



**COFFEE & PASTRY**

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

Croissant £3.50 Pain Au Chocolat £3.70

**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

**BRUNCH & LIGHT PLATES**

Greek Yogurt Bowl <i>Greek Yogurt, honey, chia seed, chopped roasted almond, fresh berries, chunky granola, roasted coconut flakes</i>	£8.00
Acai Bowl <i>Acai fruit mix, banana, chia seed, chopped roasted almond, fresh berries, chunky granola, roasted coconut flakes</i>	£11.00
Jammy Eggs / Avocado / Sourdough Toast <i>Soft boiled egg marinated in spiced soy sauce, cream cheese, mashed avocado, pickled onion, toasted sourdough, served with mix-leaf salad on the side</i>	£14.00
Primrose Florentine <i>Poached eggs, spinach, hollandaise, toasted sourdough, served with mix-leaf salad on the side</i>	£12.00
Primrose Benedict <i>Poached eggs, ham, hollandaise, toasted sourdough, served with mix-leaf salad on the side</i>	£13.00
Primrose Royale <i>Poached eggs, salmon, hollandaise, toasted sourdough, served with mix-leaf salad on the side</i>	£14.00
Omelet <i>Eggs, butter, peppers, onion, mushrooms, cheese, chives, served with mix-leaf salad on the side</i>	£12.00
Mediterranean Shakshuka <i>Poached eggs, rich tomato sauce, onion, pepper, Greek feta, sourdough</i>	£14.00
Truffle Mushroom Toast <i>Poached eggs, Roasted shredded oyster mushroom, sweet soy marinated shiitake mushroom cream cheese, truffle mayo, poached eggs, toasted sourdough</i>	£13.00

**BIGGER PLATES**

Primrose Sandwich <i>Rosemary focaccia, chicken, stracciatella cheese, avocado, fresh &amp; sun-dry tomato, salad, crispy shallot, mayo</i>	£15.00
Smoked Salmon Open Sandwich <i>Sourdough, Scottish smoked salmon, cream cheese, cucumber, pickled onion, dill, extra virgin olive oil</i>	£15.00
Heritage Tomato & Feta Salad V <i>Mixed tomato, mixed leaves, Greek feta, honey thyme dressing</i>	£13.00
Chicken Caesar Salad <i>Shredded chicken, lettuce, parmesan, sourdough croutons, anchovy caesar dressing</i>	£14.00
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</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</i>	£18.00
Charcuterie (For 2) <i>Black pepper saucisson, chili saucisson, parma ham, porchetta</i>	£23.00
Cheese Selection (For 2) <i>Brillat-Savarin, comte Vieux, taleggio, blueberry blue cheese, crackers</i>	£20.00

**SWEET**

French Toast With Cream <i>Brioche, mixed berries cream fraiche, fresh berries, brown sugar, maple syrup</i>	£12.00
Cake Of The Day	£6.00
Lemon Posset VG <i>Silky lemon cream, raspberry &amp; rhubarb compote, berries, amaretto</i>	£8.00
Chocolate Crèmeux V <i>Crème fraiche, chocolate biscuit, dark chocolate mousse, caramelised popcorn chocolate crumble</i>	£8.00
Creamy Pistachio Cheesecake V <i>Roasted pistachio, cream cheese, double cream</i>	£11.00

**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

**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 Azzurro 5% ABV	£6.00
Virgin Mary (add Vodka or Tequila or Gin for £5.50)	£6.00

**WINES BY THE GLASS**

**Sparkling**

Astoria, Butterfly Prosecco Di Treviso Extra Dry, NV <i>Italy – Treviso</i>	£8.00 / £40.00
Lyme Bay, Brut Reserve, NV <i>England – Devon/Essex</i>	£18.00 / £95.00

**White**

Bodegas Campoameno, Vega Badenes Verdejo <i>Spain 2024</i>	£6.50 / £27.00
Avenida da Adega, Afosino Vinho Verde <i>Portugal 2024</i>	£7.00 / £32.00
Château Canet, Picpoul De Pinet Tête De Cuvée <i>France – Languedoc-Roussillon 2024</i>	£9.00 / £39.00
Stoneburn, Sauvignon Blanc <i>New Zealand – Marlborough 2025</i>	£10.50 / £45.00
Bouza do Rei, Albariño <i>Spain – Rias Baixas 2022</i>	£11.00 / £49.00

**Rose**

Casa Girelli, Canaletto Rosato Italiano <i>Italy NW</i>	£6.50 / £27.50
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**Red**

Casa Girelli, Canaletto Rosso Italiano <i>Italy NW</i>	£6.50 / £28.00
Esteban Martín, Red <i>Spain – Cariñena 2022</i>	£7.50 / £32.00
Château Canet, La Vigne De France Merlot, 2024 <i>France – Languedoc 2024</i>	£8.00 / £36.00
LaMura Nero D'Avola, Biologico, 2022 <i>Italy – Sicily 2022</i>	£9.00 / £39.00
Mi Terruño, Expresión Malbec <i>Argentina – Mendoza 2024</i>	£9.50 / £43.00

FULL WINE LIST AVAILABLE PLEASE ASK YOUR SERVER

