

GROUP DINING MENU

£49.90pp

Mini Parmesan Scones

Whipped butter with smoked onion
& sea salt

APPETIZERS

Steak House Wedge

Iceberg lettuce, crispy bacon, crumbled
stilton, sundried tomato, chive,
creamy buttermilk ranch
(v option available)

Spicy Buffalo Chicken Wings

Celery sticks, blue cheese dip

Crispy Prawn Bao Bun

Crispy coconut & lime king prawn bao,
sesame slaw, hot honey drizzle, togarashi.
Coconut crisp, coriander

Crispy Squid Piri Piri

Black confit garlic mayo, burnt lime

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

P R I M E

STEAK & GRILL

STEAK

Steaks Served With:

French Fries &
Creamed Spinach (v)

Sirloin 300g

Rich in marbling, with just the right amount of fat
to give exceptional taste

Rib Eye 300g

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

Steak Sauces

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

EXTRA SIDES

Braised savoy cabbage, bacon, thyme 4.5

Beer battered onion rings (v) 4.5

Tender-stem broccoli, chive, garlic & parmesan 4.7

Leaf salad, house dressing, chives (v) 3.9

Honey & thyme glazed parsnips (v) 4.5

Roast beef tomato, balsamic glaze, beef dripping crumb 4.5

Garlic chestnut mushrooms (v) 4.7

Mac 'n' cheese 6.9

MAINS

Prime Wagyu Burger & Fries

Chargrilled 6oz Scottish wagyu burger, monterey
jack, bone marrow onions, maple bacon,
shredded cos lettuce, beef tomato, chimichurri
mayo, onion rings, brioche bun

Pan Roasted Cod

Our twist on the classic fish & chips.
Curry dusted cod, thousand-layer beef dripping
chip, smoked caviar tartare, minted mushy peas,
dill oil, pickled red onion, samphire

Pumpkin & Ricotta Tortelloni

Roast butternut & sage cream, confit garlic
butter, crispy sage, toasted pine nuts, thyme (v)

SHARING DESSERT

A Trio Of Mini Desserts To Share

Chocolate Fudge Brownie (v)

Triple biscoff cheesecake

Eton Mess (v)

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.