

# PRIME

STEAK & GRILL

## APPETIZERS

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|--|-------|
| Smoked salmon tartare, fresh dill, avocado, curry & lime crème fraiche, coriander shoots                     | 8.90  |
| Deep fried brie, seasoned breadcrumbs, dressed leaves, smoked chilli jam (v)                                 | 7.90  |
| King prawns sautéed in chilli, garlic, white wine & parsley  | 10.90 |
| Taylor's port & chicken liver paté, fig & balsamic chutney, toasted sour dough                               | 7.90  |
| King crab, tiger prawn & crayfish cocktail   | 10.90 |
| Char-grilled halloumi, asparagus, fregola salad, herb dressing (v)   | 8.20  |
| Crispy salt & pepper squid, crunchy asian salad, mango, lime & chilli dressing                               | 8.90  |
| Beef carpaccio, mixed leaves, parmesan crisps  | 7.90  |
| Pan seared scallops, cured bacon, Irish black pudding, butternut puree, bloody mary ketchup                  | 11.90 |
| 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, whole grain mustard mayo, glazed brioche bun.

Served with pickle wedge & french fries.

13.90

Extra 4oz burger +3.00

## VEGETARIAN

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| Grilled halloumi burger with portobello mushroom, sautéed peppers, pesto ricotta, toasted brioche bun, pickle wedge, french fries (v) | 13.90 |
| Pumpkin ravioli, chestnut mushrooms, shallots, champagne cream sauce, grated vegetarian parmesan (v)                                  | 14.90 |

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*

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| <b>Rib Eye</b><br>Known as the butchers favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour.<br>280g 380g<br>24.90 28.90   | <b>Bone in Rib Eye</b><br>Bone in for an extra depth of flavour and larder trimmed for exceptional quality.<br>350g<br>32.90         |
| <b>Fillet</b><br>The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.<br>200g 280g<br>26.90 34.90 | <b>Pavé Rump</b><br>Leaner than a traditional rump. Packed full of flavour and cut to be firm and juicy.<br>225g 300g<br>18.90 23.90 |
| <b>Sirloin</b><br>Rich with marbling, containing just the right amount of fat to give exceptional flavour.<br>280g 380g<br>24.90 28.90                              | <b>Marinated Sirloin</b><br>Tenderised & marinated in garlic, parsley, lemon & olive oil.<br>280g<br>25.90                           |

*To share, or for the hungry*

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| <b>Chateaubriand</b><br>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.<br>600g<br>62.00 | <b>Porterhouse</b><br>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.<br>1000g<br>65.00 |
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**Steak Sauces**  
Peppercorn  
Béarnaise  
Stilton & parsley  
Port & mushroom  
1.20

**Herb Butters**  
Horseradish & shallot  
Garlic & parsley  
Cajun barbecue  
Chilli & lime  
1.10

## OTHER MAINS

|  |       |
|--|-------|
| Slow roasted Suffolk pork belly, Irish black pudding, wholegrain mustard mash, crispy crackling    | 14.90 |
| Roast organic chicken, green beans, roasting juices, triple cooked chips                           | 14.90 |
| 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, king crab, asparagus, hollandaise, creamed mash                               | 18.90 |
| Asian seared tuna, sesame crust, wasabi noodles, ginger, edamame, spring onions, soy dipping sauce | 16.90 |

## SIDES (v)

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

## 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

Choice of roast Aberdeen Angus beef or roast organic chicken, yorkshire pudding, roast potatoes, red wine gravy.  
Vegetables to include broccoli & cauliflower cheese gratin, buttered carrots & green beans.  
16.90

*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.*