



# P R I M E



## Vina Salceda, Wine Pairing Dinner Menu

Four Course Dinner with Wine  
Coffee & Macarons £45 pp

### TO BEGIN

#### Seared Scallop

Pickled cucumber, creamed cauliflower, arenkha caviar, dill oil

#### White Wine Pairing

Blanco Sobre Lias Rioja, Vina Salceda 2023

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### SECOND COURSE

#### Smoked Short Rib Croquette

Smoked aioli

#### Rosé Wine Pairing

2023 Puente de Salceda Rosado Rioja, Vina Salceda 2023

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### MAIN COURSE

#### 250g Prime Fillet To Share

Creamed spinach, thousand-layer beef dripping chip, red wine gravy

#### Red Wine Pairing

Puente de Salceda Reserva Rioja, Vina Salceda 2018

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### TO FINISH

#### White Chocolate Panna Cotta

Raspberry caviar, caramelised white chocolate


#### Sparkling Wine Pairing

NV Cuvee Classic Cava, Pere Ventura

#### Coffee & Macarons

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

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*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*

