PR'1'ME LUNCH & EARLY BIRD MENU

Two Courses £21.90

Available - 12noon until 5pm Monday to Friday.

APPETIZERS

Carrot & Coriander Soup, sourdough roll (ve)

Spicy Buffalo Chicken Wings, celery sticks, blue cheese dip

Crispy Squid Piri Piri, Black confit garlic mayo, burnt lime

Steak House Wedge - *Iceberg lettuce, crispy bacon, crumbled stilton, sundried tomato, chive, creamy buttermilk ranch (v option available)*

Crispy Prawn Bao Bun, coconut & lime king prawn in seasoned crumb, sesame slaw, hot honey drizzle, togarashi. Coconut crisp, coriander

MAINS

Pork & Leek Sausages, buttered mash & peas with bone marrow onion gravy

Pan Roasted Salmon, Gnocchi, creamy butternut squash, roast tender-stem broccoli

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, 36hr cured free range egg (Add chicken +£4)

Pumpkin & Ricotta Tortelloni, Roast butternut & sage cream, confit garlic butter, crispy sage, toasted pine nuts, thyme (v)

Prime Wagyu Burger & French Fries, char-grilled 60z 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

STEAKS³

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 250g

(£6 supplement)

This cut has beautiful marbling that melts during cooking to give amazing flavour

Prime Fillet 200g

(£8 supplement)

The most tender cut of beef, full of flavour & exceptionally tender

