

# PRIME

STEAK & GRILL

† = New Spring/Summer Dishes

## APPETIZERS

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

## MAINS

<p style="text-align: center;"><b>PRIME WAGYU BURGER</b></p> <p style="text-align: center;"><i>Made from hand-selected cuts of the finest British wagyu beef, finished with our house seasoning</i></p> <p>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</p> <p style="text-align: center;">Extra 6oz patty +5.9</p>	<b>Boneless Brick Grilled Half Chicken</b> Panfried gnocchi, creamed leeks, roasted king oyster mushroom	23.9	<b>Chicken Parm †</b> 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
	<b>Salmon en Papillote †</b> Fillet of salmon baked in parchment with fregola primavera, charred baby leeks, burnt lemon aioli, micro coriander	26.9	<b>Wagyu Meatball Fettuccini †</b> Hand-made wagyu beef & pork meatballs, in a rich pomodoro sauce, served on fresh frilly fettuccini pasta	22.9
	<b>Pan Roasted Cod</b> Our twist on the classic fish & chips. Curry dusted cod, thousand-layer beef dripping chip, smoked caviar tartare, minted mushy peas	26.9	<b>Asparagus Tortelloni †</b> Petis pois & ricotta cream, confit garlic butter, asparagus tips, toasted pine nuts, bocconcini (v)	19.9
	<b>Tomato Tarte Tatin †</b> Vine, sun-dried & beef tomatoes, puff pastry with confit garlic butter, truffle balsamic, whipped cream cheese & chive, truffle pearls, leaf salad (v)	22.9	<b>Vegan Burger</b> Vegan smoked applewood cheese, tomato, lettuce, pickled red onion, brioche bun, ketchup, American mustard, french fries (ve)	19.9

## 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  
34.9 44.9

**Sirloin**  
Perfect marbling to deliver a super tender texture and flavour  
300g  
34.9

**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

**Porterhouse**  
900g  
A slice of sirloin on one side of the bone, marbled fillet on the other  
79

**Chateaubriand**  
600g  
The prized cut from the end of the fillet, best served medium to medium rare  
75

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

## FROM THE GRILL

Served with your choice of side order

**Barnsley Lamb Chop †**  
Double loin lamb chop with beautifully rendered, crispy fat, kitchen carved and served with salsa verde  
340g  
33

**Iberico Pork Chop †**  
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

### Vegetables & Salads all at 4.9

Caesar salad	Steamed tenderstem broccoli (v)
Leaf salad, house dressing, chives (v)	Beer battered onion rings (v)
Heritage tomato salad, citrus dressing (v)	Grilled asparagus, prime chimichurri (v)
Garlic chestnut mushrooms (v)	Charred hispi cabbage, nduja butter, feta
Creamed spinach (v)	

### 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

<b>Cauliflower Cheese Gratin</b> Cheese sauce, cheddar & parmesan crust	8.9
<b>Mac 'n' Cheese</b> An all-time classic!	8.9

## 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.

# PRIME

STEAK & GRILL

## APPETIZERS

<b>Steak House Wedge</b> Iceberg lettuce, crispy bacon, crumbled stilton, sun-dried tomato, chive, creamy buttermilk ranch	8.9	<b>Taylor's Port &amp; Chicken Liver Paté</b> Caramelised onion chutney, ciabatta toast	9.9	<b>Caramelised Goat's Cheese Salad</b> Confit golden beets, beef tomato, lambs lettuce, beetroot puree, truffle pearls, croutons (v)	11.9
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<b>Crispy Squid Piri Piri</b> Black confit garlic mayo, burnt lime	10.9	<b>Seared Scallop &amp; King Prawns</b> † Shellfish Bisque, cherry tomato, tarragon, lemon	17.9	<b>Fillet Steak Tartare</b> † Hens egg, dijon mayo dressing, pickled shallots, cornichons, caper berry, toasted crostini	16.9
<b>Beetroot Cured Cod</b> † Mango & pomegranate salad, avocado puree, citrus vinaigrette	12.9				

## 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

<b>Boneless Brick Grilled Half Chicken</b> Panfried gnocchi, creamed leeks, roasted king oyster mushroom	23.9	<b>Chicken Parm</b> † 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
<b>Salmon en Papillote</b> † Fillet of salmon baked in parchment with fregola primavera, charred baby leeks, burnt lemon aioli, micro coriander	26.9	<b>Wagyu Meatball Fettuccini</b> † Hand-made wagyu beef & pork meatballs, in a rich pomodoro sauce, served on fresh frilly fettuccini pasta	22.9
<b>Pan Roasted Cod</b> Our twist on the classic fish & chips. Curry dusted cod, thousand-layer beef dripping chip, smoked caviar tartare, minted mushy peas	26.9	<b>Asparagus Tortelloni</b> † Petis pois & ricotta cream, confit garlic butter, asparagus tips, toasted pine nuts, bocconcini (v)	19.9
<b>Tomato Tarte Tatin</b> † Vine, sun-dried & beef tomatoes, puff pastry with confit garlic butter, truffle balsamic, whipped cream cheese & chive, truffle pearls, leaf salad (v)	22.9	<b>Vegan Burger</b> Vegan smoked applewood cheese, tomato, lettuce, pickled red onion, brioche bun, ketchup, American mustard, french fries (ve)	19.9

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34.9

**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

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### FROM THE GRILL

Served with your choice of side order

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## 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, feta

### 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** 8.9  
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!

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Aberdeen Angus Beef 26.9  
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# P R I M E

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## M A I N S

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