

**PLEASE
ORDER AT THE COUNTER
Breakfast - available 9am-3.30pm**

BUBBLE & SQUEAK: GF

With two poached eggs and grilled tomato 6.50
(add bacon or sausages or black pudding or smoked salmon or smashed avocado or wilted spinach + 2.25
baked beans or mushrooms or hash browns + 1.50)

EGGS FLORENTINE: two poached eggs,
toasted muffin, spinach and hollandaise **V** 7.95

EGGS BENEDICT two poached eggs on a toasted
muffin with ham & hollandaise 8.50

EGGS ROYALE: two poached eggs, toasted
muffin, smoked salmon, hollandaise 8.95

FULL MONTY: 2 poached eggs, 2 rashers bacon,
2 sausages, 2 portobello mushrooms, baked
beans, grilled tomato, hash brown & sourdough
toast. 10.95

MINI MONTY: as above, but smaller.. 8.50

VEGGIE MONTY: 2 poached eggs, 2 portobello
mushrooms, baked beans, hash brown, grilled
halloumi, wilted spinach, harissa tomatoes and
sourdough toast **V** 9.95

VEGAN MONTY: 2 portobello mushrooms, baked
beans, crispy nut rissoles, wilted spinach, harissa
tomatoes, hash brown, aubergine "bacon" and
sourdough toast **Vegan** 9.95

SORRY NO MONTY CHANGES

SMASHED AVOCADO on sourdough toast with
harissa spiked roasted tomatoes & peppers,
crumbled goats cheese, poached egg, hazelnut
dukka **V** 9.95

HOME-CURED CORNED BEEF HASH on
sourdough toast with onions, sauteed potato and
sweet potato, cornichons and topped with a
fried egg 8.95

HUEVOS RANCHEROS Mexican-style baked eggs
with chorizo, chipotle chilli, tomatoes and red
peppers, served with corn tortilla and refried
beans **GF** 8.95 - add avocado +2.25

BELGIAN WAFFLE
- with bananas & hot chocolate sauce
or with red berries, yoghurt & maple syrup
or bacon & maple syrup 5.95

ORGANIC MUESLI nuts & seeds, red berries,
yoghurt & honey 4.95

HOT BREAKFAST SANDWICHES - available 9am - 5pm

TOASTED BAGEL with Chew Valley smoked salmon and
cream cheese, mixed leaf salad 6.50

PRIMROSE BRUNCH BLT on chargrilled sourdough with
dry cured bacon, tomato, lettuce and mayonnaise 7.95

PRIMROSE ALT - BLT as above, but with aubergine
"bacon" and egg-free mayo **Vegan** 7.95

WARM SAVOURY CROISSANT filled with roast ham and
gruyere cheese 4.95 with salad 5.95

Lunch - available 11am - 5pm

SANDWICHES* 5.95

on Hobbs House white or granary with salad garnish

SMOKED CHICKEN
mayonnaise, rocket and grated parmesan

SMOKED SALMON
cream cheese, cucumber and chives

HERITAGE-CURE HAM
Brie, apple and cider brandy chutney

AVOCADO
cheddar cheese & fresh herbs, Moroccan-spiced
tomatoes

VEGGIE NEW YORKER
beetroot, pickled vegetables, spinach, mustard mayo, gherkins
and smoked Applewood cheddar

Gluten-free bread available with all the above - add £1

DELUXE SANDWICHES

THE SCANDI OPEN with cured smoked salmon, pickled
cucumber slices in dill, mustard and pink peppercorn
vinaigrette, pickled beetroot and celeriac remoulade on
pumpernickel & cranberry rye 8.95

PICKLED BEETROOT with crumbled goat's cheese, rocket and
walnut & parsley gremolata on toasted sourdough 7.95

PRIMROSE CLUB smoked chicken, mayonnaise,
avocado, heritage-cured ham, cheddar, tomato, mixed
leaves and Burts salted crisps 9.50

DELUXE FISHFINGER SANDWICH breaded salmon
goujons, tartare sauce, tomatoes and salad leaves on Hobbs
House white or granary bread 9.50

TOASTED SMOKED POLISH SAUSAGE with fried onions, tomato
chutney and Montgomery cheddar on Hobbs House white bloomer
8.50

Full allergy information available - if you have any particular
dietary requirements, please advise us when ordering

**Please see the blackboard for seasonal
specials**

HALLOUMI AND COURGETTE BURGER in a brioche bun
with roasted cherry tomatoes, harissa mayonnaise, cos
lettuce, crispy capers, fried onion ring and a timbale of
straw chips **V** 9.95

DEVILLED CORNISH CRAB RAREBIT on sourdough toast
gratinated with gruyere cheese, dill and horseradish slaw,
mixed leaf salad 9.95

GRILLED GOATS CHEESE on crostini with caramelised
pears, crispy fried walnuts, pesto, salad leaves and
cherry tomatoes **V** 9.95

WELLNESS SALAD with mushroom & nut rissoles,
roasted beetroot, butternut squash & red onion, thyme
infused quinoa, nigella, pumpkin & chia seeds. Mixed
leaves and pomegranate dressing **Vegan** 9.95

ROASTED CAULIFLOWER gratin with butter beans and
tomatoes, aromatic spices, spinach and coriander,
almond pangrattata and harissa toast. **Vegan** 9.95

LAMB SHAWARMA: slow-roasted pulled lamb shoulder
with Middle-Eastern spices on jewelled cauliflower
couscous with spinach, medjoul date and red onion
salad, fried torn pita bread and toasted almonds 10.95

BEEF BURGER made with Ruby & White beef brisket
with a bbq rub, pit sauce and melted Oglesfield
cheese on a brioche bun with crispy onion rings and
a timbale of straw chips 10.95 add bacon +2.25

SOUPA-TOASTIE a cup of the day's soup, a toasted
ciabatta with one of the regular* sandwich fillings
and a timbale of straw chips 8.95

CROQUES

CROQUE MONSIEUR with ham and béchamel sauce,
gratinated with gruyere cheese, mixed salad 7.95

CROQUE MADAME the above with a fried egg 8.50

CROQUE FLORENTINE wilted spinach, gruyere
and a fried egg **V** 7.95

CROQUE SEÑOR a monsieur with Manchego cheese, fried
chorizo and smoked paprika 8.50

SIDES

HEMOCUT FAT CHIPS with house spicy ketchup 3.95

SWEET POTATO WEDGES paprika and aioli dip 4.75

STRAW CHIPS rosemary sea-salt, pink peppercorns, crispy
fried shallots and homemade mayonnaise 3.95

see over for drinks

HOT DRINKS

Americano 2.35
Cappuccino 2.75
Latte 2.75
Flat White 2.75
Espresso 1.50/1.95
Café Macchiato 2.25

Mocha 3.25

Syrups:

Vanilla, Gingerbread, Caramel, Hazelnut
40p each

Zuma Hot Chocolate 3.50

With Cadbury's Flake &

Marshmallows 3.75

Canton Pyramid Tea 1.95 mug/2.50 pot

Black teas: English Breakfast, Earl Grey,
Organic Chamomile

Green Tea: Jade Tips

Herbal Infusions: Red Berry and Hibiscus,

Organic Lemongrass & Ginger,

Organic Wild Rooibos

(pot for two 4.50)

Pot fresh mint tea 2.50

Pukka Herbal Teas:- 1.75 mug

Cleanse, Revitalise, Detox

Builders Tea

Mug 1.60 Pot for one 1.95 for two 3.50

COLD DRINKS

Freshly squeezed Orange Juice 3.50

Apple juice, Cranberry Juice 1.95

Luscombe Organics: 2.95

Apple, Sicilian Lemonade

Bradleys : 2.95

Lime and Ginger, Elderflower Bubbly,
Spicy Ginger Beer, Apple and Beetroot

San Pellegrino 2.50

Pomegranate/Orange Rosso

Coke/Diet Coke 1.95

Mineral Water

Still or Sparkling 1.75/3.50

Remedy Organic Kombucha Cherry Plum 3.50

WHITE WINE 175ml glass/500ml carafe/750ml bottle

The GOOGLY CHARDONNAY 5.75/12.50/18.00

One Chain Vineyards Australia

PICPOUL de PINET 6.25/14.00/20.00

Celliers Colombier France

MICHEL SERVIN blanc, vin de France 4.95/11.50/16.50

PROSECCO Rivamonte 5.50 (125ml)/27.00

ROSE 175ml glass/500ml carafe/750ml bottle

LA BOIS DES VIOLETTES 4.95/11.50/16.50

Pays d'Oc France

RED WINE 175ml glass/500ml carafe/750ml bottle

BARON DE BAUSSAC 5.75/12.50/18.00

Carignan Vieilles Vignes France

NERO D'AVOLA Palazzo del Mare 4.95/11.50/16.50

Terre Siciliane Italy

BEER, CIDER

Bristol Beer Factory 500ml bottles, choose from:

Hefe (refreshing wheat beer) Independence (hoppy pale ale)

Fortitude (classic amber ale) 4.95

Becks 27.5cl 3.50

Lefte Blonde 27.5cl 3.95

Cider - Ashton Press 500ml 4.95



THE PRIMROSE CAFE MENU AND DRINKS LIST

web: www.primrosecafe.co.uk
email: info@primrosecafe.co.uk
twitter: @ThePrimroseCafe
tel: 0117 9466377
Mon- Sat 9am - 5pm
Sun 9.30am - 4pm