

# PRIME

STEAK & GRILL

## APPETIZERS

<b>Burrata &amp; Black Garlic Aubergine</b> , toasted pine nuts, sardinian flat bread, parsley oil (v)	8.90
<b>Spicy Buffalo Chicken Wings</b> , celery sticks, blue cheese dip	9.90
<b>Seared Tuna Tataki</b> , yuzu & wasabi cucumber noodles, avocado & mint puree	9.90
<b>Oven Baked Brie</b> , sweet chilli jam, toasted ciabatta (v)	9.50
<b>Potted Taylor's Port &amp; Chicken Liver Paté</b> , caramelised onion chutney, beef dripping & buttermilk scones	9.50
<b>King Prawns Sautéed With Vine Ripened Cherry Tomatoes</b> , white wine, chilli, garlic & parsley	13.90
<b>Smoked Salmon &amp; Cream Cheese Rilette</b> , salmon caviar, multiseed toast	10.90
<b>Crispy Fried Goat's Cheese, Pickled Onion Petals</b> , toasted pecans, truffle maple drizzle (v)	8.90
<b>Crispy Salt &amp; Pepper Squid</b> , wasabi mayo, togarashi, fresh chilli & grilled lime	9.90
<b>Baked Scallops with confit garlic butter</b> , crispy beef dripping infused panko breadcrumbs, lemon & parsley	14.50

## VEGETARIAN & VEGAN

<b>Grilled Halloumi Burger</b> with portobello mushroom, sautéed peppers, crispy onions, pesto ricotta, toasted brioche bun, pickle wedge, french fries (v)	16.50
<b>Pumpkin &amp; Sage Tortelloni</b> , creamed squash & mascarpone, chilli, garlic, toasted ricotta, almond flakes, crumbled amaretti (v)	16.90
<b>Vegan Burger</b> with beyond meat patty, vegan smoked applewood cheese, beef tomato, gem lettuce, pickled red onion, brioche bun, ketchup, american mustard, pickle wedge & french fries (ve)	16.90



Scan the QR code for Gluten Free & Allergen Menu

A 10% discretionary service charge is added to the bill.  
All gratuities go directly to our staff. (v) =Vegetarian dish (ve) =Vegan dish

## STEAK

*Our steaks are from grass-fed British cattle and dry-aged on the bone.  
Steaks are served with either triple cooked chips or french fries*

<b>Rib Eye</b> Known as the butcher's favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour.	<b>Bone in Rib Eye</b> Bone in for an extra depth of flavour and larder trimmed for exceptional quality.
250g 350g 27.90 32.90	350g 34.90
<b>Fillet</b> The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.	<b>Sirloin</b> Rich with marbling, containing just the right amount of fat to give exceptional flavour.
200g 250g 29.90 36.90	250g 350g 27.90 32.90

*To share or for the hungry  
Served with two single sides of your choice*

<b>Chateaubriand</b> The Chateaubriand is the prized cut from the end of the fillet and has a sublime flavour. Deliciously soft and tender, it's best served medium to medium rare.	<b>Porterhouse</b> This highly prized 'on the bone' cut is like getting two steaks in one. A slice of sirloin on one side of the bone and a juicy, well-marbled fillet on the other.
600g 69.00	900g 75.00

### Tomahawk Steak

Similar in appearance to a Tomahawk axe with the bone extending from the centre. Grass-fed and matured for a minimum of 28 days on the bone.  
900g 75.00

<b>Surf Your Turf</b> 9.90 3 King Prawns with parsley & garlic butter
<b>Steak Toppings</b> 1.75 Confit garlic & parsley butter (v)   Truffle & black pepper butter (v) Oven roasted bone marrow   Fried duck egg (v)
<b>Steak Sauces</b> 2.00 Peppercorn   Béarnaise (v)   Stilton & parsley (v)   Port & mushroom

## PRIME WAGYU BURGER

*Made from hand selected cuts of the finest British wagyu beef, finished with our house seasoning.*

Chargrilled 6oz Scottish wagyu burger, sussex cheddar, maple smoked bacon, beef tomato, gem lettuce, red onion, ketchup & american mustard in a glazed brioche bun. Served with pickle wedge & French fries

19.90

Extra 6oz patty +5.90

## FROM THE GRILL

<b>Brick Grilled Marinated Half Chicken</b> , Deboned & served with salsa verdi, french fries, water cress & burnt lemon	18.90
<b>Prime Rack of Ribs</b> , 12 hour slow cooked rack of pork ribs smothered in our own recipe BBQ sauce, served with sweet potato fries	23.90

## SEAFOOD

<b>Blackened Cajun Salmon</b> , lemon thyme courgetti, baby corn, avocado & coconut cream, crispy leeks	23.90
<b>Sesame Seared Tuna</b> , celeriac puree, sautéed green peas, lobster reduction	24.90

## SIDES

French fries (v)	3.90	<b>SHARING SIDES</b>	
Garlic & parsley fries (v)	4.40	Onion rings (v)	4.70
Truffle & parmesan fries (v)	4.70	Mac 'n' cheese	6.90
Sweet potato fries (v)	4.50	Potato dauphinoise	7.90
Triple cooked chips (v)	4.50	Creamed spinach	8.90
Caesar salad	4.50	Beef dripping charred hispi cabbage	5.90
Heritage tomato & onion Salad (v)	3.90	Garlic chestnut mushrooms (v)	5.50
Tender stem broccoli, grated parmesan	4.70		

## CORKAGE FREE BYO MONDAYS

Bring a bottle of your favourite wine to Prime Steak & Grill on Monday evenings. Whether it's a 1945 Chateaux Petrus or simply a bottle of french plonk, we'll be serving it for you at no charge, corkage free!  
*Up to six people dining*

## SUNDAY ROAST 21.90

Your choice of roast aberdeen angus beef or roast organic chicken with yorkshire pudding, roast potatoes, buttered carrots & green beans. Served with red wine gravy & our broccoli & cauliflower cheese gratin.

Choose from:  
Roast Beef | Roast Chicken

*Served every Sunday from 12noon on a first-come, first-served basis.  
When it's gone, it's gone! :)*