



COFFEE & TEA

Espresso £3.0 / Double Espresso £3.50 / Latte £3.50 / Cappuccino £3.50 / Mocha £3.50 / Americano £3.00 / Cortado £3.50
Flat White £3.50 / Hot Chocolate £3.50 / Matcha £4.40
Milk Choices : Whole Milk / Skimmed / Coconut / Oat / Soya / Almond
English Breakfast £3.00 / Earl Gray £3.00 / Ginger & Lemon £3.00 / Hunan Green £3.60
Jasmine Blossom £3.60 / Mango & Strawberry £3.00 / Fresh Mint £3.00

FOR THE TABLE

Artisan Sourdough Bread (add butter £1.00)	£4.50
Italian Marinated Olives VG	£5.00
Salted Smoked Roasted Almonds VG	£5.00
Charred Baby Artichokes VG <i>Balsamic vinegar, extra virgin olive oil</i>	£10.00
Burrata V <i>Extra virgin olive oil, pickled onion, plum tomato slice, rocket, roasted pine nuts</i>	£10.00
Charcuterie & Cheese (For 2) <i>Selection of cured meat & cheese served with crackers & chutney</i>	£26.00

BOWLS

Greek Yogurt Bowl V <i>Greek Yogurt, honey, chia seed, chopped roasted almond, fresh berries, chunky granola, roasted coconut flakes</i>	£8.00
Acai Bowl VG <i>Acai fruit mix, banana, chia seed, chopped roasted almond, fresh berries, chunky granola, roasted coconut flakes</i>	£11.00

EGGS

Served On Sourdough or Focaccia or Hash Browns
Poached, scrabmled or fried

Primrose Florentine V <i>Eggs, spinach, hollandaise, toasted sourdough, served with mixed leaf salad on the side</i>	£12.00
Primrose Benedict <i>Eggs, ham, hollandaise, served with mixed leaf salad on the side</i>	£13.00
Primrose Royale <i>Eggs, salmon, hollandaise, served with mixed leaf salad on the side</i>	£14.00
Truffle Mushroom Toast V <i>Eggs, Roasted shredded oyster mushroom, sweet soy marinated shiitake mushroom cream cheese, truffle mayo, poached eggs, served with mixed leaf salad on the side</i>	£13.00
Jammy Eggs V <i>Soft boiled egg marinated in spiced soy sauce, cream cheese, mashed avocado, pickled onion, served with mix-leaf salad on the side</i>	£15.00
Omelette <i>Eggs, butter, peppers, onion. Add Ham £2.00 / Oyster mushroom £2.00 / Cheese £2.00 / side smashed avocado £3.50</i>	£10.00
Mediterranean Shakshuka V <i>Poached or baked eggs, rich tomato sauce, onion, pepper, Greek feta, sourdough</i>	£14.00

EXTRAS OR BUILD YOUR OWN

Toasted Sourdough £3.00	Focaccia £3.00	Hash Brown x4 £4.00
Smashed Avocado £3.50	Crispy Bacon £4.00	Ham £3.00
Oyster Mushroom £3.00	Smoked Salmon £4.00	Egg x2 £3.00
Crispy Halloumi £4.00	Roasted Tomato £1.50	Hollandaise Sauce £1.00
Baked Beans £2.00	Spinach £3.00	Mixed Leave Salad £3.00
		Roasted Potato Wedges £6.00

SANDWICHES & BURGERS

Primrose Sandwich <i>Rosemary focaccia, chicken, stracciatella cheese, avocado, fresh & sun-dried tomato, salad, crispy shallots, mayo</i>	£15.00
Smoked Salmon Open Sandwich <i>Sourdough, Scottish smoked salmon, cream cheese, cucumber, pickled onions, dill, extra virgin olive oil, served with mixed leaf salad</i>	£15.00
Primrose Cheeseburger <i>Beef patty (make it double +£3.50), salad, tomato, gherkin, gouda, caramelised onion jam, mayonnaise, burger sauce, served with garlic thyme roasted potato wedges</i>	£19.50
Sizzling Cheeseburger <i>Beef patty, double gouda, gherkin, caramelised onion, dipped in sunny side up egg and tripple cheese truffle sauce, served with garlic thyme roasted potato wedges</i>	£24.00
Plant-Based Cheeseburger V <i>Vegan beef patty, salad, tomato, gherkin, gouda, caramelised onion jam, mayonnaise, burger sauce, served with garlic thyme roasted potato wedges</i>	£18.00

FRESH JUICES

Orange £5.90 / Apple £5.50 / Mango £5.90 / Pink Grapefruit £5.50	
Carrot, Apple, Ginger, Turmeric, Lemon	£7.00
Avocado, Rocket, Cucumber, Spinach, Pear, Apple	£8.00
Beetroot, Apple	£6.50

SALADS

Heritage Tomato & Feta Salad V <i>Mixed tomato, mixed leaves, Greek feta, sourdough croutons, honey & thyme dressing</i>	£14.00
Chicken Caesar Salad <i>Shredded chicken, lettuce, parmesan, sourdough croutons, anchovy caesar dressing</i>	£14.00
Beetroot Salad V <i>Stracciatella, grapefruit, orange, pea shoots, almonds, honey & thyme dressing, basil oil</i>	£13.00
Pear & Manchego V <i>Walnuts, pea shoots, truffle oil, honey</i>	£13.00

SWEET

French Toast <i>Brioche, mixed berries, Crème fraiche, fresh berries, brown sugar, maple syrup</i>	£12.00
Strawberry Blossom <i>Gluten free vanilla madeleine with fresh strawberries, whipped strawberry greek yogurt, crispy meringue and fresh strawberry jus</i>	£11.00
Cake Of The Day	£7.00
Lemon Posset VG <i>Silky lemon cream, raspberry & rhubarb compote, berries, amaretto</i>	£8.00
Creamy Pistachio Cheesecake V <i>Roasted pistachio, cream cheese, double cream</i>	£11.00

SPRITZ & LOW ABV

Hugo Spritz <i>St Germain, Prosecco</i>	£11.50
Italicus Spritz <i>Italicus, Prosecco</i>	£11.50
Garibaldi Spritz <i>Campari, Orange Juice, Prosecco</i>	£11.50
Paloma Spritz <i>Tequila, Agave Syrup, Lime Juice, Prosecco</i>	£11.50
Aperol Spritz <i>Aperol, Soda Water, Prosecco</i>	£11.50
Peroni Nastro Azzurro 0% ABV	£6.00
Small Beer Lager 2.1% ABV	£6.50
Small Beer Session Pale 2.5% ABV	£6.50
Jubel Beer Peach 4% ABV	£7.70
Meantime London Lager 4.5% ABV	£6.50
Corona Extra 4.5% ABV	£6.50
Peroni Nastro Azzuro 5% ABV	£6.00
Virgin Mary (add Vodka or Tequila or Gin for £5.50)	£6.00

(V) - VEGETARIAN | (VG) - VEGAN | (VG ON REQUEST) - VEGAN ON REQUEST | (H) – HALAL

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes ‘may contain’ an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.

