

# P R I M E

STEAK & GRILL

## GROUP DINING MENU

For parties of 10 or more

£45

### 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 pâté, 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

Peppercorn

Béarnaise

Stilton & parsley

Port & mushroom

### Herb Butters

Horseradish  
& shallot

Garlic & parsley

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,  
Cenarth Brie & Welsh black bomb cheddar.