STEAK & GRILL

#### APPETIZERS

Steak House Wedge Iceberg lettuce, crispy bacon, crumbled stilton, sun-dried tomato, chive, creamy buttermilk ranch	8.9	Taylors Port & Chicken Liver Paté Caramelised onion chutney, ciabatta toast	9.9	Caramelised Goat's Cheese Salad Confit golden beets, beef tomato, lambs lettuce, beetroot puree, truffle pearls, croutons (v)	11.9
Spicy Buffalo Chicken Wings Celery sticks, blue cheese dip	10.9	Prime Scotch Egg Free range egg, seasoned prime minced steak, black pudding, chilli maple bacon jam	11.9	Crispy Pork Bao Bun \'\' Cucumber kimchi, Japanese mayo, toasted sesame, mooli & pickled pineapple salad	12.9
Crispy Squid Piri Piri Black confit garlic mayo, burnt lime	10.9	Seared Scallop & King Prawns *1' Shellfish Bisque, cherry tomato,	17.9	Fillet Steak Tartare 1	16.9
Beetroot Cured Cod 🌂 Mango & pomegranate salad, avocado puree, citrus vinaigrette	12.9	tarragon, lemon		Hens egg, dijon mayo dressing, pickled shallots, cornichons, caper berry, toasted crostini	

#### MAINS

### 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 21.9

Extra 6oz patty +5.9

Boneless Brick Grilled Half Chicken Panfried gnocchi, creamed leeks, roasted king oyster mushroom	23.9	Chicken Parm \(\foat'\) A New York Steakhouse classic! Breaded chicken with a San Marzano tomato sauce, topped with	
Salmon en Papillotte † Fillet of salmon baked in parchment with fregola primavera, charred baby leeks, burnt lemon aioli, micro coriander	26.9	melted mozzarella & parmesan, served with dress leaves & French fries	
, , , , , , , , , , , , , , , , , , , ,		Wagyu Meatball Fettuccini 🕇	
Pan Roasted Cod	26.9	Hand-made wagyu beef & pork meatballs, in a rich	
Our twist on the classic fish & chips. Curry dusted cod,		pomodoro sauce, served on fresh frilly fettuccini pass	
thousand-layer beef dripping chip, smoked caviar tartare,			

22.9

minted mushy peas

Tomato Tarte Tatin 1 Vine, sun-dried & beef tomatoes, puff pastry with confit garlic butter, truffle balsamic, whipped cream cheese & chive, truffle pearls, leaf salad (v)

asparagus tips, toasted pine nuts, bocconcini (v) Vegan Burger 19.9 Vegan smoked applewood cheese, tomato, lettuce, pickled red onion, brioche bun, ketchup, American mustard, french fries (ve)

Petis pois & ricotta cream, confit garlic butter,

Asparagus Tortelloni 🏋

#### STEAK

British grass-fed cattle from His Majesty the King's butcher. Dry aged in Aberdeenshire for a richer fuller flavour, hand cut and expertly chargrilled to your liking

Rib Eye Known as the butcher's favourite. Prized for its tenderness and flavour 300g 400g

34.9 44.9

Fillet The most tender cut of beef, full of flavour and exceptionally lean 200g 300g 34.944.9

Sirloin Perfect marbling to deliver a super tender texture and flavour

Pavé Rump A lean, flavourful cut from the centre of the rump that's cut similarly to a fillet steak 250g 26.9

Served with your choice of side order · French Fries · Triple Cooked Chips · Mash · Tender Stem Broccoli · Leaf Salad

### LARGE CUTS

To share or for the hungry - large cuts are served with your choice of two sides & a steak sauce

Served with two sides · French Fries · Triple Cooked Chips · Mash · Tender Stem Broccoli · Leaf Salad

#### **Porterhouse**

A slice of sirloin on one side of the bone, marbled fillet on the other

#### Chateaubriand 600g

The prized cut from the end of the fillet, best served medium to medium rare

75

#### Barnsley Lamb Chop Y Double loin lamb chop

with beautifully rendered, crispy fat, kitchen carved and served with salsa verde 340g

## Served with your choice of side order

Iberico Pork Chop Y Premium acorn fed Iberico

FROM THE GRILL

pork chop, green apple & cider mustard chutney 350g 36

Steak Toppings · Confit garlic & parsley butter (v) · Oven roasted bone marrow · Fried egg (v) 2.5 Surf Your Turf · 3 King Prawns with parsley & garlic butter 12.9 Steak Sauces · Peppercorn · Béarnaise (v) · Stilton & parsley (v) · Port & mushroom 2.5

#### SIDES

## Vegetables & Salads all at 4.9

Caesar salad Leaf salad, house dressing, chives (v) Heritage tomato salad, citrus dressing (v) Garlic chestnut mushrooms (v) Creamed spinach (v)

Steamed tenderstem broccoli (v) Beer battered onion rings (v) Grilled asparagus, prime chimichurri (v) Charred hispi cabbage, nduja butter,

Potatoes all at 4.9 French fries (v) Truffle & parmesan fries Sweet potato fries (v) Triple cooked chips (v) Buttered mashed potato (v)

#### PERFECT FOR SHARING

Cauliflower Cheese Gratin Cheese sauce, cheddar & parmesan crust

Mac 'n' Cheese 8.9 An all-time classic!

## SUNDAY ROAST

Your choice of meats served with Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese gratin & red wine gravy.

### UNLIMITED ROASTIES & GRAVY!

Organic Chicken 25.9 Aberdeen Angus Beef 26.9 Slow Roasted Pork Belly 27.9 A Trio of Roasts 29.9

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! Every Monday from 12 noon

## (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: 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.



Scan the QR code for Gluten Free & Allergen Menu.







24.9

22.9

19.9

#### APPETIZERS

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Beetroot Cured Cod *\footnote{\sqrt{'}} Mango & pomegranate salad, avocado puree, citrus vinaigrette	12.9	tarragon, lemon		Hens egg, dijon mayo dressing, pickled shallots, cornichons, caper berry, toasted crostini	

#### MAINS

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Extra 6oz patty +5.9

**Boneless Brick Grilled Half Chicken** Panfried gnocchi, creamed leeks, roasted king oyster mushroom

Salmon en Papillotte T' Fillet of salmon baked in parchment with fregola primavera, charred baby leeks, burnt lemon aioli, micro coriander

Pan Roasted Cod

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

Tomato Tarte Tatin \*1" Vine, sun-dried & beef tomatoes, puff pastry with confit garlic butter, truffle balsamic, whipped cream cheese & chive,

Chicken Parm T

A New York Steakhouse classic! Breaded chicken with a San Marzano tomato sauce, topped with melted mozzarella & parmesan, served with dressed leaves & French fries

24.9

22.9

19.9

Wagyu Meatball Fettuccini 1 Hand-made wagyu beef & pork meatballs, in a rich pomodoro sauce, served on fresh frilly fettuccini pasta

Asparagus Tortelloni 🏋 19.9 Petis pois & ricotta cream, confit garlic butter, asparagus tips, toasted pine nuts, bocconcini (v)

Vegan Burger Vegan smoked applewood cheese, tomato, lettuce, pickled red onion, brioche bun, ketchup, American mustard, french fries (ve)

#### STEAK

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Rib Eye

Known as the butcher's favourite. Prized for its tenderness and flavour 300g 400g 34.9 44.9

Fillet

truffle pearls, leaf salad (v)

The most tender cut of beef, full of flavour and exceptionally lean 200g 300g 34.944.9

Sirloin

Perfect marbling to deliver a super tender texture and flavour

23.9

26.9

26.9

22.9

Pavé Rump

A lean, flavourful cut from the centre of the rump that's cut similarly to a fillet steak 250g

26.9

Served with your choice of side order · French Fries · Triple Cooked Chips · Mash · Tender Stem Broccoli · Leaf Salad

### LARGE CUTS

To share or for the hungry - large cuts are served with your choice of two sides & a steak sauce

Served with two sides · French Fries · Triple Cooked Chips · Mash · Tender Stem Broccoli · Leaf Salad

#### **Porterhouse**

A slice of sirloin on one side of the bone, marbled fillet on the other

Chateaubriand

600g The prized cut from the end of the fillet, best served medium to medium rare

75

FROM THE GRILL

Served with your choice of side order

Barnsley Lamb Chop Y Double loin lamb chop with beautifully rendered, crispy fat, kitchen carved and served with salsa verde

340g

Iberico Pork Chop T Premium acorn fed Iberico pork chop, green apple & cider mustard chutney

> 350g 36

Steak Toppings · Confit garlic & parsley butter (v) · Oven roasted bone marrow · Fried egg (v) 2.5 Surf Your Turf · 3 King Prawns with parsley & garlic butter 12.9 Steak Sauces · Peppercorn · Béarnaise (v) · Stilton & parsley (v) · Port & mushroom 2.5

## SIDES

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Potatoes all at 4.9 French fries (v) Truffle & parmesan fries

Sweet potato fries (v) Triple cooked chips (v) Buttered mashed potato (v)

#### PERFECT FOR SHARING

Cauliflower Cheese Gratin Cheese sauce, cheddar & parmesan crust

Mac 'n' Cheese 8.9 An all-time classic!

## SUNDAY ROAST

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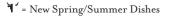
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Our twist on the classic fish & chips. Curry dusted cod, thousand-layer beef dripping chip, smoked caviar tartare, minted mushy peas

Tomato Tarte Tatin 1

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## FROM THE GRILL

mustard, french fries (ve)

Served with your choice of side order

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and served with salsa verde 340g

### Iberico Pork Chop T

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Potatoes all at 4.9

French fries (v) Truffle & parmesan fries Sweet potato fries (v) Triple cooked chips (v) Buttered mashed potato (v)

#### PERFECT FOR SHARING

Cauliflower Cheese Gratin Cheese sauce, cheddar & parmesan crust

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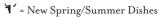
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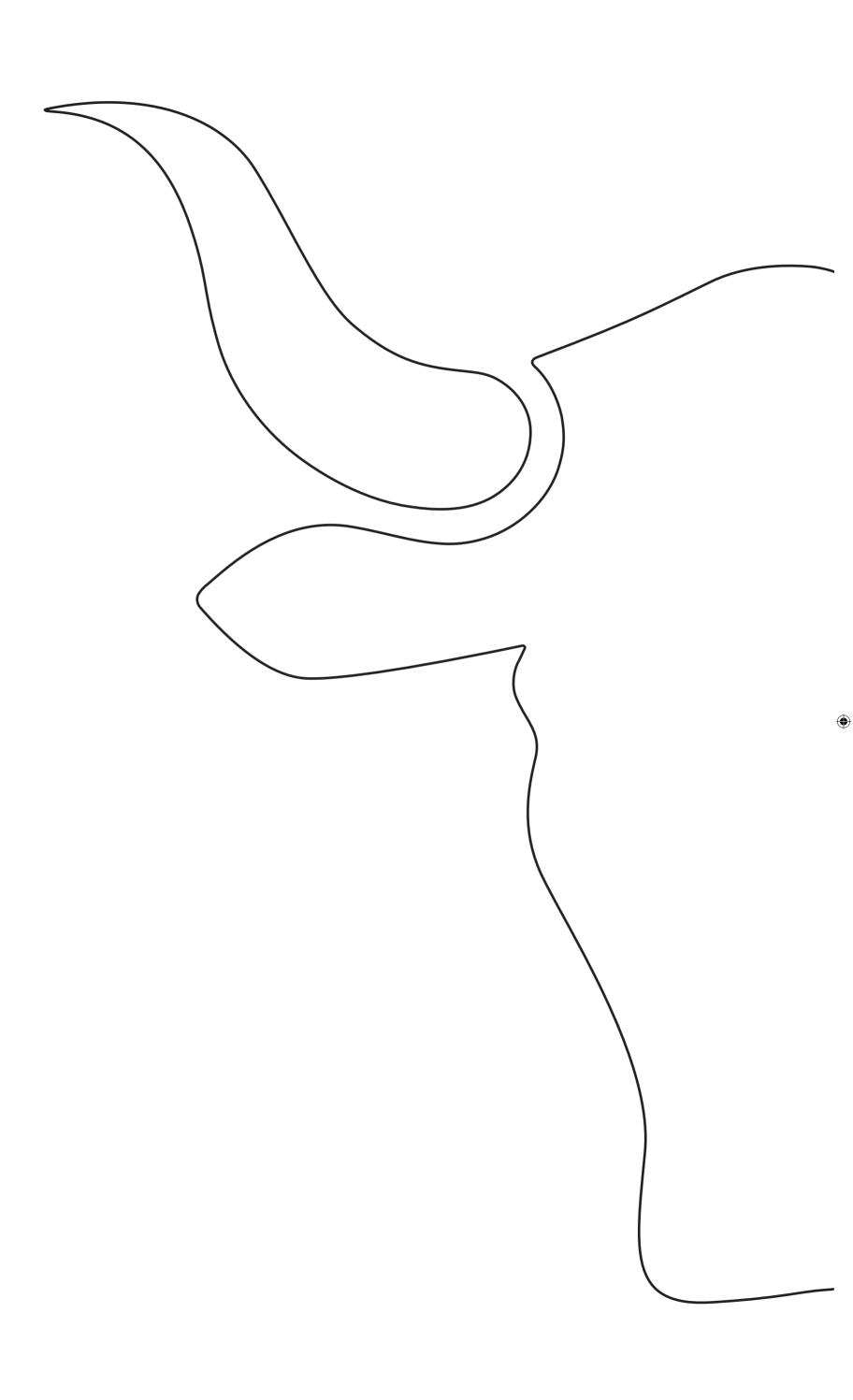
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