

FESTIVE MENU

£49.00



Mini Parmesan Scones

*Freshly baked cheese scones with
horseradish crème fraîche
& salted butter*

SHARING APPETIZERS

Bao Buns

*Hoi Sin Duck Bao Buns, shredded confit
duck, cranberry hoisin chilli glaze,
sesame slaw, coriander*

Steak House Wedge

*Baby Gem wedge, crispy bacon,
crumbled stilton, sundried tomato, chive,
creamy buttermilk ranch*

Smoked Salmon Duo

*Smoked salmon rilette & sliced smoked
salmon with horseradish creme fraîche,
pickled red onion & crispy capers*

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

P R I M E

STEAK & GRILL

STEAK

All steaks served with the following:

*Braised savoy cabbage with bacon,
Chestnut & cranberry stuffing,
Pigs in blankets, French fries*

Sirloin

250g

*A belt of marbling, containing
just the right amount of fat to
give exceptional flavour*

Rib Eye

250g

*This cut has beautiful marbling
that melts during cooking to
give amazing flavour*

Prime Fillet

200g

(£2 Supplement)

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

Steak Sauces

*Peppercorn | Port & mushroom | Béarnaise
Stilton & parsley*

FROM THE GRILL & SEAFOOD

Pan Roasted Salmon

*Pan roasted fillet of salmon, sautéed
tender-stem broccoli with garlic & parsley,
watercress & hollandaise*

Boneless Brick-Grilled Half Chicken

*Gnocchi, creamed leeks, roasted
oyster mushroom*

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*

Pumpkin & Ricotta Tortelloni

*Roasted butternut and sage cream, confit garlic
butter, crispy sage, toasted pine nuts (v)*

SHARING DESSERT PLATTER

Chocolate Fudge Brownie

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

Eton mess

*Mixed berries, fresh cream, raspberry caviar,
freeze dried strawberry, lemon balm*

Mini Christmas pudding

Served with brown butter ice cream