

# 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*

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### Pulled Short Rib Scones

*Parmesan scones filled with pulled beef short rib*

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## APPETIZERS

### Crispy Salt & Pepper Squid

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

### Truffle & Ricotta Bon Bons

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

### Hoi Sin Duck Bao Buns

*Shredded confit duck, hoisin chilli glaze, sesame slaw, coriander*

### Prime Scotch Egg

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

### 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*

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### 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.*

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

## VALENTINES MENU

*£69 per person*

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## 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 & 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)*

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## SHARING DESSERT

### A Trio Of Mini Desserts

To Share

### Chocolate Fudge Brownie

*Roasted marshmallows, hazelnuts, toffee sauce,*

### Black Forest cheesecake

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

### Berry Pavlova

*Light meringue, whipped cream & berry compote*