

SIGNATURE FESTIVE MENU

£69.00

UPON SEATING

Glass of Champagne

Taittinger, NV Brut Reserve, Reims, France

Savoury Goat's Cheese Cone

Pickled cranberry relish

APPETIZERS

Prime Scotch Egg

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

Smoked Salmon

horseradish crème fraiche, pickled red onion, crispy capers, dill oil, toasted multi seed bread

Steak House Wedge

Baby Gem wedge, crispy bacon crumbled stilton, sun-dried tomato, chive, creamy buttermilk ranch

King Prawns

Sautéed with vine ripened cherry tomatoes, white wine, chilli, garlic & parsley

Potted Taylor's Port & Chicken liver pâté

Caramelised onion chutney, buttermilk & beef dripping scones



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*

Large Sirloin

350g

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

Large Rib Eye

350g

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

Prime Fillet

200g

*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)*

DESSERTS

Chocolate Fudge Brownie

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

Crème Brûlée

*Classic vanilla bean crème brulee with its
signature crunchy caramel top*

Warm Pecan Pie

*Maple drizzle with brown butter, sea salt &
bourbon, crushed toasted pecans & madagascan
vanilla ice cream*

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