THE AUTUMN GARDEN MENU

Cooked with what's in season across the UK.

Every meal at 130 Primrose sponsors the Primrose Apprenticeship, our paid six-month programme that hires, trains and mentors people looking for a fresh start in hospitality.

set menu

Two courses	19
Three courses	24

snacks

Sourdough & butter V	5.5
Marinated olives Vg	5
Smoked almonds Vg	5
British chipolatas	5.5

starters

Mushroom soup, hazelnuts V	10.5
Jasmine melon & Parma ham	13
Charred baby artichokes, balsamic Vg	11
Scallops, panzanella	16.5
Burrata, roasted pumpkin, crispy sage V	13.5

mains

Beetroot risotto, gorgonzola, cavolo nero V	24
Caesar salad, add chicken 4 or bacon 2	18
Bavette, green peppercorn sauce	26
Beetroot & quinoa salad, citrus, almonds, basil oil Vg	16
Sea bass, roasted almonds, borlotti beans	24
Brick chicken, roasted carrots	22
Cheeseburger, Lyonnaise onions, Swiss cheese, wedges	19.5
Plant-based cheeseburger, Lyonnaise onions, wedges Vg	19.5

vegetables

Mashed potato V, add truffle oil 1.5	6
Roasted carrots Vg	6
Sautéed spinach Vg	6
Roasted potato wedges Vg	6

desserts

Panna cotta, poached pear, hazelnuts Vg GF	9
Pistachio cheesecake GF	11
Chocolate brownie, pecans, vanilla ice cream	11

V vegetarian · Vg vegan · VgO vegan on request · GF gluten free · H halal
Prices include VAT. A discretionary 12.5% service charge is added to your bill. Please tell us about any allergies, intolerances or coeliac disease before you order. Our kitchen handles allergens, so we cannot guarantee any dish is allergen-free, and vegan dishes may not suit milk or egg allergies. Ask us for our allergen guide. We are a cashless venue.

WINE

By the glass, carafe or bottle.

sparkling

	125ml	Bottle
Astoria, Butterfly Prosecco di Treviso Extra Dry NV *Italy, Treviso*	8	40
Lyme Bay, Brut Reserve NV *England, Devon & Essex*	18	95
Paul Augustine, Brut NV *France, Champagne*		110
Bollinger Special Cuvee NV *France, Champagne*		140

white

	150ml	250ml	500ml	Bottle
Bodegas Campoameno, Vega Badenes Verdejo *Spain 2024*	7.5	11	19.5	28
Avenida da Adega, Afosino Vinho Verde *Portugal 2024*	8	12.5	23.5	33
Château Canet, Picpoul de Pinet Tête de Cuvée *France, Languedoc-Roussillon 2023*	10	15.5	28	40
Stoneburn, Sauvignon Blanc *New Zealand, Marlborough 2025*	11.5	17.5	32.5	46
Terra de Asorei, Albariño *Spain, Rías Baixas 2025*	12	19	34	50
Weingut Stadlmann, Grüner Veltliner *Austria, Thermenregion 2022*				57
Mâcon-Péronne, Domaine du Bicheron *France, Burgundy 2023*				65
Clemens Busch, Nonnengarten Riesling Trocken *Germany, Mosel 2020*				79
Domaine Hubert Brochard, Sancerre Blanc *France, Loire 2024*				89
Bourgogne Blanc, Domaine Tollot-Beaut *France, Burgundy 2019*				95

rosé

	150ml	250ml	500ml	Bottle
Casa Girelli, Canaletto Rosato Italiano *Italy NV*	7.5	11	19.5	28
JCP Maltus, Château Teyssier Pezat Rosé *France, Provence 2024*				47

red

	150ml	250ml	500ml	Bottle
Casa Girelli, Canaletto Rosso Italiano *Italy NV*	7.5	11	19.5	30
Esteban Martín, Red *Spain, Cariñena 2022*	8.5	13	22.5	33
Château Canet, La Vigne de France Merlot *France, Languedoc 2024*	8	14	24.5	37
LaMura Nero d'Avola, Biologico *Italy, Sicily 2022*	10	15	26.5	40
Mi Terruño, Expresión Malbec *Argentina, Mendoza 2024*	10.5	16	28.5	44
Indaba Merlot *South Africa, Southern Cape 2022*				49
La Giaretta, Volpare Valpolicella *Italy, Veneto 2023*				55
Bourgogne Pinot Noir, Domaine du Bicheron *France, Burgundy 2022*				69
Bodega El Reventón, La Reina *Spain, Sierra de Gredos 2022*				77
Le Différent de Château de Ferrand, St Emilion Grand Cru *France, Bordeaux 2012*				85
Monthélie Rouge, Domaine Éric Boigelot *France, Burgundy 2017*				99
Patrizia Cencioni, Rosso di Montalcino *Italy, Tuscany 2021*				110
Château La Gaffelière, Clos La Gaffelière *France, Bordeaux 2019*				110
Bourgogne Côte d'Or Rouge, Domaine Tollot-Beaut *France, Burgundy 2022*				130
Patrizia Cencioni, Brunello di Montalcino *Italy 2017*				150
Castello di Ama, Haiku *Italy 2019*				170

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