

PRIME



# LUNCH

Available Monday - Saturday 12pm-3pm

2 Courses 24 | 3 Courses 31

## STARTER

Cheese Mille Feuille

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 FILLE 9

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

## NDUJA STEAK TARTARE 16

Egg Yolk Emulsion, Smoked Cheddar,  
Sourdough

## FRESH OYSTERS

Fresh Oysters Au Naturelle, 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.

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## FILLET

225g 40

## SIRLOIN

280g 35

## RIBEYE

280g 39

## FLANK

300g 28

## CHATEAUBRIAND

To Share

500g 83

## PORTERHOUSE

To Share

1.2kg 109

## SURF 'N' TURF

170g Fillet & Half a Lobster, Skinny Fries 63

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## 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)

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## 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**

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*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.