

MOTHER'S DAY

Three Course Menu

£42pp

Mini Parmesan Scones

*Whipped butter with smoked
onion & sea salt*

APPETIZERS

Caramelised Goat's Cheese Salad

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

Prime Scotch Egg

*Free range egg, seasoned prime minced steak,
black pudding, chilli maple bacon jam*

Carrot & Coriander Soup

Sourdough roll (ve)

Steak House Wedge

*Iceberg lettuce, crispy bacon, stilton, sun-dried
tomato, chive, creamy buttermilk ranch*

Crispy Squid Piri Piri

black confit garlic mayo, burnt lime

Taylor's Port & Chicken

Liver Paté

*Caramelised onion chutney,
buttermilk & beef dripping scones*

*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.*

P R I M E

STEAK & GRILL

STEAK

(£6 Supplement)

Served with French Fries & peppercorn sauce

Prime Fillet 200g

The most tender cut of beef & full of flavour

Rib Eye 300g

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

Sirloin 400g

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

SUNDAY ROAST

Choose From:

Roast Beef, Roast Chicken or Slow Roast Pork Belly

*With Yorkshire pudding, roast potatoes, seasonal
vegetables & red wine gravy. Served with cauliflower
cheese gratin.*

EXTRA SIDES

*Braised savoy cabbage, bacon, thyme 4.5
Beer battered onion rings (v) 4.5 | Mac 'n' cheese 6.9
Tender-stem broccoli, chive, garlic & parmesan 4.7
Leaf salad, house dressing, chives (v) 3.9
Honey & thyme parsnips (v) 4.5 | Garlic chestnut mushrooms (v) 4.7
Roast beef tomato, balsamic glaze, beef dripping crumb 4.5*

OTHER 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)*

DESSERT

Chocolate Fudge Brownie

Roasted marshmallows, hazelnuts, toffee sauce

Apple & Calvados Crumble

Served warm from the oven with proper custard

Creme Brulée

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

Ice Cream

Choose Any Three Scoops:

*Madagascan Vanilla, Wild Strawberry,
Chocolate, Salted Caramel, Granny Smith Apple Sorbet,
Passion Fruit Sorbet,*

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