

## PLEASE ORDER AT THE COUNTER

### Breakfast - available 9am-3.30pm

#### BUBBLE & SQUEAK: **GF**

With two poached eggs and grilled tomato 5.95  
(add bacon or sausages or smoked salmon or smashed avocado or wilted spinach + 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..8.50

**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

**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** 7.50

**HUEVOS RANCHEROS** Mexican-style baked eggs with  
chorizo, chipotle chilli, tomatoes and red peppers,  
served with toasted herb bread  
and smashed avocado 7.95

#### 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 & Portobello mushrooms 4.95 with salad 5.95

### Lunch - available 11am - 5pm

#### 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

#### LINE-CAUGHT TUNA

red onion marmalade, mayonnaise, gruyere

#### HERITAGE-CURE HAM

coleslaw, cornichons, mustard and crispy fried shallots

#### AVOCADO

cheddar cheese & fresh herbs, Moroccan-spiced  
tomatoes

**HOME-MADE CORNED BEEF** horseradish remoulade, grainy  
mustard, cornichons and Swiss cheese

#### DELUXE SANDWICHES

**PRIMROSE CLUB** smoked chicken, mayonnaise,  
avocado, heritage-cured ham, 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

**Gluten-free bread available with all the above - add £1**

#### CROQUES

**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

**CROQUE SEÑOR** a monsieur with Manchego chese, fried  
chorizo and smoked paprika 8.50

#### SIDES

**HEMOCUT 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

**CRISPY ONION RINGS** with sour cream & chive dip 3.95

#### Snacks:

Roasted Marcona almonds 2.50

Habas Fritas - Spanish salted dried butter beans 2.00

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

### Please see the blackboard for soups and seasonal specials

**HOME-MADE HAMBURGER** of West Country pork in a  
brioche bun with applewood-smoked cheddar, apple and  
cider brandy chutney, with slaw and salad 9.95

**CHICKEN BREAST AND FRESH MANGO SALAD** with  
roasted cashews, szechuan pepper, ginger, lime, chilli  
and coriander, Vietnamese dressing 8.95

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

**BROAD BEAN FALAFEL WRAP** with spinach, feta, spiced  
sweet potato, raita, harissa tomato and red peppers,  
served with a mixed salad **V** 8.95

**FATTOUSH SALAD** with parsley, tomato, red onions and  
torn pita, topped with slow-roasted harissa lamb, feta,  
pine kernels and pomegranate seeds 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  
pumpernickel & cranberry rye 7.95

**HOMEMADE 7oz BEEFBURGER** in a bun with melted  
Hereford Hop cheese, caramelised red onion and fresh  
tomato with mixed salad 9.95 crispy bacon add 2.25

**POTTED BRIXHAM CRAB** with smoked paprika and  
brandy, toast fingers, pickled cucumber  
and mixed leaves 9.95

**CRACKING PLOUGHMAN'S**  
Montgomery cheddar and Colston Bassett stilton  
with heritage-cured ham and mini sausage roll,  
crusty Hobb's House baguette, chutney, apple,  
beetroot, pickled onion and tomato 8.95

see over for drinks

## HOT DRINKS

Americano 2.35  
Cappuccino 2.65  
Latte 2.65  
Flat White 2.65  
Espresso 2.20  
Café Macchiato 2.25

Mocha 2.95

### **Syrups:**

Vanilla, Gingerbread, Caramel, Hazelnut  
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**

Mug 1.60 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

**Bradleys Somerset Quench: 2.75**

Lime and Ginger,  
Elderflower Bubbly

**San Pellegrino 2.50**

Grapefruit/Orange Rosso

## **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 4.95/11.50/16.50

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 4.95/11.50/16.50

Terre de Chieti Italy

## **BEER, CIDER**

Bristol Beer Factory 500ml bottles 4.95

Hefe (refreshing wheat beer) Independence (hoppy pale ale)

Seven (classic amber ale)

Becks 27.5cl 3.50

Lefe Blonde 27.5cl 3.95

Cider - Ashton Press 500ml 4.95



## **THE PRIMROSE CAFE MENU AND DRINKS LIST**

web: [www.primrosecafe.co.uk](http://www.primrosecafe.co.uk)

email: [info@primrosecafe.co.uk](mailto:info@primrosecafe.co.uk)

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Mon- Sat 9am - 5pm

Sun 9.30am - 5pm