Lunch - available 11am - 5pm

PLEASE ORDER AT THE COUNTER

Breakfast - available 9am-3.30pm

BUBBLE & SQUEAK: GF

With two poached eggs and grilled tomato 5.50 (add bacon or sausages or smoked salmon + 2.25 baked beans or mushrooms or hash browns + 1.50)

EGGS FLORENTINE: two poached eggs, toasted muffin, spinach and hollandaise V 7.50

EGGS BENEDICT two poached eggs on a toasted muffin with ham & hollandaise 7.95

EGGS ROYALE: two poached eggs, toasted muffin, smoked salmon, hollandaise 8.50

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..7.95

VEGGIE MONTY: 2 poached eggs, 2 portobello mushrooms, baked beans, hash brown, grilled halloumi, wilted spinach, harissa tomatoes and sourdough toast V 8.95

(SORRY NO CHANGES TO THE MONTYS)

SMASHED AVOCADO on sourdough toast with harissa spiked roasted tomatoes & peppers, crumbled goats cheese, poached egg, hazelnut dukka V 8.95

Batch Bakery gluten-free bread available - add £1

HOME-CURED CORNED BEEF HASH with onions, sauteed potato & sweet potato, cornichons and topped with a fried egg GF 6.95

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

WARM SAVOURY CROISSANT filled with roast ham, gruyere and Portobello mushrooms 4.50 with salad 5.95

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

SANDWICHES 5.95

on Hobbs House white or granary with a side salad

PULLED SMOKED CHICKEN

mayonnaise, rocket and grated parmesan

HOT-SMOKED SALMON

cream cheese, avocado, tomato and coriander salsa

THNA

pickled cucumber, mayonnaise, gruyere

HERITAGE-CURE HAM

coleslaw, cornichons, mustard and crispy fried shallots

AV0CAD0

cheddar cheese & fresh herbs, Morrocan-spiced roasted tomatoes and peppers

DELUXE SANDWICHES

PRIMROSE CLUB smoked chicken, mayonnaise, avocado, smoked bacon, cheddar, tomato, mixed leaves and Burts salted crisps 8.50

DELUXE FISHFINGER SANDWICH breaded salmon goujons, tartare sauce, tomatoes and salad leaves on Hobbs House white or granary bread 8.50

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

Batch Bakery gluten-free bread available - add £1

SIDES

HOMECUT FAT CHIPS with house spicy ketchup 3.95

SWEET POTATO WEDGES paprika and aioli dip 4.50

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

Snacks:

Marinated Greek olives with chilli & herbs	3.00
Roasted Marcona almonds	2.50
Habas Fritas - Spanish salted dried butter beans	2.00

Please see the blackboard for today's specials

HOMEMADE 7oz BEEFBURGER with caramelised red onions tomato and chilli relish, melting Hereford Hop cheese in a herby foccacia bun, Mixed salad 9.95

MONKFISH SCAMPI in Cajun-spiced breadcrumbs with roasted red pepper mayonnaise, peppery radish and watercress salad 9.95

CHARGRILLED CHICKEN SALAD with mango and cucumber, sticky cashews, ginger and lime dressing 8.95 GF

CRISPY COCONUT PANCAKE: Vietnamese-style filled with fresh white crab, sea-spiced aubergine and chilli and served with crunchy gem salad, light soy dressing and chargrilled lime 9.95 GF

HALLOUMI AND COURGETTE BURGER in a brioche bun with roasted cherry tomatoes, lemon and dill mayonnaise, crispy capers and a timbale of straw chips 8.95

SPICY SWEETCORN FRITTERS with coriander, chilli and spring onions, sweet chilli sauce, mixed leaves 8.95 GF

BROAD BEAN FALAFEL WRAP with hummus, raita, harissa tomato and red peppers, served with a mixed salad V 8.95

SLOW COOKED PULLED HARISSA LAMB, baba ganoush, feta and pine nuts in warm pita with Greek salad 8.95

GRILLED GOATS CHEESE on crostini with caramelised pears, crispy fried walnuts, pesto, salad leaves and cherry tomatoes V 8.95

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 8.95

THE SCANDI OPEN with cured smoked salmon, pickled cucumber slices in dill, mustard and pink peppercorn vinaigrette, beetroot slices and celeriac remoulade on pimpernickel & cranberry rye 7.95

CRACKING CHEESE PLOUGHMAN'S

Wensleydale, Montgomery cheddar and Colston Bassett stilton with crusty Hobb's House baguette, chutney, apple, beetroot, pickled onion and tomato 8.50 V

£2 from the sale of every Ploughman's will be donated to Wallace & Gromit's Grand Appeal.

Charly no 1043603, ©&™Wallace & Gromit's Children's Foundation/Aurdman/W&G Ltd 2016. All rights reserved.

Several other items from the above can be made gluten-free - just ask

see over for drinks

HOT DRINKS

Americano 2.30

Cappuccino 2.60

Latte 2.60

Flat White 2.60

Espresso 2.20

Café Macchiato 2.25

Mocha 2.95

Syrups:

Vanilla, Gingerbread 40p each

Zuma Hot Chocolate 2.95

With Cadbury's Flake &

Marshmallows 3.25

Canton Pyramid Tea 1.95 mug/2.25 pot

Black teas: English Breakfast, Earl Grey,

Mango Noir

Green Teas: Jasmine Pearls, Jade Tips

Herbal Infusions: Red Berry and Hibiscus.

Organic Lemongrass & Ginger,

Organic Wild Rooibos

Canton Loose leaf Teas: - 2.25 pot

English Breakfast,

Earl Grey

Pot fresh mint tea 2.25

Pukka Herbal Teas: - 1.75 mug

Cleanse, Revitalise, Detox

Builders Tea

Muq 1.50 Pot 1.75

COLD DRINKS

Freshly squeezed Orange Juice 3.50
Apple juice, Cranberry Juice 1.75
Luscombe Organics: 2.75
Apple, Apple and Pear,
Sicilian Lemonade, Spicy Ginger Beer

Raspberry Crush

San Pellegrino 2.50

Grapefruit/Orange Rosso

Bottle Green Presse

Elderflower /Lemongrass and Ginger 2.50

Frank Mineral Water

Still or Sparkling 1.50

Cans:- 1.95 Sprite, Coca Cola, Diet Coke

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 3.95/10.95/16.50

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

MADREGALE ROSSO 3.95/10.95/16.50

Terre de Chieti Italy

BEER, CIDER

Butcombe Blond or IPA 50cl	4.95
Becks 27.5cl	3.50
Leffe Blonde 27.5cl	3.95
Becks Blue (non-alcoholic) 27.5cl	3.50
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 9466577 Mon- Sat 9am - 5pm Sun 9.30am - 5pm