# PRyME LUNCH \& EARLY BIRD MENU 

Two Courses $£ 21.90$
Available - 12 noon until 5pm Monday to Friday.

## APPETIZERS

> Roasted Pepper \& Tomato soup, sourdough roll (ve)
> Spicy Buffalo Chicken Wings, celery sticks, blue cheese dip
> Crispy Salt \& Pepper Squid, wasabi mayo, togarashi, fresh chilli \& grilled lime
> Steamed Bao Bun With Hoisin Duck, Shredded confit duck, hoisin chilli glaze, sesame cabbage slaw
> Summer Beets Salad - Roast golden beetroot, pickled candy beets, beetroot hummus, sweet drop peppers, toasted mini Costini (ve)

## MAINS

Pie of The Day, Deep filled shortcrust pie, buttered mash, minted peas \& gravy (please ask for today's filling)
Pan Roasted Salmon, Crushed new potatoes with tomatoes \& olives, asparagus
Prime Fillet Steak Sandwich, Char-grilled fillet steak, beef tomato, cos lettuce \& chimichurri mayo in toasted ciabatta with french fries

Caesar Salad Bowl, Gem lettuce, caesar dressing, croutons, crispy bacon, parmesan, white anchovy, 36 hr cured free range egg (Add chicken $+£ 3.5$ )

Tomato \& Basil Tortelloni, Basil ricotta, roasted tomato sauce, sun-dried tomato \& olive salsa, toasted pine nuts, lemon balm (v)

Prime Wagyu Burger \& French Fries, char-grilled 6oz scottish wagyu burger, sussex cheddar, maple smoked bacon, beef tomato, gem lettuce, red onion, ketchup \& american mustard, glazed brioche bun \& pickle wedge

Prime Vegan Burger \& French Fries, with beyond meat patty, vegan smoked applewood cheese, beef tomato, gem lettuce, pickled red onion, brioche bun, ketchup, american mustard \& pickle wedge

## STEAKS

## Our signature grass fed, British, dry aged steaks are served with french fries.

## Rump Fillet 250g

(£4 supplement)
Char-grilled as two medallions to give maximum flavour. Best served medium to medium rare.

## Rib Eye 250 g

(£6 supplement)
This cut has beautiful marbling that melts during cooking to give amazing flavour
Prime Fillet 200 g
( $£ 8$ supplement)
The most tender cut of beef, full of flavour \& exceptionally tender

