

P R I M E

STEAK & GRILL

FIXED PRICE MENU

2 courses £25

3 courses £30

🍂 = New Autumn/Winter Dishes

APPETIZERS

Taylor's Port & Chicken Liver Paté, caramelised onion chutney, Scottish oat cakes

Crispy Fried Calamari, wasabi mayo, burnt lime, coriander 🍂

Garlic Mushroom Crostini, whipped chive soft cheese (v) 🍂

Curried Parsnip Soup, sourdough roll (ve)

MAINS

Pavé Steak 250g, served sliced, with Chimichurri sauce & French fries

Pan-Fried Fillet of Seabass, on warm Sardinian fregola salad with red onion, cherry tomatoes, green beans, burnt lemon aioli & salsa verde 🍂

Chicken Parm, a New York Steakhouse classic! Breaded chicken with a San Marzano tomato sauce, topped with melted mozzarella & parmesan, served with dressed leaves & French fries

Wagyu Meatball Fettuccini, hand-made wagyu beef & pork meatballs, in a rich pomodoro sauce, served on fresh frilly fettuccini pasta

Pumpkin and Ricotta Tortelloni, roast butternut and sage cream, confit garlic butter, crispy sage, pine nuts, thyme (v) 🍂

Chargrilled 6oz Scottish Wagyu Burger, monterey jack, bone marrow onions, maple bacon, shredded cos lettuce, beef tomato, chimichurri mayo, onion rings, brioche bun, French fries
(Vegan burger option available)

DESSERTS

Crème Brulée, classic vanilla bean crème brulée with its signature crunchy caramel top

Chocolate Fudge Brownie, soft & sticky fudge brownie, Madagascan vanilla ice cream, warm toffee sauce

Ice Cream, (choose 2 scoops) Madagascan Vanilla | Rum 'n' Raisin | Chocolate | Lime Sorbet

Available:

Monday to Thursday from 12noon onwards

Friday 12noon until 4pm

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

ALLERGENS: As some of our dishes contain nuts, we are unable to operate a nut-free kitchen.

Please inform your host if you have any food-related allergies.

