



PRIME



Susana Balbo Wine Pairing Dinner Menu

Four Course Dinner with Wine
Coffee & Macarons £45 pp

TO BEGIN

Prawn, Crayfish & Queen Scallop Cocktail

lobster mayo & dill dressed baby gem

White Wine Pairing

Crios Torrontes, Susana Balbo 2023

SECOND COURSE

Prime Scotch Egg

Burford brown free range egg in a seasoned blend of prime minced steak,
pork & black pudding, chilli maple bacon jam

White Wine Pairing

Signature White Blend, Susana Balbo 2022

MAIN COURSE

Fillet Steak Medallion

thousand layer beef dripping chip, creamed spinach, Malbec jus

Red Wine Pairing

Crios Malbec, Susana Balbo 2023

TO FINISH

Chocolate Brownie To Share


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

Red Wine Pairing

Signature Late Harvest Malbec, Susana Balbo

Coffee & Macarons

Cappuccino, Caffè Latte, Americano, Espresso or Tea Served with Macarons



*All of our menu is freshly prepared to order & some dishes contain nuts.
Because of this we are unable to confirm that any dish is completely nut free.
12.5% Gratuity is added to the bill. All gratuities go to our staff*

