# PRIME



## LUNCH

Available Monday - Saturday 12pm-3pm

2 Courses 22 | 3 Courses 29

#### STARTER

Smoked Haddock Rarebit Ciabatta Croute, Tomato Tapenade

Braised Pork Pepper, Smoked Cheese, Onion Crumb

BBQ Corn Ribs Jalapeño Whipped Feta, Charred Lime (v)

#### MAIN

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

Roasted Cod Chorizo Crisp, Lemon Butter Potatoes, Baby Leeks

> Prime Burger Pickle Ketchup, Cheese Thick Cut Chips, Slaw

Sweet Potato Noodles Garlic, Parmesan (v)

#### DESSERT

Glazed Chocolate Mousse Candied Walnuts, Vanilla Ice Cream

Bourbon Peach Crumble Cheesecake Oat Crumble

White Chocolate Crème Brûlée Raspberries

# STARTERS

#### STEAK TARTARE 16

Smoked Cheddar, Shallot, Salt Cured Egg Yolk

#### BRAISED PORK 10

Garlic & Tarragon Pomme Puree, Blackberry Gel

#### CURRIED CRAB 13

Celeriac, Curry Oil, Baked Parmesan Crust

#### BEETROOT CARPACCIO 10

Pomegranate Molasses, Halloumi Shards (v)

#### SCALLOPS 15

Harissa Bisque, Crispy Pancetta, Brown Butter Crumb

#### **CAMEMBERT** 16

Garlic Toasts, Confit Garlic & Rosemary (v)

#### 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*8

2259 50

#### SIRLOIN

300g *33* 

#### RIBEYE

300g *37* 

#### FLANK

300g *2*6

#### CHATEAUBRIAND

To Share 500g *7*9

#### PORTERHOUSE

To Share 1.2kg 108

#### SURF 'N' TURF

170g Fillet & Half a Lobster, Skinny Fries 60

#### SEASONINGS

Garlic & Parmesan | Prime BBQ | Chimichurri

#### SAUCES 3

Green Peppercorn | Blue Cheese | Béarnaise

#### EXTRAS

Fried Hens Eggs 2.5 | Thick Cut Chips 4.5 | Half a Lobster 29

### MAINS

#### FISH PIE 24

Prawns, Smoked Haddock, Mussels, Chorizo Crumb

#### PRIME STEAK BURGER 16

Steak Burger, Brioche Bun, Monterey Jack Cheese, Streaky Bacon, Pickle Ketchup, Skinny Fries

#### **ROASTED KIMCHI** 18

Pickled Apple, Smoked Cheese, Chive Mash (v)

#### VENISON LOIN 28

Brussels Sprouts, Pancetta, Celeriac Puree, Braised Potatoes, Cognac & Thyme Jus

#### SUNDAY LUNCH

Available every Sunday from 12pm

A Choice of Meat Served With Beef Fat Roast Potatoes, Seasonal Vegetables, Classic Yorkshire Pudding and a Homemade Gravy.

#### BEEF WELLINGTON 35

Not Served With Yorkshire Pudding

#### SIRLOIN SHARING BOARD 56

NORFOLK TURKEY 18

NUT ROAST (V) 15

### SIDES

MAC 'N' CHEESE 6

MASH & GRAVY 5

**CRISPY ONIONS** 4.5

**GARLIC BREAD** 5

**CAESAR SALAD** 5.5

#### PARMESAN & TRUFFLE FRIES 6.5

BRUSSELS SPROUTS & PANCETTA 6.5

**BBQ CORN RIBS** 6

THICK CUT CHIPS 4.5

GARLIC MUSHROOMS 6

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.