PRTME

EXPRESS LUNCH MENU

Two Courses £19.90

Available - 12noon until 5pm Monday to Saturday

APPETIZERS

Roasted Butternut Soup Sourdough roll (ve)

Taylor's Port & Chicken Liver Paté

Oat cakes & caramelised onion chutney

Crispy Salt & Pepper Squid

Wasabi mayo, togarashi, fresh chilli & grilled lime

Charred Baby Gem Wedge

Chimichurri mayo, 'bakon', cherry tomato, craisins, pickled red onion (ve)

Steamed Bao Bun With Hoisin Duck

Shredded confit duck, hoisin chilli glaze, sesame cabbage slaw

MAINS

Breaded Chicken Escalope

With fried egg & a choice of caesar salad or french fries

Smoked Salmon Salad

Warm salad of smoked roast salmon, beetroot, orange & quinoa, poached egg, fresh horseradish, pea shoots

Aubergine Tortelloni

Roasted tomato, aubergine & black garlic sauce, basil ricotta, toasted almonds, lemon balm leaves (v)

Caesar Salad

Gem lettuce, croutons, anchovies, maple glazed bacon, poached egg & parmesan shavings (Add char-grilled chicken breast £3 supplement)

Prime Wagyu Burger & French Fries

Char-grilled 60z scottish wagyu burger, sussex cheddar, maple smoked bacon, beef tomato, gem lettuce, red onion, ketchup & american mustard, glazed brioche bun & pickle wedge

Prime Vegan Burger & French Fries

With beyond meat patty, vegan smoked applewood cheese, beef tomato, gem lettuce, pickled red onion, brioche bun, ketchup, american mustard & pickle wedge (ve)

STEAKS

Our signature, premium grass fed, British, dry aged steaks are served with french fries.

Rump Fillet 250g (£5 supplement)

Char-grilled as two medallions to give maximum flavour. Best served medium to medium rare

Rib Eye 250g (£7 supplement)

This cut has beautiful marbling that melts during cooking to give amazing flavour

Prime Fillet 200g (£9 supplement)

The most tender cut of beef, full of flavour & exceptionally tender

(v) = Vegetarian | (ve) = Vegan