

# GROUP DINING MENU

£49<sup>pp</sup>

## Mini Parmesan Scones

*Horseradish crème fraîche  
& salted butter*

## APPETIZERS

### Steak House Wedge

*Iceberg lettuce, crispy bacon, crumbled  
stilton, sundried tomato, chive,  
creamy buttermilk ranch  
(v option available)*

### Spicy Buffalo Chicken Wings

*Celery sticks, blue cheese dip*

### Crispy Prawn Bao Bun

*Crispy coconut & lime king prawn bao,  
sesame slaw, hot honey drizzle, togarashi.  
Coconut crisp, coriander*

### Crispy Squid Piri Piri

*Black confit garlic mayo, burnt lime*

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

# P R I M E

STEAK & GRILL

## STEAK

### Steaks Served With:

*French Fries &  
Creamed Spinach (v)*

### Sirloin 250g

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

### 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*

### Steak Sauces

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

## EXTRA SIDES

*Braised savoy cabbage, bacon, thyme 4.5*

*Beer battered onion rings (v) 4.5*

*Tender-stem broccoli, chive, garlic & parmesan 4.7*

*Leaf salad, house dressing, chives (v) 3.9*

*Honey & thyme glazed parsnips (v) 4.5*

*Roast beef tomato, balsamic glaze, beef dripping crumb 4.5*

*Garlic chestnut mushrooms (v) 4.7*

*Mac 'n' cheese 6.9*

## MAINS

### Prime Wagyu Burger & Fries

*Chargrilled 6oz Scottish wagyu burger, monterey  
jack, bone marrow onions, maple bacon,  
shredded cos lettuce, beef tomato, chimichurri  
mayo, onion rings, brioche bun*

### 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*

### Pumpkin & Ricotta Tortelloni

*Roast butternut & sage cream, confit garlic  
butter, crispy sage, toasted pine nuts, thyme (v)*

## SHARING DESSERT

### A Trio Of Mini Desserts To Share

*Chocolate Fudge Brownie (v)*

*Triple biscoff cheesecake*

*Eton Mess (v)*

*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.*