

# PRIME

STEAK & GRILL

🌿 - New Autumn/Winter Dishes

## APPETIZERS

- Steak House Wedge**, iceberg lettuce, crispy bacon, crumbled stilton, sun-dried tomato, chive, creamy buttermilk ranch (v) 🌿 8.9
- 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
- Caramelised Goat's Cheese Salad**, confit golden beets, slow roasted beef tomato, lambs lettuce, beetroot puree, croutons, truffle pearls (v) 🌿 8.9
- Potted Taylor's Port & Chicken Liver Paté**, caramelised onion chutney, beef dripping & buttermilk scones 9.9
- Crispy Prawn Bao Bun**, coconut & lime king prawn in seasoned crumb, sesame slaw, hot honey drizzle, togarashi. Coconut crisp, coriander 🌿 12.9
- Crispy Squid Piri Piri**, black confit garlic mayo, burnt lime 🌿 9.9
- Seared Scallops**, pickled cucumber, creamed cauliflower, arenkha caviar, dill oil, applewood smoke 16.9
- French Onion Soup**, confit garlic & gruyere crostini, thyme flowers 🌿 11.9
- 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

<b>Rib Eye</b>	<b>Rump Fillet</b>
Known as the butcher's favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour.	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
<b>Sirloin</b>	<b>Fillet</b>
A belt of marbling, containing just the right amount of fat to give exceptional flavour.	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

### 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

## LARGE CUTS

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 600g

The prized cut from the end of the fillet with sublime flavour. Deliciously soft and tender, it's best served medium to medium rare. 69

<b>Tomahawk 900g</b>	<b>Porterhouse 900g</b>
The king of rib eyes! Similar to a Tomahawk axe with the bone extending from the side which adds an extra depth of flavour.	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.
75	75

## 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

## MAINS

- Boneless Brick Grilled Half Chicken**, panfried gnocchi, creamed leeks, roasted king oyster mushroom 🌿 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 Cod**, our twist on the classic fish & chips. Curry dusted cod, thousand-layer beef dripping chip, smoked caviar tartare, minted mushy peas, dill oil, pickled red onion, samphire 🌿 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
- Pumpkin & Ricotta Tortelloni**, roast butternut & sage cream, confit garlic butter, crispy sage, toasted pine nuts, thyme (v) 🌿 16.90
- 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
- Slow roasted beef tomato, balsamic glaze, beef dripping crumb 🌿 4.5
- Garlic chestnut mushrooms (v) 4.7
- Creamed spinach (v) 4.9
- Steamed tenderstem broccoli, garlic & parmesan dressing, chive 4.7
- Beer battered onion rings (v) 4.5
- Braised savoy cabbage, bacon, thyme 🌿 4.5
- Honey & thyme glazed parsnips 🌿 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.

