

MOTHER'S DAY MENU

£42

Mini Parmesan Scones

Horseradish crème fraîche & salted butter

APPETIZERS

Truffle & Ricotta Bon Bons

*Whipped goats curd, maple glazed figs, truffle,
pickled red onion & toasted walnuts (v)*

Prime Scotch Egg

*Soft boiled hens egg in a seasoned blend of prime
minced steak & pork, nduja mayonnaise*

Roasted Butternut Soup

Sourdough roll (ve)

Hoi Sin Duck Bao Buns

*Shredded confit duck, hoisin chilli glaze,
sesame slaw, coriander*

Crispy Salt & Pepper Squid

*Wasabi mayo, togarashi, fresh
chilli & grilled lime*

Baby Gem Wedge

*With chargrilled baby gem, chimichurri mayo,
'Bakon', cherry tomato, craisins,
pickled red onion (Ve)*

P R I M E

STEAK & GRILL

STEAK

(£5 Supplement)

Served with French Fries & peppercorn sauce

Sirloin 250g

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

Rib Eye 250g

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

Prime Fillet 200g

The most tender cut of beef & full of flavour

SUNDAY ROAST

Choose From:

Roast Beef, Roast Chicken or Slow Roast Pork Belly

*Served with Yorkshire pudding, roast potatoes,
buttered carrots, green beans & red wine gravy. Served
with our broccoli & cauliflower cheese gratin.*

EXTRA SIDES

Corn ribs, chimichurri mayo, parmesan 4.50

Tender-stem broccoli, sesame miso dressing, hazelnuts (v) 4.25

Caesar salad 3.90 | Mac 'n' cheese 6.90

Creamed spinach (v) 4.90 | Garlic chestnut mushrooms (v) 4.75

Onion rings 4.50 | Bacon & beer braised sprouts 4.25

OTHER 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 Whole Sea Bass

*Butterflied and de-boned with smoked hollandaise tartar,
dill oil, watercress, burnt lemon & crushed new potatoes*

Aubergine Tortelloni

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

DESSERT

Creme Brûlée

*Classic vanilla bean crème brulee with its signature
crunchy caramel top*

Chocolate Fudge Brownie

Roasted marshmallows, hazelnuts, toffee sauce

Warm Pecan Pie

*Warm peacan pie, brown butter, sea salt & bourbon
maple drizzle, crushed toasted pecans & madagascan
vanilla ice cream*

Ice Cream

Choose Any Three Scoops:

*Madagascan Vanilla, Wild Strawberry,
Chocolate, Salted Caramel, Granny Smith Apple Sorbet,
Passion Fruit Sorbet,*

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.

(V) = Vegetarian dish (Ve) = Vegan dish
A 12.5% discretionary service charge is added to the bill.
All gratuities go directly to our staff.