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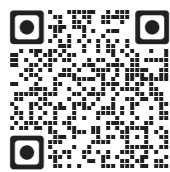
STEAK & GRILL

APPETIZERS

Burrata & Roast Golden Beets , watercress pesto, pickled candy beetroot, multi-seed toast (v)	9.90
Crispy Fried Goat's Cheese, Pickled Onion Petals , toasted pecans, truffle maple drizzle (v)	8.90
Spicy Buffalo Chicken Wings , celery sticks, blue cheese dip	9.90
Tuna & Cucumber Tartare , citrus wasabi dressing, soy marinated egg yolk, mixed sesame, avocado cream & lotus crisps	11.90
Oven Baked Brie , sweet chilli jam, toasted ciabatta (v)	9.90
Potted Taylor's Port & Chicken Liver Paté , caramelised onion chutney, beef dripping & buttermilk scones	9.90
King Prawns Sautéed With Vine Ripened Cherry Tomatoes , white wine, chilli, garlic & parsley	13.90
Beetroot Cured Salmon , dill oil, orange, crispy capers, red vein sorrel, buttermilk dressing, toasted ciabatta	11.90
Crispy Salt & Pepper Squid , wasabi mayo, togarashi, fresh chilli & grilled lime	10.90
Seared Scallops , crushed corn, chorizo piccante, smoked paprika popcorn	14.90
Roasted Spiced Baby Aubergine , red quinoa, broad bean & cherry tomato salad, with chimichurri mayo (ve)	8.90

VEGETARIAN & VEGAN

Grilled Halloumi Burger with portobello mushroom, sautéed peppers, crispy onions, pesto ricotta, toasted brioche bun, pickle wedge, french fries (v)	17.50
Pumpkin & Sage Tortelloni , creamed squash & mascarpone, chilli, garlic, toasted ricotta, almond flakes, crumbled amaretti (v)	16.90
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)	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*

Rib Eye Known as the butcher's favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour.	Bone in Rib Eye Bone in for an extra depth of flavour and larder trimmed for exceptional quality.
250g 27.90 350g 32.90	350g 39.90
Sirloin Rich with marbling, containing just the right amount of fat to give exceptional flavour.	Fillet The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.
250g 27.90 350g 32.90	200g 29.90 300g 39.90

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

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.	Porterhouse 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

Surf Your Turf 9.90
3 King Prawns with parsley & garlic butter

Steak Toppings 1.80
Confit garlic & parsley butter (v)
Oven roasted bone marrow | Fried duck egg (v)

Steak Sauces 2.50
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

MEAT & SEAFOOD

Brick Grilled Marinated Half Chicken , Deboned & served with salsa verdi, french fries, water cress & burnt lemon	19.90
Pan Fried Panko Crusted Pork Chop , roast asparagus, parmesan, fried duck egg, truffle oil, triple cooked chips	23.90
Sesame Seared Tuna , celeriac puree, sautéed green peas, lobster reduction	24.90
Pan Roasted Whole Sea Bass , butterflied & de-boned, with smoked hollandaise tartar, dill oil, watercress, burnt lemon & triple cooked chips	23.90

SIDES

Vegetables & Salad	Potatoes & More
Caesar salad	French fries (v) 3.50
Heritage tomato & onion Salad (v)	Truffle & parmesan fries (v) 4.75
Garlic chestnut mushrooms (v)	Sweet potato fries (v) 4.50
Creamed spinach (v)	Triple cooked chips (v) 4.50
Steamed broccoli, asian sesame dressing (v)	Buttered mashed potato (v) 4.25
Beer battered onion rings, house bbq sauce & crispy onions (v)	Mac 'n' cheese 6.90
Crispy sprouts, parmesan, chimichuri mayo (v)	Short Rib Stilton Mac & Cheese Macaroni & slow cooked pulled beef short rib in a mild & creamy blue cheese sauce 9.90
Sautéed beef dripping hispi cabbage, chive	

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! :)*