

PRIME

STEAK & GRILL

MOTHER'S DAY

THREE COURSE MENU £45pp

FOR THE TABLE

Mini Parmesan Scones

With salted butter & horseradish crème fraîche

APPETIZERS

Caramelised Goat's Cheese Salad

Confit golden beets, beef
tomato, lambs lettuce, beetroot
puree, croutons, truffle pearls (v)

Prime Scotch Egg

Free range egg, seasoned prime
minced steak, black pudding,
chilli maple bacon jam

Steak House Wedge

Iceberg lettuce, crispy bacon,
stilton, sun-dried tomato, chive,
creamy buttermilk ranch

Crispy Squid Piri Piri

Black confit garlic mayo,
burnt lime

Taylor's Port & Chicken Liver Paté

Caramelised onion chutney,
buttermilk & beef dripping scones

Prawn Cocktail

With a light sherry-infused cocktail
sauce, iceberg lettuce, apenkha
caviar, poached crevette, toasted
multi-seed bread

MAINS

Prime Wagyu Burger & Fries

Chargrilled 6oz Scottish wagyu
burger, monterey jack,
bone marrow onions, maple
bacon, shredded cos lettuce,
beef tomato, chimichurri mayo,
onion rings, brioche bun

Pan Roasted Cod

Our twist on the classic fish
& chips. Curry dusted cod,
thousand-layer beef dripping chip,
smoked caviar tartare, minted
mushy peas, dill oil, pickled red
onion, samphire

Pumpkin & Ricotta Tortelloni

Roast butternut & sage cream,
confit garlic butter, crispy sage,
toasted pine nuts, thyme (v)

SUNDAY ROAST

Choose from: **Roast Beef**, **Roast Chicken** or **Slow Roast Iberico Pork**
With Yorkshire pudding, roast potatoes, seasonal vegetables & red wine gravy.
Served with cauliflower cheese gratin

STEAK

Served with French fries & peppercorn sauce

£5 SUPPLEMENT

Prime Fillet 200g

The most tender cut of
beef & full of flavour

Rib Eye 300g

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

Sirloin 300g

Rich in marbling, with just
the right amount of fat to give
exceptional taste

SHARING DESSERT

A trio of mini desserts to share

Chocolate Fudge Brownie (v) **Triple Biscoff Cheesecake** **Eton Mess (v)**

EXTRA SIDES

ALL AT 4.9

French fries (v) | Truffle & parmesan fries | Sweet potato fries (v) | Triple cooked chips (v) | Caesar salad
Leaf salad, house dressing, chives (v) | Garlic chestnut mushrooms (v) | Creamed spinach (v)
Steamed tenderstem broccoli (v) | Beer battered onion rings (v) | Cauliflower cheese gratin

(v) = Vegetarian dish (ve) = Vegan dish A 12.5% discretionary service charge is added to the bill. All gratuities go directly to our staff.
ALLERGENS: As some of our dishes contain nuts, we are unable to operate a nut-free kitchen. Please inform your host if you have any food-related allergies.