

P R I M E



A TASTE OF PRIME

Available Monday - Friday 12pm-6pm
Saturday 12pm-3pm

2 Courses 26 | 3 Courses 34

STARTER

Breaded Mozzarella & Bloody Mary Sauce (v)

Roasted Pork Belly

Katsu Crab

MAIN

Prime Burger

Peppercorn, Rocket, Smoked Gouda, Skinny Fries

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

Skinny Fries, Confit Tomato

Roasted Butternut Squash

Harrissa, Coconut Yoghurt, Cranberry (v)

Crispy Seabass

Risotto, Marrowfat Peas, Lemon

DESSERT

White Chocolate & Blackberry Domes

Cold Brew-lée

Treacle Tart

SIDES

Onion rings 5

Jalapeño mac 'n' cheese 7.5

Garlic tenderstem broccoli 8

Twice baked potato 7.5

Caesar salad 6

Brown butter & sage carrots 8

BBQ corn 5

Parmesan fries 6.5

Garlic & parmesan mushrooms 7

Thick cut chips 4.5

STARTERS

BBQ CHICKEN 10

Corn puree,
Crispy chicken skin

SMOKED SALMON & SASHIMI TUNA 16

Avocado, Sticky Rice,
Wasabi Mayonnaise

SLOW ROASTED PORK BELLY 12

Cauliflower Puree,
Shallot

PICKLED PEAR CARPACCIO 9

Gorgonzola,
Hazelnut, Tyme (v)

STEAK TARTARE 16

Harissa, Pommes Dauphine,
Egg Yolk

CURRIED CRAB 13

Toasted Crumpet, Chilli Mayonnaise,
Crispy Samphire

FRESH OYSTERS

Fresh Oyster Served With Mignonette Sauce, Sriracha Dressing, Lemon

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 42

SIRLOIN

280g 37

RIBEYE

280g 41

FLANK

300g 29

CHATEAUBRIAND

To Share

500g 90

PORTERHOUSE

To Share

1.2kg 111

SURF 'N' TURF

170g Fillet & Garlic King Prawns, Skinny Fries 59

SEASONINGS

Garlic & Parmesan | Prime BBQ | Chimichurri

SAUCES 3.5

Green Peppercorn | Blue Cheese | Béarnaise

EXTRAS

Fried Hens Eggs 3 | Thick Cut Chips 4.5 | Garlic King Prawns 19

MAINS

PRIME STEAK BURGER 20

Peppercorn, Rocket, Bacon, Smoked Gouda,
Crispy Onions, Pickles

GRESSINGHAM DUCK 26

Marrowfat Peas, Bacon, Water Chestnuts,
Blackberries, Butternut Squash Puree, Jus

CRISPY SEASBASS 24

Gochujang Risotto,
Saffron Seared Cauliflower

ROASTED BUTTERNUT SQUASH 18

Coconut Yoghurt, Harissa,
Cranberry, Grains (v)

SUNDAY PIES

All served with pommes purée and broccoli florets

BEEF BRISKET, JALAPEÑO & CHEESE 22

CHICKEN TIKKA 20

WILD MUSHROOM & BRIE (V) 18

SIDES

ONION RINGS 5

GARLIC TENDERSTEM BROCCOLI 8

BBQ CORN 5

JALAPEÑO MAC 'N' CHEESE 7.5

GARLIC & PARMESAN MUSHROOMS 7

CAESAR SALAD 6

TWICE BAKED POTATO 7.5

Red Leicester, Bone Marrow

BROWN BUTTER & SAGE CARROTS 8

PARMESAN FRIES 6.5

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.