

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

Canapé

Smoked Salmon & Caviar Blinis

APPETIZERS

Crispy Squid Piri Piri

black confit garlic mayo, burnt lime

Caramelised Goat's Cheese Salad

Confit golden beets, slow roasted beef tomato, lambs lettuce, beetroot puree, croutons, truffle pearls (v)

Steak House Wedge

Iceberg lettuce, crispy bacon, crumbled stilton, sun-dried tomato, chive, creamy buttermilk ranch

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

STEAK

Steaks served with...

*French Fries | Creamed Spinach
Garlic Chestnut Mushrooms*

Large Sirloin

400g

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

Large Rib Eye

400g

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

Steak Sauces

Peppercorn | Port & mushroom | Béarnaise | Stilton & parsley

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.*

VALENTINES MENU

£69 per person

OTHER MAINS

Boneless Brick Grilled Half Chicken

Pan-fried gnocchi, creamed leeks, roasted king oyster mushroom

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

Triple biscoff cheesecake

Biscoff crumble, brown butter ice cream

Chocolate Fudge Brownie

Roasted marshmallows, warm toffee sauce

Eton Mess

Mixed Berry, fresh cream, freeze dried strawberry, raspberry caviar, lemon balm

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