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

Taylors Port & Chicken Liver Paté
Caramelised onion chutney, ciabatta toast

Crispy Calamari
Confit garlic mayo, spring onion, coriander

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

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

SHARING DESSERT

A trio of mini desserts to share: Chocolate Fudge Brownie (v) Triple biscoff cheesecake Eton Mess (v)

EXTRA SIDES (all at 4.9)

Caesar salad | Leaf salad, house dressing, chives (v) | Roasted balsamic beef tomato, crumbled goat's cheese | 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.*