

PLEASE PAY BY CARD IF POSSIBLE

Whilst we accept cash payment we have no cash till and do not keep any change on the premises

Breakfast - available 9am-noon

FULL MONTY: 2 poached eggs, 2 rashers bacon, 2 sausages, 2 portobello mushrooms, baked beans, grilled tomato, hash brown and sourdough toast. 12.95

MINI MONTY: as above, but smaller.. 9.50

VEGGIE MONTY: 2 poached eggs, 2 portobello mushrooms, baked beans, hash brown, veggie sausage, wilted spinach, harissa tomatoes and sourdough toast **V** 12.95

VEGAN MONTY: 2 portobello mushrooms, baked beans, crispy sweet potato rissoles, wilted spinach, harissa tomatoes, hash brown, vegan sausage and sourdough toast with vegan spread **Vegan** 12.95

SORRY NO MONTY CHANGES

SMASHED AVOCADO on sourdough toast with harissa spiked roasted tomatoes & peppers, crumbled goats cheese, poached eggs, hazelnut dukka **V** 11.50

HUEVOS RANCHEROS Mexican-style baked eggs with chorizo, chipotle chilli, tomatoes and red peppers, served with corn tortilla **GF** 11.50
- add avocado +2.25

GREEN HERB AND SPINACH PANCAKES, whipped feta, harissa tomatoes, rocket and charred lime 10.95

- the following are also available until 3pm

PRIMROSE BRUNCH BLT on chargrilled sourdough with dry cured bacon, tomato, lettuce and mayonnaise 8.95

BELGIAN WAFFLE
- with bananas & hot chocolate sauce **V**
or with red berries, yoghurt & maple syrup **V**
or bacon & maple syrup 7.95

BUTTERMILK PANCAKES with blueberries, ricotta and honey **V** 8.50

ORGANIC MUESLI nuts & seeds, red berries, yoghurt & honey **V** 5.95

TOASTED BAGEL with Chew Valley smoked salmon and cream cheese, mixed leaf salad 7.95

WARM SAVOURY CROISSANT filled with roast ham and gruyere cheese with side salad 6.50

Lunch

available noon - 3pm

NEW YORKER with salt beef pastrami, pickled gherkins, sauerkraut, gruyere cheese and French's mustard on wholemeal bloomer 8.95

VEGGIE NEW YORKER with beetroot, pickled vegetables, spinach, mayo, gherkins, smoked Applewood cheddar and French's mustard on wholemeal bloomer **V** 8.95

HOME-CURED GRAVLAX on toasted rye with fennel, orange and beetroot salad, dill, mustard and pink peppercorn vinaigrette 11.95

VINTAGE CHEDDAR RAREBIT on toasted sourdough with side salad, apple and cider brandy chutney **V** 7.95

PRIMROSE CLUB FOCACCIA - toasted rosemary and seasalt focaccia with roast chicken, mayonnaise, rocket, heritage-cured ham, cheddar, tomato, & mixed leaves 9.95

MOZZARELLA TOMATO AND PESTO FOCACCIA - toasted rosemary and seasalt focaccia with mozzarella, sundried tomato, fresh vine tomato and basil **V** 8.50

DELUXE FISHFINGER SANDWICH, breaded salmon goujons, tartare sauce, tomatoes and salad leaves on wholemeal bloomer 9.95

CAJUN-SPICED KING PRAWNS in crisp crumb coating, on a toasted pretzel roll with crunchy lettuce, dill pickle and spicy Creole mayonnaise 11.50

SIDES

SKIN-ON FAT CHIPS with house spicy ketchup **Vegan** 3.95

SWEET POTATO FRIES, paprika and aioli dip **Vegan** 4.75

STRAW CHIPS rosemary sea-salt, pink peppercorns, crispy fried shallots and vegan mayonnaise **Vegan** 3.95

HOUSE SLAW shredded red cabbage, red onion, apple and celery, dressed with vegan mayo **Vegan** 3.50

LAPTOPS

We're happy for you to come here and work or study, but please note we are primarily a cafe, so no laptops at busy times: typically all day at weekends and 11am-3pm weekdays, but always at our discretion

Please see the blackboard for seasonal specials

TANDOORI-SPICED CHICKEN in kachumber salad, toasted naan chips, spicy cashews and mango chutney, yoghurt and mint dressing 11.95

CHILLED WATERMELON, FETA AND CUCUMBER SALAD with balsamic and pomegranate molasses dressing **V** 11.95

5 SEARED BRIXHAM SCALLOPS, chorizo, romesco sauce and mixed leaves 15.95

GRILLED GOATS CHEESE on crostini with caramelised pears, crispy fried walnuts, pesto, salad leaves and cherry tomatoes **V** 11.95

DEVILLED CORNISH CRAB TOASTIE in sourdough with gruyere cheese, mixed leaves and citrus mayo 12.50

PANZANELLA SALAD with roasted sweet peppers, focaccia bread, tomatoes, basil, black olives and capers **Vegan** 10.95

LOADED SWEET POTATO FALAFEL WRAP with fire-roasted red peppers, spinach, hazelnut romesco and fresh coriander in a toasted flour tortilla, served with mixed leaf salad **Vegan** 10.95

SOUPA-TOASTIE a cup of the day's soup, half a croque (see choices below) a small side salad and a timbale of straw chips 9.95

CROQUES

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

CROQUE FORESTIERE wilted spinach, gruyere and mushrooms **V** 7.95

CROQUE SEÑOR a monsieur with Manchego cheese, fried chorizo and smoked paprika 8.95

CROQUE ROYALE with smoked salmon 9.95

see over for drinks

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

HOT DRINKS

Americano 2.75

Cappuccino/Latte/Flat White 3.25

Mocha 3.75

- iced coffee please ask

Espresso 1.50/1.95

Café Macchiato 2.25

Chai Latte 3.50 Dirty Chai 4.50

Cortado 2.95

Syrups:

Vanilla, Caramel, Hazelnut, 95p each

Hot Chocolate 3.75

with Cadbury's Flake &

Marshmallows 4.25

Tea 1.95 mug/2.75 pot

Black teas: English Breakfast, Earl Grey,

Green Tea: Jade Tips

Herbal Infusions: Red Berry and Hibiscus,

Organic Lemongrass & Ginger,

Organic Wild Rooibos, Organic Chamomile

Pot fresh mint tea 2.75

Decaf coffee, oat and soya milk all available

at no extra charge

Builders Tea

Mug 1.60 Pot for one 1.95

COCKTAILS and REFRESHERS

BLOODY MARY 5.95 single/7.95 double

BUCK'S FIZZ 6.50

BELLINI - white peach and prosecco 7.95

APEROL SPRITZ 7.95

PIMMS no.1 with all the trimmings 7.95

RASPBERRY MOJITO (non-alcoholic) raspberry,
fresh mint, lime juice and soda 5.95
- with rum 8.50

RED BERRY AND HISICUS ICED TEA 3.95

COLD DRINKS

Freshly squeezed Orange Juice 3.75

Apple juice, Cranberry Juice 1.95

Luscombe Organics: 3.25

Apple, Sicilian Lemonade

Bradleys : 3.25

Elderflower Bubbly,

Spicy Ginger Beer

San Pellegrino 2.50

Pomegranate/Orange Rosso/Limonata/Grapefruit

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 6.75/17.00/24.00

One Chain Vineyards Australia

PICPOUL de PINET 7.00/17.50/26.00

Celliers Colombier France

MICHEL SERVIN blanc, vin de France 5.95/13.50/20.00

PROSECCO Rivamonte 6.50 (125ml)/30.00

ROSE 175ml glass/500ml carafe/750ml bottle

LA BOIS DES VIOLETTES 5.95/13.50/20.00

Pays d'Oc France

RED WINE 175ml glass/500ml carafe/750ml bottle

BARON DE BAUSSAC 6.75/17.00/24.00

Carignan Vieilles Vignes France

ALTOPIANO Terre de Chieti Rosso (organic). 5.95/13.50/20.00

Torro Italy

BEER, CIDER

Bristol Beer Factory 500ml cans, choose from:

Optimist (refreshing light beer) Independence (hoppy pale

ale) Fortitude (classic amber ale) , Infinity (pale golden lager)

4.95

Cider - Bristol Cider Factory Cloudy, medium dry 4.5% 4.95



THE PRIMROSE CAFE MENU AND DRINKS LIST

web: www.primrosecafe.co.uk
email: info@primrosecafe.co.uk
twitter: @ThePrimroseCafe