

# P R I M E

STEAK & GRILL

## UPON SEATING

*Choice of pre-dinner drink*

### Valentines Cocktail

*A classic cocktail expertly crafted by our talented mixologists*

### Prime Champagne Cocktail

*Bubbles with a Valentine's Day twist*

### Canapé

*Smoked Salmon & Caviar Blinis*

## APPETIZERS

### Crispy Squid Piri Piri

*black confit garlic mayo, burnt lime*

### Caramelised Goat's Cheese Salad

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

### Steak House Wedge

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

### Prime Scotch Egg

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

### King Prawns

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

## STEAK

### Steaks served with...

*French Fries | Creamed Spinach  
Garlic Chestnut Mushrooms*

### 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 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*

### Chateaubriand

600g

(£10.00 supplement per person)

*Perfect for sharing with your true love!  
This prized cut from the end of the fillet is best eaten medium to medium rare.*

## VALENTINES MENU

*£69 per person*

## OTHER 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 & 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

#### Triple biscoff cheesecake

*Biscoff crumble, brown butter ice cream*

#### Chocolate Fudge Brownie

*Roasted marshmallows, warm toffee sauce*

#### Eton Mess

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

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