

P R I M E

STEAK & GRILL

SIGNATURE GROUP DINING MENU

£69.90pp

UPON SEATING

Glass of Champagne

Taittinger NV Brut Reserve - Reims France

Mini Parmesan Scones

*Whipped butter with smoked onion
& sea salt*

APPETIZERS

Caramelised Goat's Cheese Salad

*Confit golden beets, slow roasted beef tomato, lambs
lettuce, beetroot puree, croutons, truffle pearls (v)*

Taylor's Port & Chicken Liver Paté

*Caramelised onion chutney, beef dripping
& buttermilk Scones*

Steak House Wedge

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

King Prawns

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

Prime Scotch Egg

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

STEAK

Steaks served with -

*Triple Cooked Chips OR French Fries
& Slow roasted beef tomato, balsamic glaze, beef
dripping crumb (v)*

Large Sirloin 400g

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

Large Rib Eye 400g

*This cut has beautiful marbling that gives an
amazing taste*

Prime Fillet 200g

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

Steak Sauces

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

EXTRA SIDES

Mac 'n' cheese 6.9 | Creamed spinach (v) 4.9

Beer battered onion rings (v) 4.5

Honey & thyme glazed parnsips (v) 4.5

Braised savoy cabbage, bacon, thyme 4.5

Tender-stem broccoli, chive, garlic & parmesan 4.7

Leaf salad, house dressing, chives (v) 3.9

Garlic chestnut mushrooms (v) 4.7

MAINS

Boneless Brick Grilled Half Chicken

*Pan-fried gnocchi, creamed leeks, roasted king
oyster mushroom*

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 and Ricotta Tortelloni

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

DESSERTS

Chocolate Fudge Brownie

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

Triple Biscoff Cheesecake

Biscoff crumble, brown butter ice cream

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

(£3 Supplement)

*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.