

# P R I M E

STEAK & GRILL

## SIGNATURE GROUP DINING MENU

£69.90pp

### UPON SEATING

#### Glass of Champagne

*Taittinger NV Brut Reserve - Reims France*

#### Mini Parmesan Scones

*Whipped butter with sea salt &  
horseradish creme fraiche*

### APPETIZERS

#### Caramelised Goat's Cheese Salad

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

#### Taylor's Port & Chicken Liver Paté

*Caramelised onion chutney, ciabatta toast*

#### Steak House Wedge

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

#### King Prawns

*Shellfish Bisque, cherry tomato, taragon, lemon*

#### Prime Scotch Egg

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

### STEAK

#### Steaks served with -

*Triple Cooked Chips OR French Fries  
Creamed spinach (v)*

#### Prime Fillet

200g

*The most tender cut of beef, full of flavour  
& exceptionally lean*

#### Sirloin

300g

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

#### Rib Eye

400g

*This cut has beautiful marbling that gives  
an amazing taste*

#### 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

#### 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*

#### Asparagus Tortelloni

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

### DESSERTS

#### Chocolate Fudge Brownie

*Roasted marshmallows, chopped hazelnuts, warm  
toffee sauce, madagascan vanilla ice cream (v)*

#### Triple Biscoff Cheesecake

*Biscoff crumble, brown butter ice cream*

#### Crème Brûlée

*Classic vanilla bean crème brulee with  
signature crunchy caramel top (v)*

#### Ice Cream & Sorbet

*Choose from a selection of flavours (v)*

#### Cheese & Biscuits

(£3 Supplement)

*A selection of British cheeses with Thomas  
Fudge's biscuits & quince jelly (v)*

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

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.