, pickled red onion (Ve)*

### King Prawns

*Sautéed in chilli, garlic, white wine & parsley*

### Prime Scotch Egg

*Soft boiled hens egg in a seasoned blend of prime  
minced steak & pork, nduja mayonnaise*

# P R I M E

STEAK & GRILL

## STEAK

### Steaks served with -

*French Fries OR Triple Cooked Chips  
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  
gives an amazing taste*

### Large Prime Fillet 300g

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

### Steak Sauces

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

## EXTRA SIDES

*Corn ribs, chimichurri mayo, parmesan 4.50  
Tender-stem broccoli, sesame miso dressing, hazelnuts (v) 4.25  
Caesar salad 3.90 | Mac 'n' cheese 6.90  
Creamed spinach (v) 4.90 | Garlic chestnut mushrooms (v) 4.75  
Onion rings 4.50 | Bacon & beer braised sprouts 4.25*

## OTHER MAINS

### Chicken & Baked Parmesan Polenta

*Oven roasted breast of chicken, baked parmesan  
polenta cake, nduja & wild forest mushroom  
sauce, parmesan crisp*

### Pan Roasted Whole Sea Bass

*Butterflied and de-boned with smoked hollandaise  
tartar, dill oil, watercress, burnt lemon  
& crushed new potatoes*

### Aubergine Tortelloni

*Roasted tomato, black garlic & aubergine sauce,  
basil ricotta, toasted almonds, lemon balm (v)*

## DESSERTS

### Chocolate Fudge Brownie

*Soft & sticky fudge brownie, roasted marshmallows,  
chopped hazelnuts, warm toffee sauce, madagascan  
vanilla ice cream (v)*

### Black Forest cheesecake

*Dark chocolate ice cream, shortbread, maraschino  
cherry, dark chocolate crispy pearls, cherry sauce*

### Warm Pecan Pie

*Warm pecan pie, brown butter, sea salt & bourbon  
maple drizzle, crushed toasted pecans & Madagascan  
vanilla ice cream (v)*

### Ice Cream & Sorbet

*Choose from a selection of flavours (v)*

### Cheese & Biscuits

*A selection of British cheeses with Thomas Fudge's  
biscuits & quince jelly (v)*

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

*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.*