



HOT DRINKS

Americano 2.45 Cappuccino, Latte, Flat White 2.95

Espresso 1.50/1.95, Macchiato 2.25

Mocha 3.50 Chai Latte 3.25

Syrups 40p each:

Vanilla, Gingerbread, Caramel, Hazelnut

Hot Chocolate 3.50 with Flake & Marshmallows 3.95

Canton Pyramid Tea 1.95 mug/2.50 pot

Black teas: English Breakfast, Earl Grey,

Organic Chamomile Green Tea: Jade Tips

Herbal Infusions: Red Berry and Hibiscus,

Organic Lemongrass & Ginger, Organic Wild Rooibos

Decaf coffee, oat and soya milk all available

Pot fresh mint tea 2.50

Pukka Herbal Teas:- 1.75 mug

Cleanse, Revitalise, Detox

Builders Tea: Mug 1.60 Pot for one 1.95 for two 3.50

COLD DRINKS

Freshly squeezed Orange Juice 3.75

Apple juice, Cranberry Juice 1.95

Luscombe Organics: 2.95 Apple, Sicilian Lemonade

Bradleys : 2.95

Lime and Ginger / Elderflower Bubbly,

Spicy Ginger Beer / Apple and Blackberry

San Pellegrino 2.50 Pomegranate/Orange Rosso

Coke/Diet Coke 1.95

Mineral Water Still or Sparkling 1.75/3.50

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

- NERO D'AVOLA Palazzo del Mare 4.95/11.50/16.50

BEER, CIDER

Bristol Beer Factory 500ml bottles, Hefe (refreshing wheat beer)

Independence (hoppy pale ale) Fortitude (classic amber ale) 4.95

Becks 27.5cl 3.75

Leffe Blonde 27.5cl 4.25

Cider - Ashton Press 500ml 4.95

Breakfast - available 9am-12noon

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 9.95

VEGAN MONTY: 2 portobello mushrooms, baked beans, sweet potato falafels, wilted spinach, harissa tomatoes, hash brown, aubergine "bacon" and sourdough toast
Vegan 9.95

no changes to the Monty's please

SMASHED AVOCADO on sourdough toast with harissa spiked roasted tomatoes & peppers, crumbled goats cheese, poached egg, hazelnut dukka V 9.95

TOASTED BAGEL with Chew Valley smoked salmon and cream cheese, mixed leaf salad 6.50

PRIMROSE BLT on chargrilled sourdough with dry cured bacon, tomato, lettuce and mayo 7.95

PRIMROSE ALT - as above, but with aubergine "bacon" and egg-free mayo Vegan 7.95

WARM SAVOURY CROISSANT
filled with roast ham and gruyere cheese 4.95

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

SELECTION OF PASTRIES (all vegan) AND CAKES
please ask

Lunch - available 12noon - 3pm

ROSEMARY & SEASALT FOCACCIA- toasted & with salad garnish

MOZZARELLA, vine tomato, basil and pesto V 6.50

GOAT'S CHEESE, caramelised onion, black olive V 6.50

CLUB : ROAST CHICKEN, mayonnaise, pancetta, tomato, Westcombe cheddar and avocado 7.95

TOASTED TORTILLA WRAP with sweet potato falafel, guacamole, chipotle mayo, red pepper and spinach Vegan 8.50

DELUXE FISHFINGER SANDWICH breaded salmon goujons, tartare sauce, tomatoes salad leaves on Bertinet white or granary. 9.50

GRILLED GOATS CHEESE SALAD on crostini with caramelised pears, crispy walnuts, pesto, salad leaves, cherry tomatoes V 9.95

CROQUE MONSIEUR with ham and béchamel sauce, gratinated with gruyere cheese, mixed salad 7.95

CROQUE FORESTIERE wilted spinach, roasted mushrooms, gruyere V 7.95

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

SIDES

HOMECLUT FAT CHIPS with house spicy ketchup 3.95

SWEET POTATO WEDGES paprika and aioli dip 4.75

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