

PRIME

STEAK & GRILL

GROUP DINING MENU

£50pp

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 Calamari

Confit garlic mayo, spring onion, coriander

MAINS

Ultimate Prime Burger

Pretzel bun, premium all-beef patty, crispy pork belly bacon, slow-cooked ox cheek, Monterey Jack, bone marrow onions, maple sriracha bacon jam, confit garlic mayo, pickled chilli, French fries

Cacio e Pepe Tortelloni (v)

Scorched ricotta, lemon thyme courgette, confit garlic butter, pumpkin seeds

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

STEAK

Steaks served with:

French fries, leaf salad, house dressing & a selection of steak sauces & butters

Prime Fillet 200g

The most tender cut of beef, full of flavour and exceptionally lean

Sirloin 300g

Perfect marbling to deliver a super tender texture and flavour

Rib Eye 300g

Known as the butcher's favourite. Prized for its tenderness and flavour

SHARING DESSERT

A trio of mini desserts to share

Chocolate Fudge Brownie (v) **Triple biscoff cheesecake** **Eton Mess (v)**

EXTRASIDES

All at 4.9

Caesar salad | Leaf salad, house dressing, chives (v) | Heritage tomato salad, citrus dressing (v)
Garlic chestnut mushrooms (v) | Creamed spinach (v) | Truffle & parmesan fries | Steamed tenderstem broccoli
Beer battered onion rings (v) | Sautéed green beans, confit garlic butter, toasted almonds (v)
Cauliflower cheese gratin | French fries (v)

(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.

