

P R I M E

STEAK & GRILL

PRIVATE DINING MENU - £65

CHAMPAGNE

Glass of Palmer & Co Brut Reserve

NIBBLES

Mini Parmesan scones, salted butter, horseradish crème fraîche

STARTERS

Smoked salmon, fresh dill, avocado, curry & lime crème fraîche, coriander shoots

Deep fried brie, seasoned breadcrumbs, dressed leaves, smoked chilli jam (v)

Crispy salt & pepper squid, crunchy Asian salad, mango, lime & chilli dressing

Taylor's port & chicken liver paté, fig & balsamic chutney, toasted sour dough

Char-grilled halloumi, asparagus, fregola salad, herb dressing (v)

King prawns sautéed in chilli, garlic, white wine & parsley (£2.00 supplement)

MAINS

Steaks are served with triple cooked chips or french fries

Rib-Eye (280g)

This cut has exceptional marbling that melts during cooking to give an amazing flavour

Fillet (200g)

The most tender cut of beef, full of flavour and exceptionally lean

Sirloin (280g)

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

Pavé Rump (300g)

Much more tender than a traditional rump.

Firm, juicy and packed full of flavour

Roast Organic Chicken

Green beans, roasting juices, triple cooked chips

Pan-seared Sea Bass

King crab, asparagus, hollandaise, creamed mash

Pumpkin ravioli (v)

Chestnut mushrooms, shallots, champagne cream sauce, vegetarian parmesan

STEAK SAUCES & BUTTERS

Steak Sauces

Peppercorn

Béarnaise

Stilton & parsley

Port & mushroom

Herb Butters

Horseradish & shallot

Garlic & parsley

Bloody mary

Chilli & lime

SIDES (v)

Selection to be served with mains

Sautéed spinach, green beans, garlic

Chestnut mushrooms, garlic butter

Onion rings

DESSERTS

Lemon tart

Passionfruit ice cream, lemon curd & shortcake

Chocolate fudge brownie

Indulgent soft & sticky fudge brownie with white chocolate ice cream & hot toffee sauce.

Vanilla cheesecake

Salted caramel sauce, toasted pecans
granny smith apple sorbet.

Granny smith apple & Lime sorbet

Cheeseboard (£3.00 supplement)

British cheese selection.

Ragstone goat's cheese, Organic blue, Cenorh Brie & Welsh black bomb cheddar. served with wheat crackers, grapes & spicy plum chutney.