# PRTME

### **LUNCH & EARLY BIRD MENU**

Two Courses £22.90

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

## **STEAKS**

(£7 supplement)

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

### Sirloin 300g

A belt of marbling, containing just the right amount of fat to give exceptional flavour.

### Rib Eye 300g

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

#### **Prime Fillet** 200g

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