

PRIME

STEAK & GRILL



APPETIZERS

- Spicy Buffalo Chicken Wings**, celery sticks, blue cheese dip 9.90
- Seared Tuna Tataki**, yuzu & wasabi cucumber noodles, avocado & mint puree 8.90
- Oven Baked Brie**, sweet chilli jam, toasted ciabatta (v) 8.90
- Taylor's Port & Chicken Liver Paté**, plum chutney, toasted sour dough 8.90
- King Prawns Sautéed With Vine Ripened Cherry Tomatoes**, white wine, chilli, garlic & parsley 12.90
- New York Iceberg Wedge**, crispy bacon, blue cheese, pickled red onion, cherry tomato, creamy herb dressing, toasted almonds 7.90
- Classic Prawn & Crayfish Cocktail**, little gem, avocado, served with bloody mary crab crostini 12.90
- Char-Grilled Halloumi**, asparagus, fregola salad, herb dressing (v) 8.90
- Crispy Salt & Pepper Squid**, wasabi mayo, togarashi, fresh chilli & grilled lime 9.90
- Pan Seared Scallops**, cured bacon, Irish black pudding, butternut puree, bloody mary ketchup 13.90

PRIME BURGER

Made with our own recipe using 100% UK steak mince.

Char-grilled 4oz burger, sussex cheddar, maple smoked bacon, beef tomato, gem lettuce, red onion, wholegrain mustard mayo, glazed brioche bun.
Served with pickle wedge & french fries.

16.90

Extra 4oz patty +3.60

VEGETARIAN & VEGAN

- Grilled Halloumi Burger** with portobello mushroom, sautéed peppers, crispy onions, pesto ricotta, toasted brioche bun, pickle wedge, french fries (v) 15.90
- Zucchini & Ricotta Tortelloni**, goat's cheese, tender stem broccoli, peas, cream & white wine sauce (v) 15.50
- Vegan Burger** 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) 15.90

STEAK

*Our steaks are from grass-fed British cattle and dry-aged on the bone.
We simply season them with sea salt and cracked black pepper before cooking to your liking.*

Steaks are served with either triple cooked chips or french fries

Rib Eye

Known as the butcher's favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour.

260g 360g
25.90 30.90

Bone in Rib Eye

Bone in for an extra depth of flavour and larder trimmed for exceptional quality.

350g
32.90

Fillet

The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.

200g 260g
27.90 34.90

Pavé Rump

Leaner than a traditional rump. Packed full of flavour and cut to be firm and juicy.

200g 260g
19.90 24.90

Sirloin

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

260g 360g
25.90 29.90

Marinated Sirloin

Tenderised & marinated in garlic, parsley, lemon & olive oil.

260g
26.90

To share or for the hungry

Chateaubriand

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.

600g
65.00

Porterhouse

This highly prized 1kg '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.

1000g
69.00

Chateaubriand & Porterhouse are served with two side orders

Steak Toppings

Confit garlic & parsley butter
Truffle & black pepper butter
Oven roasted bone marrow
Fried duck egg
1.50

Steak Sauces

Peppercorn
Béarnaise
Stilton & parsley
Port & mushroom
1.50

FISH

- Blackened Cajun Salmon**, lemon thyme courgetti, baby corn, avocado & coconut cream, crispy leeks 23.90
- Pan Roasted Cod**, aioli & herb crumb, gnocchi & crispy pancetta, braised heritage tomatoes 24.90

MEAT

- Brick Grilled Half Marinated Chicken**, served boneless with salsa verde, french fries, watercress & burnt lemon 18.90
- Pan-Fried Calves Liver**, potato purée, maple smoked bacon, red wine & shallot reduction 17.90

SIDES

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| French fries | 3.50 | Caesar salad | 4.20 |
| Garlic & parmesan fries | 3.90 | Mac n cheese | 4.90 |
| Sweet potato fries | 4.10 | Sautéed green beans, | 4.70 |
| Triple cooked chips | 4.20 | spinach & garlic | |
| Buttered mash | 4.10 | Tenderstem broccoli, | 4.70 |
| Onion rings | 3.90 | grated parmesan | |
| Grilled tomatoes | 3.90 | Chestnut mushrooms, | 3.90 |
| House salad | 3.90 | garlic butter | |

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

19.90

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 from 12 noon until 4pm.

Our Sunday roasts are served on a first come first served basis.