

P R I M E

STEAK & GRILL

SIGNATURE GROUP DINING MENU

£70pp

UPON SEATING

Glass of Champagne

Taittinger NV Brut Reserve – Reims France

Mini Parmesan Scones

Whipped butter with sea salt & horseradish creme fraiche

APPETIZERS

Goat's Cheese Torte (v)

Chive & oat crumb, confit tomatoes, tomato salsa, toasted almonds, herbs

Steak House Wedge

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

Prime Scotch Egg

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

Taylor's Port & Chicken Liver Paté

Caramelised onion chutney, ciabatta toast

King Prawns

Shellfish bisque, cherry tomato, taragon, lemon

MAINS

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

Cacio e Pepe Tortelloni (v)

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

Chicken Parm

Crisp breadcrumb-coated chicken breast, San Marzano tomato, mozzarella, pesto, parmesan, dressed leaves, French fries

STEAK

Steaks served with:

French fries, garlic chestnut mushrooms, creamed spinach & 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

DESSERTS

Chocolate Fudge Brownie (v)

Roasted marshmallows, chopped hazelnuts, warm toffee sauce, madagascan vanilla ice cream

Creme Brûlée (v)

Classic vanilla bean crème brulee with signature crunchy caramel top

Cheese & Biscuits (v)

(£3 supplement)
Choose from a selection of British cheeses with Thomas Fudge's biscuits & quince jelly

Triple Biscoff Cheesecake

Biscoff crumble, brown butter ice cream

Ice Cream & Sorbet (v)

Choose from a selection of flavours

EXTRA SIDES

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.

