

Secret Garden

PRIME

GRAZING MENU

Snack Tower

Salt & pepper cashews, marinated olives, togarashi popcorn (ve) 8

Caramelised Goat's Cheese Salad

Confit golden beets, slow roasted beef tomato, lambs lettuce, beetroot puree, croutons, truffle pearls (v) 10.9

Prime Caesar Salad

Gem lettuce, Caesar dressing, croutons, crispy bacon, parmesan, white anchovy, poached egg (Add chicken +4) 11.9

Charcuterie Board

Serrano ham, mortadella & chorizo, with warm ciabatta, aged balsamic & olive oil 11.9

Cheese Board

Lord London: *A semi-soft, cheese with a natural creaminess.* 11.9

Trefaldwyn blue: *Rich and a bold with a savoury tang to finish.*

Eh Up Yorkshire cheddar: *Created by Cryer & Stott Cheesemongers*

Served with quince jelly & Thomas Fudge's biscuits

Truffle & Parmesan Triple Cooked Chips

Chimi churri mayo 6

Wagyu Burger & Fries

6oz Scottish wagyu burger, Monterey jack, bone marrow onions, maple bacon, cos lettuce, beef tomato, chimichurri mayo 19.9

Crispy Squid Piri Piri

Black confit garlic mayo, burnt lime 9.9

Prime Scotch Egg

Free range egg in a seasoned blend of prime minced steak, pork & black pudding, chilli maple bacon jam 9.9

Japanese Fried Chicken Karaage

Wasabi mayo, pickled cucumber 10.9

Sides

French Fries - 4 | Sweet Potato Fries - 4.5 | Beer Battered Onion Rings - 4.5

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