FESTIVE MENU

£55

APPETIZERS

Mini Parmesan Scones
Freshly baked cheese scones with horseradish crème fraîche & salted butter

Truffle Stuffed Brie (v)
Crispy breaded brie with truffle, hot honey, fig chutney, watercress

Prime Scotch Egg
Free range egg, seasoned prime minced steak, black pudding, chilli maple bacon jam

Prawn Cocktail
Freshwater prawns, iceberg, marie rose, arenkha caviar, king prawn, toasted multiseed bread

Roasted Butternut Squash Soup (ve)
Chimichurri oil, toasted pumpkin seeds, watercress. British artisan butter, sourdough roll

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

PRIME

STEAK & GRILL

STEAK

Served with a selection of sides for the table

French Fries or Triple Cooked Chips | Sticky hot honey pigs in blankets Cumberland & Cranberry stuffing | Thyme & chestnut Hispi cabbage Sautéed Green Beans

Sirloin 300g
Rich in marbling, with just the right amount of fat to give exceptional flavour

Rib Eye 300g
This cut has beautiful marbling that gives an amazing taste

Prime Fillet 200g
The most tender cut of beef, full of flavour & exceptionally lean

LARGER STEAKS

Upgrade your steak to a bigger size for +£10 Supplement pp

Large Rib Eye 400g

Large Prime Fillet 300g

SHARING STEAK FOR 2

Chateaubriand 600g
(+£10 Supplement pp)
The prized cut from the end of the fillet, best served medium to medium rare

Steak Sauce Selection

Peppercorn • Béarnaise • Port & Mushroom • Chimichurri

FROM THE GRILL, SEAFOOD & PASTA

Prime Festive Burger & Fries
Char grilled wagyu beef patty in a brioche bun with chestnut stuffing, onion chutney, bacon & melted brie, served with french fries

Christmas Chicken Parm
A New York Steakhouse classic with a festive twist! Breaded chicken with caramelized onion & cranberry sauce, topped with melted brie, served with french fries & dressed leaves

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 courgettes, confit garlic butter, pumpkin seeds

SHARING DESSERT PLATTER

Chocolate Fudge Brownie
Eton Mess
Pecan pie, maple drizzle

A 12.5% service charge is added to the bill. All gratuities go directly to our staff. (v) = Vegetarian dish (ve) = Vegan dish