

PRIME

STEAK & GRILL

APPETIZERS

Burrata With Confit Cherry Tomatoes, pickled red onion, toasted sour dough (v)	9.90
Prime Scotch Egg, soft boiled hens egg in a seasoned blend of prime minced steak & pork, nduja mayonnaise	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
Baked Camembert, sticky red onion jam, toasted sourdough (v)	11.90
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	14.90
Seared Smoked Salmon, roast asparagus, poached egg, arenkha caviar, hollandaise	11.90
Crispy Salt & Pepper Squid, wasabi mayo, togarashi, fresh chilli & grilled lime	10.90
Seared Scallops, crushed corn, chorizo piccante, smoked paprika popcorn	16.90
Roasted Spiced Baby Aubergine, red quinoa, broad bean & cherry tomato salad, with chimichurri mayo (ve)	8.90

SUNDAY ROAST

Your choice of Roast Aberdeen Angus Beef or Roast Organic Chicken with Yorkshire pudding, roast potatoes, buttered carrots, green beans & red wine gravy. Served with our broccoli & cauliflower cheese gratin.

Choose from:

Roast Beef 24.90 | Roast Chicken 23.90

Served every Sunday from 12noon on a first-come, first-served basis.

When it's gone, it's gone! :)

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

STEAK

Our steaks are from grass-fed British cattle & dry aged on the bone for a minimum of 28 days.

Rib Eye Known as the butcher's favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour. 250g 26.90 350g 31.90	Rump Fillet Char-grilled as two medallions to give maximum flavour. One of our most flavourful cuts, best served medium to medium rare. 250g 22.90
Sirloin A belt of marbling, containing just the right amount of fat to give exceptional flavour. 250g 25.90 350g 30.90	Fillet The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour. 200g 28.90 300g 37.90

For The Hungry or To Share

We recommend a minimum of two sides when sharing a steak.

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 66.00

Tomahawk The king of Rib Eyes! Similar in appearance to a Tomahawk axe with the bone extending from the side which adds an extra depth of flavour. 900g 69.00	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. 900g 69.00
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Surf Your Turf 10.90

3 King Prawns with parsley & garlic butter

Steak Toppings 1.80

Confit garlic & parsley butter (v)

Oven roasted bone marrow | Fried 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, monterey jack, bone marrow onions, maple bacon, shredded cos lettuce, beef tomato, chimichurri mayo, onion rings, brioche bun, french fries

19.90

Extra 6oz patty +5.90

OTHER MAINS

Pan Roasted Chicken Supreme, charred baby leeks, crispy gnocchi, wilted spinach, chorizo cream, parmesan crisp	21.90
Pan Fried Panko Crusted Pork Chop, roast asparagus, parmesan, fried duck egg, truffle oil, triple cooked chips	22.90
Seared Sashimi Tuna Nicoise, warm salad nicoise with soft boiled egg, marinated new potatoes, sun-blushed tomatoes, olives, french beans, gem lettuce, baby spinach, bloody mary sauce	24.90
Pan Roasted Whole Sea Bass, butterflied & de-boned, with smoked hollandaise tartar, dill oil, watercress, burnt lemon & triple cooked chips	26.90
Grilled Halloumi Burger, shredded cos lettuce, beef tomato, saffron piperade, chimichurri mayonnaise, crispy onion, pickle wedge in a brioche bun served with french fries (v)	17.50
Asparagus & Herb Tortelloni, basil ricotta, roast asparagus & petit pois, toasted almonds, garlic butter (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)	17.90

SIDES

Vegetables & Salad

Caesar salad	3.90
Heritage tomato & onion Salad (v)	3.90
Garlic chestnut mushrooms (v)	4.75
Creamed spinach (v)	5.90
Steamed broccoli, asian sesame dressing (v)	4.50
Beer battered onion rings (v)	4.50
Fried corn on the cob, chimichurri mayo & parmesan (v)	4.50
Sautéed petit pois, salsa verde, butter	4.25

Potatoes & More

French fries (v)	3.90
Truffle & parmesan fries (v)	4.75
Sweet potato fries (v)	4.50
Triple cooked chips (v)	4.50
Buttered mashed potato (v)	4.25
Mac 'n' cheese	6.90

Short Rib Stilton

Mac & Cheese

Macaroni & slow cooked pulled beef short rib in a mild & creamy blue cheese sauce
9.90



Scan the QR code for Gluten Free & Allergen Menu

A 12.5% discretionary service charge is added to the bill. All gratuities go directly to our staff.

(v) =Vegetarian dish (ve) =Vegan dish

ALLERGENS: Some of our menu dishes contain nuts and we cannot guarantee that any of our dishes are completely nut free.

Please inform your host if you have any food related allergies.