

P R I M E



LUNCH

Available Monday - Saturday 12pm-3pm

2 Courses 20 | 3 Courses 27

STARTER

BBQ Chicken

Shredded Caesar Salad, Parmesan

Crab on Toast

Nduja Dressing, Chive Oil

Baked Camembert

Garlic, Rosemary

MAIN

200g Flank Steak or 170g Fillet Steak *(£8 supplement)*

Thick Cut Chips, Confit Tomato, Watercress

Miso Blackened Salmon

Sweet Potato Mash, Pak Choi, Chermoula Dressing

Prime Burger

Pickled Gherkin, Tomato & Chilli Chutney,

Thick Cut Chips, Slaw

Sweet Potato Noodles

Creamed Spinach, Hazelnuts

Smoked Peanut Sauce (v)

DESSERT

Glazed Chocolate Mousse

Candied Walnuts, Vanilla Ice Cream

Lemon Lava Cake

Clotted Cream

Crème Brûlée

Coconut Shortbread

STARTERS

TUNA TARTARE 16

Cucumber, Chermoula Dressing
Sesame Crackers

CHICKEN LOLLIPOPS 9

Honey BBQ Glazed Chicken,
Shredded Salad, Parmesan

PRIME FISH & CHIPS 13

Breaded Plaice, Matchstick Crisps,
Pea Purée, Seaweed Powder

BURRATA 11

Burrata, Thyme Crumb,
Confit Tomato, Basil (v)

FLAKED FILLET OF BEEF 14

Fillet, Ribeye & Sirloin, Buttered Mash,
Smoked Peanut Sauce, Shallot Crumb

BREADED CAULIFLOWER 9

Black Garlic Aioli, Parmesan, Cauliflower Leaf (v)

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, Watercress & Choice of Seasoning.

FILLET

250g 39

SIRLOIN

300g 32

RIBEYE

300g 37

FLANK

300g 25

CHATEAUBRIAND

500g 79

PORTERHOUSE

Please ask your server for size availability.

£8 p/100g

SURF 'N' TURF

170g Fillet & Half a Lobster, Skinny Fries 60

RACK OF LAMB

500g 65

SEASONINGS

Garlic & Parmesan | Prime BBQ | Chimichurri | Cowboy

SAUCES 3

Green Peppercorn | Blue Cheese | Béarnaise

EXTRAS

Fried Duck Egg 2.5 | Hand Cut Chips 4.5 | Half a Lobster 29

MAINS

FISH OF THE DAY *MP*

Please Ask Your Server For Today's Catch

PRIME STEAK BURGER *16*

Steak Burger, Brioche Bun, Monterey Jack Cheese, Streaky Bacon,
Tomato & Chilli Chutney, Hand Cut Chips

HERITAGE TOMATO & MOZZARELLA *18*

Confit Heritage Tomatoes, Thyme Crumbed Beef Tomato,
Breaded Orzo, Broccconcini Mozzarella, Spinach & Watercress Purée
(v)

PORK LOIN *19*

Buttered Mash, Sautéed Pak Choi,
Carrot Purée, Shallot Crumb, 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*

SIRLOIN SHARING BOARD *55*

NORFOLK TURKEY *17*

NUT ROAST (v) *15*

SIDES

MAC 'N' CHEESE 5.5

GARLIC MUSHROOMS 5.5

With Shallot Crumb

CRISPY ONION RINGS 4.5

GARLIC & HERB BREAD 4.5

SHREDDED CAESAR SALAD 5.5

With Garlic Croutons

SWEET POTATO MASH 6.5

With Garlic & Parmesan

CHEESE & BACON POTATO RÖSTI 6.5

CREAMED SPINACH 7.5

THICK CUT CHIPS 4.5

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.