

//STARTERS

- SOUP OF THE DAY**..... £5-
Served with a warmed penny loaf (v, gfo)
- CULLEN SKINK**..... £8-
Traditional smoked haddock, potato & leek soup served with a warmed penny loaf (gfo)
- TRIPLE BEETROOT SALAD**..... £8-
Golden, purple & candied beets on a dressed watercress salad, with beetroot & vanilla gel (v, vg, gfo)
- GOATS CHEESE MOUSSE**..... £8-
Goats cheese, rosemary & cinnamon cream mousse, baked wild mushroom & herb ciabatta (v)
- BREAST OF HIGHLAND GROUSE**..... £9-
Pan fried & served on wilted mixed chard with crushed raspberry jus, and a savoury scone (gfo)

//MAINS

- HIGHLAND RABBIT STEW**..... £18-
Highland rabbit gently cooked in a light game broth infused with roasted pancetta & rosemary, accompanied by gnocchi and topped with a chive crème fraiche
- LOBSTER THERMIDOR**..... £MP
Ullapool creel caught MSC lobster poached, then grilled with a rich cheese sauce, accompanied by baby crushed garlic potatoes (gfo)
- MOROCCAN-STYLE FETA**..... £17-
feta cheese wrapped in filo pastry, served with moroccan style couscous, beetroot slaw and mint raita (v)
- ISLE OF LEWIS MUSSELS**..... £17-
Hand-picked, steamed in an Asian-style broth, & served with warm penny loaf (gfo)

- ISLE OF LEWIS MUSSELS**..... £9-
Steamed in a spiced tomato & chorizo cassoulet, served with warm penny loaf
- SEAFOOD BOARD**..... £11-
Smoked Scottish salmon, king prawns, mackerel pate, smoked mussel puree, caper berries, toasted ciabatta & marinated Kalamata olives (gfo)
- MEDALLION OF VENISON**..... £9-
Grilled over charcoals & served with apricot compote, baked purple potatoes & rosemary jus (gfo)
- CREEL CAUGHT LANGOUSTINES**..... £12-
Grilled in garlic & butter, served with beetroot glazed feta, harissa toasted ciabatta & watercress (gfo)

- PAN-SEARED HALIBUT**..... £19-
Sampshire and baked purple potato noisette with a hollandaise tartare (gfo)
- HARISSA SPICED CHICKEN**..... £19-
Harissa marinated chicken breast, grilled & served with crushed garlic potatoes and a red pepper coulis (gfo)
- SEABASS ON THE BONE**..... £21-
Whole roasted seabass, roasted baby potatoes & squash, braised apple & fennel, finished with caper & sorrel beurre noisette (gfo)
- RISOTTO**..... £16-
Creamy Arborio rice cooked with white wine, finished with roasted butternut squash and sage (v, gfo)

//FROM THE CHARGRILL

ALL OF OUR MEATS ARE AGED FOR A MINIMUM OF 21 DAYS, AND SOURCED FROM SCOTTISH BUTCHERS. THEY ARE PREPARED TO OUR CHEFS EXACTING STANDARDS AND THEN COOKED TO YOUR PREFERENCE OVER HOT COALS FOR AN INTENSLY DELICIOUS FLAVOUR

//TO SHARE

SIDES SOLD SEPARATELY

- 550G SIRLOIN**..... £45
- 550G RIBEYE**..... £50
- 550G T-BONE**..... £50
- 550G CHATEAUBRIAND**..... £55

//NOT TO SHARE

CHOOSE 1 SIDE & 1 SAUCE

- 290G SIRLOIN**..... £29
- 230G RIB EYE**..... £28
- 200G LAMB CHUMP**..... £24
- 230G FILLET**..... £30

- SURF & TURF**..... £6-
Add pan fried wild Tiger prawns cooked in garlic and herb butter

- ULTIMATE SURF & TURF**..... £MP
Add half a poached West Coast lobster

//DESSERTS

- PROSECCO, PROSECCO, PROSECCO**..... £9-
Refreshing prosecco and elderflower sorbet, prosecco and red berry jelly, washed down with a glass of prosecco (gfo)
- GIN CHEESECAKE**..... £7-
Loch Ness gin, infused with vanilla & served with macerated strawberries
- CLOOTIE DUMPLING**..... £7-
Prime's own recipe balsamic & apricot cloutie dumpling, served with Arran vanilla ice cream

- PRIME PUDDING**..... £7-
Signature recipe vanilla seed rice pudding, layered with raspberries, rose poached pear & toasted sugar top (v, gfo)
- CHOCOLATE LOVERS TORTE**..... £7-
White chocolate torte with frangelico liqueur, candied orange crisp & orange reduction
- APPLE & PLUM TART**..... £7-
Brambley apples & rich plums in a shortcrust party, served with Arran vanilla ice cream (v, vg, gfo)

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE LET YOUR SERVER KNOW

//WHILE YOU DECIDE

- KALAMATA OLIVES**..... £3-
Marinated in thyme, lemon & garlic
- ISLE OF LEWIS OYSTERS**..... £MP
Sherry vinegar & shallots, lemon & Tabasco sauce

//COCKTAILS

- NEGRONI**..... £7.5
A true classic of gin, red vermouth & campari
- BELLINI**..... £7.5
House Prosecco & peach juice
- SPRITZ**..... £7.5
A refreshing mix of aperol, Prosecco & soda
- COSMOPOLITAN**..... £7.5
How very sex & the city! Vodka, triple-sec & cranberry
- GODFATHER**..... £7.5
Macallan gold & amaretto, simply served on the rocks
- CLASSIC MARTINI**..... £7.5
your choice of vodka or gin. Shaken or stirred??

//SIDES ETC

SAUCES (ALL £3)

- PEPPERCORN
THYME & RED WINE JUS
TOMATIN WHISKY
BÉARNAISE
CHIMICHURRI

BUTTERS (ALL £1)

- HOLLANDAISE TARTARE
GARLIC & THYME
HARISSA

SIDES (ALL £3.50)

- SKINNY FRIES (v, gfo)
MIXED SALAD (v, vg, gfo)
THREE CHEESE MACARONI (v)
SWEET POTATO FRIES, CRUMBLED FETA & ROSEMARY (v, gfo)
GARLIC CRUSHED NEW POTATOES (v, gfo)
HONEY ROASTED HERITAGE CARROTS (v, gfo)
ONION RINGS (v)
CELERIAC & WHITE TRUFFLE PUREE (v, g, gfo)
GARLIC PORTOBELLO MUSHROOM (v, vg)

v - suitable for vegetarians
vg - suitable for vegans
gfo - gluten free option available
MP - market prices - please ask your server.

If you have any dietary requirements, please confirm them with your server.

PRIME
STEAK & SEAFOOD