

P R I M E

STEAK & GRILL

LUNCH & EARLY BIRD MENU

2 COURSES

16.90

Available from 12noon until 5.30pm Monday to Saturday

APPETIZERS

- Crispy salt & pepper squid, tartar sauce, lemon wedge
- Taylor's port & chicken liver paté, fig & balsamic chutney, toasted sour dough
- Pea & ham soup, shredded ham hock & toasted sour dough
- Goat's cheese, beetroot & watercress salad, apple & toasted walnuts (v)
- Char-grilled asparagus, poached egg, hollandaise, toasted sour dough crumbs (v)
Add Seranno ham +1.50

MAINS

- Honey, ginger & soy glazed salmon on stir fried green vegetables & new potatoes
- Organic roast chicken with thyme, garlic & lemon, triple cooked chips, gravy
- Pumpkin ravioli, chestnut mushrooms, champagne cream sauce, parmesan shavings (v)
- Marinated cajun & barbecue pork belly on roasted butternut mash & tender stem
broccoli with fresh tomato & cucumber salsa

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Prime Burger & french fries

*Brioche bun, char-grilled 4oz patty, mild sussex cheddar, oak smoked bacon, whole grain
mustard mayo, beef tomato, gem lettuce & red onion. Served with pickle wedge & french fries*

STEAKS

Served with french fries & a peppercorn sauce

Pavé Steak 200g

(£3 supplement)

Much leaner than a traditional rump steak & packed full of flavour

Rib Eye 260g

(£6 supplement)

This cut has beautiful marbling that melts during cooking to give amazing flavour

Fillet 200g

(£9 supplement)

The most tender cut of beef, full of flavour & exceptionally lean