

PRIME

STEAK & GRILL

APPETIZERS

Beef carpaccio, lemon caper dressing, parmesan crisps	7.90
Deep fried brie, seasoned breadcrumbs, dressed leaves, smoked chilli jam (v)	8.50
Smoked salmon, fresh dill, avocado, curry & lime crème fraiche, coriander shoots	9.50
King prawns sautéed in chilli, garlic, white wine & parsley	11.90
Taylor's port & chicken liver paté, plum chutney, toasted sour dough	8.90
Tiger prawn, devonshire crab & crayfish cocktail	12.90
Char-grilled halloumi, asparagus, fregola salad, herb dressing (v)	8.90
Crispy salt & pepper squid, crunchy asian salad, lime, chilli & mango dressing	9.50
Pan seared scallops, cured bacon, irish black pudding, butternut puree, bloody mary ketchup	12.90
Char-grilled asparagus, poached egg, hollandaise, toasted sour dough crumbs (v) <i>Add Seranno ham +1.50</i>	8.90

PRIME BURGER

Made with our own recipe using 100% UK steak mince.

Char-grilled 4oz burger, sussex cheddar, maple smoked bacon, beef tomato, gem lettuce, red onion, wholegrain mustard mayo, glazed brioche bun.
Served with pickle wedge & french fries.

14.90

Extra 4oz patty +3.20

VEGETARIAN

Grilled halloumi burger with portobello mushroom, sautéed peppers, crispy onions, pesto ricotta, toasted brioche bun, pickle wedge, french fries (v)	14.90
Pumpkin ravioli, chestnut mushrooms, shallots, champagne cream sauce, grated vegetarian parmesan (v)	15.90

A 10% discretionary service charge is added to the bill.
All gratuities go directly to our staff. (v) =Vegetarian dish

STEAK

*Our steaks are from grass-fed British cattle and dry-aged on the bone.
We simply season them with sea salt and cracked black pepper before cooking to your liking.*

Steaks are served with either triple cooked chips or french fries

Rib Eye

Known as the butcher's favourite.
This cut has beautiful marbling that melts during cooking to give amazing flavour.

260g 360g
24.90 28.90

Fillet

The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.

200g 280g
26.90 34.90

Sirloin

Rich with marbling, containing just the right amount of fat to give exceptional flavour.

260g 360g
24.90 28.90

Bone in Rib Eye

Bone in for an extra depth of flavour and larder trimmed for exceptional quality.

350g
32.90

Pavé Rump

Leaner than a traditional rump. Packed full of flavour and cut to be firm and juicy.

200g 280g
18.90 23.90

Marinated Sirloin

Tenderised & marinated in garlic, parsley, lemon & olive oil.

260g
25.90

To share, or for the hungry

Served with two side orders

Chateaubriand

The Chateaubriand is the prized cut from the end of the fillet and has a sublime flavour. Deliciously soft and tender, it's best served medium to medium rare.

600g
65.00

Porterhouse

This highly prized 1kg 'on the bone' cut is like getting two steaks in one. A slice of sirloin on one side of the bone and a juicy, well-marbled fillet on the other.

1000g
69.00

Steak Sauces

Peppercorn
Béarnaise
Stilton & parsley
Port & mushroom
1.50

Herb Butters

Horseradish & shallot
Garlic & parsley
Cajun barbecue
Chilli & lime
1.50

SIGNATURE MAINS

Slow roasted suffolk pork belly, irish black pudding, wholegrain mustard mash, crispy crackling	16.90
Roast organic chicken, green beans, roasting juices, triple cooked chips	15.90
Pan-fried calves liver, red wine & shallot reduction, cured bacon, creamed mash	16.90
Roast fillet of salmon, sautéed spinach, green beans, new potatoes, white wine cream sauce	16.90
Pan-seared sea bass, devonshire crab, asparagus, hollandaise, creamed mash	18.90
Asian seared tuna, sesame crust, wasabi noodles, ginger, edamame, spring onions, soy dipping sauce	17.90

SIDES (v)

French fries	3.50
Garlic & parmesan fries	3.90
Sweet potato fries	3.90
Triple cooked chips	4.20
Onion rings	3.90
Grilled tomatoes	3.90
Mac n cheese	4.90
Sautéed green beans, spinach & garlic	4.70
Tenderstem broccoli, grated parmesan	4.70
Chestnut mushrooms, garlic butter	3.90
House salad	3.90

BYO MONDAYS

Bring a bottle of your favourite wine to Prime Steak & Grill on Monday evenings. Whether it's a 1945 Chateaux Petrus or simply a bottle of french plonk, we'll be serving it for you at no charge, corkage free!
Up to six people dining

SUNDAY ROAST

Your choice of roast aberdeen angus beef or roast organic chicken, yorkshire pudding, roast potatoes, buttered carrots & green beans

Served with red wine gravy and our broccoli & cauliflower cheese gratin.

Roast Beef 18.90 Roast Chicken 17.90

*Served from 12 noon until 4pm. When it's gone, it's gone!
Coming late afternoon? Feel free to phone ahead & pre-order your roast.*