

# GROUP DINING MENU

£49.90pp

## Mini Parmesan Scones

*Whipped butter with sea salt &  
horseradish creme fraiche*

## 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*

### Taylor's Port & Chicken Liver Paté

*Caramelised onion chutney, ciabatta toast*

### 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 &  
Leaf salad, house dressing (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

All at 4.9

|   |  |
|---|--|
| <i>Caesar salad</i>                               | <i>Steamed tenderstem broccoli</i>               |
| <i>Leaf salad, house dressing, chives (v)</i>     | <i>Beer battered onion rings (v)</i>             |
| <i>Heritage tomato salad, citrus dressing (v)</i> | <i>Grilled asparagus, prime chimichurri (v)</i>  |
| <i>Garlic chestnut mushrooms (v)</i>              | <i>Charred hispi cabbage, nduja butter, feta</i> |
| <i>Creamed spinach (v)</i>                        | <i>French fries (v)</i>                          |
| <i>Truffle &amp; parmesan fries</i>               |  |

## 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*

### Asparagus Tortelloni

*Petis pois & ricotta cream, confit garlic butter, asparagus tips, toasted pine nuts, bocconcini (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.*