## P R Y M E

# LUNCH \& EARLY BIRD MENU 

Two Courses £21.90
Available - 12noon until 5pm Monday to Friday.

## APPETIZERS

Roasted Butternut Soup, sourdough roll (ve)
Spicy Buffalo Chicken Wings, celery sticks, blue cheese dip
Crispy Salt \& Pepper Squid, wasabi mayo, togarashi, fresh chilli \& grilled lime
Steamed Bao Bun With Hoisin Duck, Shredded confit duck, hoisin chilli glaze, sesame cabbage slaw
Charred Baby Gem Wedge, Chimichurri mayo, 'bakon', cherry tomato, craisins, pickled red onion (ve)

## MAINS

Pie of The Day, Deep filled shortcrust pie, buttered mash, minted peas \& gravy (please ask for today's filling)
Smoked Salmon Salad, Warm salad of smoked roast salmon, beetroot, orange \& quinoa, poached egg, fresh horseradish, pea shoots

Prime Fillet Steak Sandwich, Char-grilled fillet steak, beef tomato, cos lettuce \& chimichurri mayo in toasted ciabatta with french fries

Chicken Caesar Salad, gem lettuce, croutons, anchovies, maple glazed bacon, poached egg \& parmesan shavings
Aubergine Tortelloni, Roasted tomato, aubergine \& black garlic sauce, basil ricotta, toasted almonds, lemon balm leaves (v)

Prime Wagyu Burger \& French Fries, char-grilled 6 oz 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

## STEAKS

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

## Rump Fillet 250g

(£4 supplement)
Char-grilled as two medallions to give maximum flavour. Best served medium to medium rare.
Rib Eye 250g
(£6 supplement)
This cut has beautiful marbling that melts during cooking to give amazing flavour

