

PRIME

STEAK & GRILL

APPETIZERS

Stonebass Ceviche , coconut & ginger dressing, red onion, chilli, pomegranate, lime, coriander, passion fruit caviar	11.9
Prime Scotch Egg , Burford brown free range egg in a seasoned blend of prime minced steak, pork & black pudding, chilli maple bacon jam	9.9
Spicy Buffalo Chicken Wings , celery sticks, blue cheese dip	9.9
Summer Beets Salad , roasted golden & pickled candy beets, beetroot hummus, sweet drop peppers, toasted almonds, fresh orange, frisée, toasted crostinis (ve)	8.9
Potted Taylor's Port & Chicken Liver Paté , caramelised onion chutney, beef dripping & buttermilk scones	9.9
Hoi Sin Duck Bao Buns , shredded confit duck, hoisin chilli glaze, sesame slaw, coriander	11.9
Crispy Salt & Pepper Squid , wasabi mayo, togarashi, fresh chilli & grilled lime	10.9
Seared Scallops , pickled cucumber, creamed cauliflower, arenkha caviar, dill oil, applewood smoke	16.9
Caesar Wedge Salad , romaine lettuce, crispy pancetta, white anchovies, creamy caesar dressing, toasted croutons, 36 hour cured free range egg yolk	8.9
Seafood Tower , a glass tower celebrating the fruits of the sea, prawn, crayfish & queen scallop cocktail, lobster mayo & dill dressed baby gem, seared sashimi tuna & asian salad, caviar & cream cheese blini	16.9

SUNDAY ROAST

Your choice of Roast Aberdeen Angus, Roast Organic Chicken or Slow Roasted Pork Belly with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine gravy. Served with cauliflower cheese gratin.

Choose from:

Roast Beef 24.9 | Slow Roasted Pork Belly 25.9

Roast Organic Chicken 23.9 | A Trio of Roasts 27.9

Served every Sunday from 12 noon – 6pm

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

Sourced from the finest farms focusing on grass fed cattle reared ethically and sustainably

Served with your choice of side order:

French Fries | Triple Cooked Chips | Mash | Tender Stem Broccoli | Leaf Salad

Rib Eye Known as the butcher's favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour.	Rump Fillet Char-grilled as two medallions to give maximum flavour. One of our most flavourful cuts, best served medium to medium rare.
250g 28.9	350g 33.9
Sirloin A belt of marbling, containing just the right amount of fat to give exceptional flavour.	Fillet The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.
250g 28.9	350g 33.9
	200g 30.9
	300g 40.9

For The Hungry or To Share

Served with your choice of two sides:

French Fries | Triple Cooked Chips | Mash | Tender Stem Broccoli | Leaf Salad

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
69

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.	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 75	900g 75

Surf Your Turf 10.9

3 King Prawns with parsley & garlic butter

Steak Toppings 1.8

Confit garlic & parsley butter (v)

Oven roasted bone marrow | Fried egg (v)

Steak Sauces 2.5

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

19.9

Extra 6oz patty +5.9

OTHER MAINS

Boneless Brick Grilled half Chicken , served with crushed new potatoes with sun-blushed tomato & olives, grilled asparagus, burnt lemon & watercress	22.9
Slow Cooked Pork Belly , braised red cabbage & onions, celeriac puree, port & mushroom jus, pork skin popcorn	21.9
Seared Fillet of Salmon , chipotle honey butter, roasted sweet potato, crushed smoked corn	25.9
Pan Roasted Whole Sea Bass , butterflied & de-boned, with smoked hollandaise tartar, dill oil, watercress, burnt lemon & crushed new potatoes	26.9
Roasted Aubergine Milanese , slow roasted aubergine seasoned with chilli & smoked paprika, breaded & fried until crisp, tomato sauce, cherry tomatoes, pickled red onion, burrata, served with french fries (v)	17.5
Tomato & Basil Tortelloni , basil ricotta, roasted tomato sauce, sun-dried tomato & olive salsa, toasted pine nuts, lemon balm (v)	16.9
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)	17.9

SIDES

Vegetables & Salad

Caesar salad	3.9
Leaf salad, house dressing, chives (v)	3.9
Heritage tomato & onion Salad (v)	3.9
Garlic chestnut mushrooms (v)	4.7
Creamed spinach (v)	5.9
Steamed tenderstem broccoli, garlic & parmesan dressing, chive	4.7
Beer battered onion rings (v)	4.5
Smoked crushed corn, crumbled feta, herb oil	4.5
Roast Chantenay carrots, maple & lemon thyme glaze (v)	4.5

Potatoes

French fries (v)	3.9
Truffle & parmesan fries	4.8
Sweet potato fries (v)	4.5
Triple cooked chips (v)	4.5
Buttered mashed potato (v)	4.2

Perfect for Sharing

Cauliflower Cheese Gratin Cheese sauce, cheddar & parmesan crust	6.9
Mac 'n' Cheese An all time classic!	6.9



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.

