

£69 GROUP DINING MENU

PRE-DINNER DRINK & MINI PARMESAN SCONES

Peach Prosecco Punch

Prosecco, peach liqueur, peach puree,
orange juice

Glass of Champagne

Taittinger NV Brut Reserve - Reims France

APPETIZERS

Summer Beets Salad

Roasted golden & pickled candy beets, beetroot
hummus, Sweet drop peppers (Ve)

Taylor's Port & Chicken Liver Paté

Caramelised onion chutney, beef dripping
& buttermilk Scones

Caesar Wedge Salad

Romaine lettuce, crispy pancetta, white anchovies,
creamy caesar dressing, toasted croutons,
36 hour cured free range egg yolk

Seafood Tower

A glass tower celebrating the fruits of the sea, prawn,
crayfish & queen scallop cocktail, lobster mayo
& dill dressed baby gem, seared sashimi tuna
& asian salad, caviar & cream cheese blini

Prime Scotch Egg

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

P R I M E

STEAK & GRILL

STEAK

Steaks served with -

French Fries OR Triple Cooked Chips
Creamed Spinach & Garlic Chestnut Mushrooms

Large Sirloin 350g

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

Large Rib Eye 350g

This cut has beautiful marbling that
gives an amazing taste

Large Prime Fillet 300g

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

Steak Sauces

Peppercorn | Port & mushroom (v)
Béarnaise (v) | Stilton & parsley (v)

EXTRA SIDES

Smoked crushed corn with crumbled feta 4.5
Tender-stem broccoli, chive, garlic & parmesan 4.7
Leaf salad, house dressing, chives (v) 3.9 | Mac 'n' cheese 6.9
Creamed spinach (v) 5.9 | Garlic chestnut mushrooms (v) 4.7
Roast Chantenay carrots, maple & lemon thyme glaze 4.5
Beer battered onion rings 4.5

OTHER MAINS

Boneless Brick Grilled half Chicken

Chargrilled & deboned, served with crushed new
potatoes, sun-blushed tomato & olives, grilled
asparagus, burnt lemon & watercress

Pan Roasted Whole Sea Bass

Butterflied and de-boned with smoked
hollandaise tartar, dill oil, watercress,
burnt lemon & crushed new potatoes

Tomato & Basil Tortelloni

Basil ricotta, roasted tomato sauce,
sun-dried tomato & olive salsa,
toasted pine nuts, lemon balm (v)

DESSERTS

Chocolate Fudge Brownie

Soft & sticky fudge brownie, roasted marshmallows,
chopped hazelnuts, warm toffee sauce, madagascan
vanilla ice cream (v)

Black Forest cheesecake

Dark chocolate ice cream, shortbread, maraschino
cherry, dark chocolate crispy pearls, cherry sauce

Warm Pecan Pie

Warm pecan pie, brown butter, sea salt & bourbon
maple drizzle, crushed toasted pecans & Madagascan
vanilla ice cream (v)

Ice Cream & Sorbet

Choose from a selection of flavours (v)

Cheese & Biscuits

A selection of British cheeses with Thomas Fudge's
biscuits & quince jelly (v)

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

ALLERGENS: Some of our menu dishes contain nuts and we cannot guarantee that any of our dishes are completely nut free. Please inform your host if you have any food related allergies.