

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

SMALLER PLATES IDEAL TO SHARE

Charred Baby Artichokes VG <i>Balsamic vinegar, extra virgin olive oil</i>	£10.00
Burrata V <i>Extra virgin olive oil, pickled onions, plum tomato slices, rocket, roasted pine nuts</i>	£10.00
Plum Tomato Bruschetta VG <i>Plum tomato on-the-vine diced, oregano, toasted sourdough, garlic oil, extra virgin olive oil</i>	£10.00
Crispy Halloumi V <i>Pan-fried halloumi, chili honey sauce, crispy shallot</i>	£10.00
Chicken Katsu <i>Pickled onions, katsu sauce</i>	£13.00
Baked Camembert V <i>Rosemary, honey, pickled mixed fruit</i>	£12.00
Melon & Parma Ham <i>Tea infused melon, San Daniele parma ham</i>	£16.00
Mediterranean Anchovies <i>Salanort Bay of Biscay Anchovy, extra virgin olive oil, lime, capers</i>	£15.00
Charcuterie & Cheese (For 2) <i>Selection of cured meat & cheese served with crackers & chutney</i>	£26.00

MAIN

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
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
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
Aubergine & Feta V <i>Rich plum tomato sauce, roasted oyster mushroom, Greek feta, extra virgin olive oil</i>	£16.00
Golden Chicken Leg <i>Whole chicken leg, roasted carrots, sumac chicken jus</i>	£17.00
Pan-fried Sea Bass <i>Fennel, crispy kale, brown butter caper sauce, crispy shallots</i>	£22.00
Pan Fried Steak <i>Bavette steak, black & green peppercorn sauce</i>	£18.00
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, almond, honey & thyme dressing, basil oil</i>	£13.00
Pear & Manchego V <i>Walnuts, pea shoots, truffle oil, honey</i>	£13.00

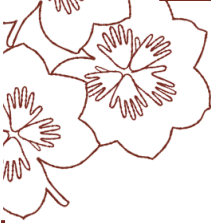
SIDES

Mash Potatoes V	£6.00
Fine Green Beans V	£6.00
Mixed Leaves Salad VG.	£6.00
Sautéed Spinach VG.	£6.00
Roasted Potatoes Wedges VG.	£6.00

COFFEE

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 : Full Fat / Skinny / 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





SPARKLING

Astoria, Butterfly Prosecco Di Treviso Extra Dry, NV

Italy — Treviso

Lyme Bay, Brut Reserve, NV

England — Devon/Essex

Paul Augustine, Brut, NV

France — Champagne.

Glass 125ml / Bottle

£8.00 / £40.00

£18.00. / £95.00

£110.00

WHITE

125ml / 250ml / 500ml / Bottle

Bodegas Campoameno, Vega Badenes Verdejo

Spain 2024

Avenida da Adega, Afosino Vinho Verde

Portugal 2024

Château Canet, Vignobles Canet Picpoul De Pinet Tête De Cuvée

France — Languedoc-Roussillon 2023

Stoneburn, Sauvignon Blanc

New Zealand — Marlborough 2025

Bouza do Rei, Albariño

Spain — Rías Baixas 2022

Weingut Stadlmann, Gruner Veltliner

Austria — Thermenregion 2022

Mâcon-Péronne, Domaine Du Bicheron

France — Burgundy 2023.

Clemens Busch, Nonnengarten Riesling Trocken

Germany — Mosel 2020

Domaine Hubert Brochard, Sancerre Blanc

France — Loire 2024

Bourgogne Blanc, Domaine Tollot-Beaut

France — Burgundy 2019

£6.50 / £10.00 / £18.50 / £27.00

£7.00 / £11.50 / £22.50 / £32.00

£9.00 / £14.50 / £27.00 / £39.00

£10.50 / £16.50 / £31.50 / £45.00

£11.00 / £18.00 / £33.00 / £49.00

£57.00

£65.00

£79.00

£89.00

£95.00

ROSE

125ml / 250ml / 500ml / Bottle

£6.50 / £10.00 / £18.50 / £27.00

Casa Girelli, Canaletto Rosato Italiano

Italy NV

JCP Maltus, Château Teyssier Pezat Rosé, 2024

France — Provence 2024

£47.00

RED

125ml / 250ml / 500ml / Bottle

£6.50 / £10.00 / £18.50 / £28.00

Casa Girelli, Canaletto Rosso Italiano, NV

Italy NV

Esteban Martín, Red

Spain — Cariñena 2022

Château Canet, La Vigne De France Merlot

France — Languedoc 2024

LaMura Nero D'Avola, Biologico

Italy — Sicily 2022

Mi Terruño, Expresión Malbec

Argentina — Mendoza 2024

Indaba Merlot

South Africa — Southern Cape 2022

La Giaretta, Volpare Valpolicella

Italy — Veneto 2023

Bourgogne Passetoutgrain, Albert Bichot

France — Burgundy 2020

Bodega El Reventón, La Reina

Spain — Sierra de Gredos 2022

Le Différent de Château de Ferrand, St Emilion Grand Cru

France — Bordeaux 2012

Monthélie Rouge, Domaine Éric Boigelot

France — Burgundy 2017

Patrizia Cencioni, Rosso Di Montalcino

Italy — Tuscany 2021

Château La Gaffelière, Clos La Gaffeliere

France — Bordeaux 2019

Bourgogne Côte d'Or Rouge, Domaine Tollot-Beaut

France — Burgundy 2022

Patrizia Cencioni, Brunello Di Montalcino

Italy 2017

Castello di Ama, Haiku

Italy 2019

£7.50 / £12.00 / £21.50 / £32.00

£8.00 / £13.00 / £23.50 / £36.00

£9.00 / £14.00 / £25.50 / £39.00

£9.50 / £15.00 / £27.50 / £43.00

£48.00

£55.00

£69.00

£77.00

£85.00

£99.00

£110.00

£110.00

£130.00

£150.00

£170.00

