PRIME

STEAK & GRILL

= New Additions

APPETIZERS

Classic Prawn Cocktail
Coldwater prawns, crisp iceberg, Marie Rose, Arenkha caviar, king prawn, multi-seed toast 13.9

Spicy Buffalo Chicken Wings
Celery, blue cheese sauce 10.9

Caramelised Goat's Cheese Salad (v)
Confit golden beets, beef tomato, lambs lettuce, beetroot puree, truffle pearls, croutons 11.9

Taylors Port & Chicken Liver Paté
Caramelised onion chutney, ciabatta toast 9.9

King Prawns
Shellfish bisque, cherry tomato, tarragon, lemon 17.9

Prime Scotch Egg
Free range egg, seasoned prime minced steak, black pudding, chilli maple bacon jam 10.9

Crispy Calamari
Confit garlic mayo, spring onion, coriander 11.9

Steak House Wedge
Iceberg lettuce, crispy bacon, crumbled stilton, sun-dried tomato, chive, creamy buttermilk ranch 8.9

Pan-seared Scallops
Three king scallops in the shell, roasted butternut purée, black pudding crumb, crispy pancetta 18.9
Add an extra scallop +5

MAINS

Prime Chicken Kyiv
Crisp breadcrumb-coated chicken breast, filled with salsa verde butter, with confit garlic mash, fine green beans, parmesan crisp 24.9

12-hour Braised Ox Cheek
Braising jus, wholegrain mustard mash, mint, parsley & chive salsa
33.9

Pan Roasted Cod
A refined take on fish and chips, curry-dusted cod, thousand-layer beef dripping chip, smoked caviar tartare, minted mushy peas 27.9

Miso & Hot Honey Glazed Salmon
Kimchi buttered greens, roast pearl onions, togarashi potato crisp 27.9

Cacio e Pepe Tortelloni (v)
Scorched ricotta, lemon thyme courgette, confit garlic butter, pumpkin seeds 21.9

PRIME BURGERS

Ultimate Prime Burger
Pretzel bun, premium all beef patty, crispy pork belly bacon, slow-cooked ox cheek, Monterey Jack, bone marrow onions, maple sriracha bacon jam, confit garlic mayo, pickled chilli, French fries 26.9

Vegan Burger (v)
Brioche bun, Beyond Meat patty, smoked applewood cheese, pickled red onion, lettuce, tomato, ketchup, mustard, French fries 21.9

STEAK

Expertly sourced premium beef, hand-cut and chargrilled to perfection

Served with the following:

Choose a butter: *Confit Garlic & Parsley Butter • Salsa Verde Butter*

Choose a sauce: *Peppercorn • Béarnaise • Port & Mushroom • Chimichurri*

Choose a side: *French Fries • Triple Cooked Chips • Mash • Tender Stem Broccoli • Leaf Salad*

Rib Eye
Known as the butcher's favourite. Prized for its tenderness and flavour
300g 37.9 ***400g*** 47.9

Pavé Rump
Two medallions, recommended medium to medium-rare for optimal flavour
250g 29.9

Sirloin
Perfect marbling to deliver a super tender texture and flavour
300g 37.9

Fillet
The most tender cut of beef, full of flavour and exceptionally lean
200g 38.9 ***300g*** 48.9

LARGER CUTS

Perfect for sharing, or for the hungry

Larger cuts come with: ***a butter • a sauce • & 2 sides from above***

Chateaubriand
The prized cut from the end of the fillet, best served medium to medium rare
600g 78

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

The Tomahawk
Our largest cut. A dramatic bone-in ribeye, renowned for its rich marbling, intense flavour and impressive presentation
1kg 80

Steak Toppings • *Oven roasted bone marrow 3 • Crumbled Stilton 3 • Fried hen's egg 2.5*

Surf Your Turf • *3 King Prawns with parsley & garlic butter 12.9*

SIDES

Vegetables & Salads all at 4.9

Caesar salad
Leaf salad, house dressing, chives (v)
Roasted balsamic beef tomato, crumbled goat's cheese
Garlic chestnut mushrooms (v)
Creamed spinach (v)
Steamed tenderstem broccoli (v)
Beer battered onion rings (v)
Sautéed green beans, confit garlic butter, toasted almonds (v)
Cauliflower cheese gratin, cheese sauce, cheddar & parmesan crust

Potatoes all at 4.9

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

Mac 'n' Cheese
An all-time classic!
Perfect for sharing
9.9

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

Served every Sunday from 12 noon – 6pm

FIXED PRICE MENU

2 courses £25 | 3 courses £30

Monday to Thursday: all day
Friday: 12 noon – 4pm

Explore our fixed price menu, offering a choice of

4 Starters • 6 Mains • 3 Desserts
including two steak options

(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.