PRIME

STEAK & GRILL

SIGNATURE GROUP DINING MENU

£70pp

UPON SEATING

Glass of Champagne – Taittinger NV Brut Reserve, *Reims France*
or **Pinky Spritz (0% alcohol)** – Lyres white 'gin', creme de fraise, Domaine EdeM Rosae 0%, lemon juice, lemonade

Mini Parmesan Scones – Whipped butter with sea salt & horseradish creme fraiche

APPETIZERS

Caramelised Goat's Cheese Salad (v)
Confit golden beets, beef tomato, lambs lettuce, beetroot puree, truffle pearls, croutons

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

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

King Prawns
Shellfish bisque, cherry tomato, taragon, lemon

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

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

Prime Chicken Kyiv
Crisp breadcrumb-coated chicken breast, filled with salsa verde butter, with confit garlic mash, fine green beans, parmesan crisp

DESSERTS

Chocolate Fudge Brownie (v)
Roasted marshmallows, chopped hazelnuts, warm toffee sauce, madagascan vanilla ice cream

Triple Biscoff Cheesecake
Biscoff crumble, brown butter ice cream

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

Ice Cream & Sorbet (v)
Choose from a selection of flavours

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

EXTRA SIDES (all at 4.9)

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