# PRIME



# LUNCH

Available Monday - Saturday 12pm-3pm

2 Courses 24 | 3 Courses 31

#### STARTER

Cheese Mille Fuille
Balsamic Caviar, Charred Pepper Salsa, Parmesan Toasts (v)

Harissa Honey Glazed Chicken Wings Crispy Chicken Skin, Ranch Dressing

> Smoked Salmon Tartare Avocado, Lemon, Capers

#### MAIN

Prime Burger BBQ Sauce, Cheese, Skinny Fries, Slaw

200g Flank Steak or 170g Fillet Steak (£8 supplement)
Thick Cut Chips, Confit Tomato

Fish & Chips Rosti Fries, Mushy Peas

BBQ Leeks
Bean Cassoulet, Pickled Rosemary, Smoked Cheddar (v)

#### DESSERT

Chocolate Delice Strawberries, Vanilla Ice Cream

Passionfruit Palova Chantilly Cream, Mango, Lime Zest

White Chocolate & Raspberry Cheesecake
Whipped White Chocolate, Raspberry

# STARTERS

#### HARISSA HONEY GLAZED CHICKEN WINGS 11

Crispy Chicken Skin, Hot Honey,
Ranch Dressing

#### LOBSTER ROLL 16

Crayfish, Tartare, Lettuce, Wasabi Caviar

#### BBQ PORK 12

Asian Slaw, Crispy Onions

#### SMOKED SALMON 12

Potato Rosti, Pickled Shallot, Avocado

#### CHEESE MILLE FUILLE 9

Balsamic Caviar, Charred Pepper Salsa,
Parmesan Toasts (v)

#### NDUJA STEAK TARTARE 16

Egg Yolk Emulsion, Smoked Cheddar,
Sourdough

#### FRESH OYSTERS

Fresh Oysters Au Naturale, Classically Served 3 for 14 | 6 for 26 | 12 for 46

# STEAK

All Steaks are Served on our Signature Individual Volcanic Lava Stones to Finish the Cooking at Your Table. Served With Confit Tomato & Choice of Seasoning.

#### FILLET

225g *3*9

#### SIRLOIN

280g *34* 

#### RIBEYE

280g *38* 

#### FLANK

300g *27* 

#### CHATEAUBRIAND

To Share 500g *82* 

#### PORTERHOUSE

To Share 1.2kg 108

#### SURF 'N' TURF

170g Fillet & Half a Lobster, Skinny Fries 62

#### SEASONINGS

Garlic & Parmesan | Prime BBQ | Chimichurri

#### SAUCES 3.5

Green Peppercorn | Blue Cheese | Béarnaise

#### EXTRAS

Fried Hens Eggs 2.5 | Thick Cut Chips 4 | Half a Lobster 30

## MAINS

#### CONFIT DUCK 26

Confit Carrot, Celeriac Puree, Grains, Jus

#### SEABASS 29

BBQ Leek, Crispy Onions,

Bean Cassoulet

#### PRIME STEAK BURGER 18

Monterey Jack Cheese, Bacon, Crispy Onions, Harissa Mayo

#### POTATO AND APPLE STUFFED CABBAGE 16

Gruyere, Walnut Butter,
Tomato Tapenade (v)

#### SUNDAY LUNCH

Available every Sunday from 12pm

Beef Fat Roast Potatoes, Braised Cabbage, Confit Carrots, Pork Stuffing, Yorkshire Pudding & Homemade Gravy

**ROAST PORK BELLY** 18

**ROAST CHICKEN** 16

ROAST BEEF 18

NUT ROAST (v) 15

SHARING BOARD 50

(for 2, all 3 meats)

## **SIDES**

#### BEEF FAT ROSTI 7

Mozzarella, Bacon, Chive

#### HOT HONEY ROASTED CARROTS 7

#### CREAMED MUSHROOMS 6.5

Garlic, Tarragon

MAC 'N' CHEESE 6.5

GARLIC & HERB BREAD 5

#### CHARRED TENDERSTEM 8

KALE SALAD 5

Lemon, Parmesan, Pine Nuts

THICK CUT CHIPS 4

PARMESAN FRIES 6.5

For guests with any food/drink allergies or intolerances please make a member of our team aware before ordering food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we are unable to guarantee an allergen-free environment.

Our menu descriptions do not contain every ingredient used, we only carry information on the 14 regulated allergens.

A discretionary service charge of 10% will be added to your bill for tables of 6 and over, all of which is distributed to our team.