

P R I M E

STEAK & GRILL

Summertime Steak & Wine Menu

Any steak | Any Wine | Unlimited Fries | £25 per person

Available Every Tuesday, Wednesday & Thursday - From 17:00 onwards

ADD ANY APPETIZER +£5

Roasted Pepper & Tomato Soup
Sourdough roll (ve)

Taylor's Port & Chicken Liver Pate
Caramelised onion chutney, beef dripping
& buttermilk scones

Crispy Salt & Pepper Squid
Wasabi mayo, togarashi, fresh
chilli & grilled lime

Spicy Buffalo Chicken Wings
Celery sticks, blue cheese dip

ADD ANY DESSERT +£5

Crème Brûlée

Classic vanilla bean crème brûlée with its
signature crunchy caramel top

Chocolate Fudge Brownie

Soft & sticky fudge brownie, roasted marshmallows,
chopped hazelnuts, warm toffee sauce,
Madagascan vanilla ice cream

Eton Mess

Crunchy light meringue, whipped
cream with berry compote

DRINKS

Prosecco - NV Prosecco Brut Argeo, Ruggeri - Veneto, Italy

White Wine - Picpoul De Pinet, Roquemoliere - Languedoc-Roussillon, France

Rosé Wine - Anciens Temps Rosé - France

Red Wine - Rioja Crianza Journey Collection, Ramón Bilbao - Rioja, Spain

STEAK

With Unlimited Fries

Rib Eye

*Known as the butcher's favourite. This cut has beautiful marbling
that melts during cooking to give amazing flavour*

Sirloin

*A belt of marbling, containing just the right amount of fat
to give exceptional flavour*

Fillet

*The most tender cut of beef, full of flavour and exceptionally lean.
Its very fine marbling gives it a richer flavour*

* ALLERGENS: Some of our menu dishes contain nuts. We cannot guarantee that our dishes are nut free. Please inform your host if you have any food related allergies.
(V) = Vegetarian dish (Ve) = Vegan dish | A 12.5% discretionary service charge is added to the bill. | All gratuities go directly to our staff.