

Breakfast - available 9am-noon

SOFT SOURDOUGH BAP with cumberland sausage ring or bacon	5.50
load it with black pudding + 1.75, hash browns + 1.50, portobello mushroom + 1.75, fried egg + 1.75, bacon + 3.00, cumberland sausage + 3.00 - also available to take away	
FULL MONTY: 2 poached eggs, 2 rashers bacon, 2 sausages, 2 portobello mushrooms, baked beans, grilled tomato, black pudding, hash browns and sourdough toast.	14.95
MINI MONTY: as above, but smaller..	11.50
VEGGIE MONTY: 2 poached eggs, 2 portobello mushrooms, baked beans, hash brown, veggie sausage, wilted spinach, tomatoes and sourdough toast V	14.95
VEGAN MONTY: 2 portobello mushrooms, baked beans, crispy sweet potato rissoles, wilted spinach, tomatoes, hash brown, vegan sausage and sourdough toast with vegan spread Vegan	14.95
SMASHED AVOCADO AND PEAS on sourdough toast with harissa-spiked roasted tomatoes & peppers, crumbled goats cheese, poached eggs, hazelnut dukka V	14.95
ORGANIC MUESLI nuts & seeds, red berry compote, yoghurt & honey V	6.95

Pastries

Delivered every day and available till sold out:

Croissant, plain or with butter and jam	3.50
Pain au Chocolat	3.75
Cinnamon Swirl	3.50
CINNAMON FRENCH TOAST , berry compote, ricotta, candied pecans	10.50
TOASTED TEACAKE , with butter and jam	3.75
CREAM TEA - with 2 scones, butter, jam and clotted cream and a pot of English breakfast tea for one.	7.95
CAKE SELECTION - see counter	

From the Kitchen:

Filled hot savoury croissant, choose from: Mushroom, spinach and ricotta or Roast ham and Gruyere cheese	8.50
add a fried egg	1.75

Brunch - available 9am - 3pm

BUBBLE & SQUEAK , Pulled ham hock, mustard sauce and fried egg GF	12.95
BELGIAN WAFFLE choose toppings below	6.50
3 BUTTERMILK PANCAKES choose toppings below	7.50
sliced bananas + 1.25 hot chocolate sauce + 1.25 red berry compote + 1.75 Greek yoghurt + 1.75 maple syrup + 1.25 bacon + 3.00	
SMOKED SALMON TOASTED BAGEL with horseradish cream cheese, rocket, pickled beetroot, red onion. Miso mayo, mixed leaf salad	12.95
KIMCHI TOASTED BAGEL with Gochujang barbecued bacon, kimchi, cream cheese and melted cheddar, charred spring onion and Asian slaw	11.95
- have it with a fried egg (+1.75)	
HUEVOS RANCHEROS Mexican-style baked eggs with chorizo sausage, chipotle chilli, tomatoes and red peppers, served with corn tortilla chips GF - add smashed avocado & peas	14.50 +2.50
PRIMROSE BRUNCH BLT on chargrilled sourdough with dry cured bacon, tomato, lettuce and mayonnaise	12.95
PAN CATALAN: roasted tomatoes on chargrilled sourdough with red wine vinegar, olive oil and sea salt Vegan	8.50
CROQUE MONSIEUR with ham and béchamel sauce, gratinated with gruyere cheese, mixed salad	11.95
CROQUE FORESTIERE wilted spinach, gruyere and mushrooms V	11.95
CROQUE SEÑOR a monsieur with Manchego cheese, chorizo and smoked paprika	12.50
- add a fried egg to any of the above	1.75

There is a discretionary 10% service charge which is shared
equally between the staff

Lunch available noon - 3pm

GRILLED GOATS CHEESE on crostini with caramelised pears, walnuts, pesto, salad leaves and cherry tomatoes - can be GF, please ask V	15.50
ROAST CHICKEN AND MANGO SALAD with cucumber ribbons, toasted cashew nuts and coriander, lime and ginger dressing	15.50
SOUPA-TOASTIE a cup of the day's soup, half a croque (see choices below left), small side salad a timbale of straw chips V (depending on choice of croque)	14.50
TOASTED TORTILLA WRAP - filled with crispy king oyster mushroom in Katsu sauce and served with pickled Asian slaw Vegan	14.50
NEW YORKER with salt beef pastrami, pickled gherkins, sauerkraut, gruyere cheese and French's mustard on wholemeal bloomer	10.95
VEGGIE NEW YORKER with beetroot, pickled vegetables, spinach, mayo, gherkins, smoked vegan Applewood cheddar and French's mustard on wholemeal bloomer Vegan	10.95
VINTAGE CHEDDAR RAREBIT on toasted sourdough with side salad, pear and ginger chutney V	11.95
- have it with roasted ham (+2.00), tomato (+1.00) or a fried egg (+1.75)	
PESTO CHICKEN FOCACCIA - toasted rosemary and seasalt focaccia with roast chicken tossed in pesto mayo, basil, melted cheddar & mixed leaves	12.95
THE CUBANO - smoked pork loin, Brunswick ham, gherkins, garlic mayo and gruyere cheese on a toasted garlic baguette with mustard and hot sauce	14.50
DELUXE FISHFINGER SANDWICH , breaded salmon goujons, tartare sauce, tomatoes and salad leaves on wholemeal bloomer	13.95
SOUP OF THE DAY with grilled sourdough & butter	7.95
SKIN-ON FAT CHIPS with house spicy ketchup Vegan	5.50
SWEET POTATO FRIES , paprika and aioli dip Vegan	5.95
STRAW CHIPS rosemary sea-salt, pink peppercorns, crispy fried shallots and vegan mayonnaise Vegan	5.50
LOADED FRIES - why not load your chips? any of the above with - crumbled feta cheese and herb gremolata + 3.50 - kimchi and barbecue bacon + 3.50 - slow-cooked beef ragu and melted cheddar. + 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

HOT DRINKS

-all coffees are double shot unless specified

Americano 3.10

Flat White 3.75

Cappuccino or Latte 3.95

Mocha 4.75

Espresso single 1.95 double 2.50

Café Macchiato 2.75 Cortado 2.95

Chai Latte 4.25 Dirty Chai 5.25

Syrups: Vanilla, Caramel, Hazelnut, 1.20 each

“Perfect Ted” Organic Matcha 4.75, hot or iced

Iced strawberry Matcha + 1.00

Hot Chocolate 4.25

+ Cadbury’s Flake & Marshmallows 4.75

add a shot of Bailey’s, Amaretto or Rum + 2.50

Tea 2.50 mug/3.50 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 3.50

Decaf coffee, oat, coconut and almond milk all available

at no extra charge

Builders Tea: Mug 1.95 Pot for one 2.50

COCKTAILS and REFRESHERS

BLOODY MARY	7.50 single/9.50 double - add crispy bacon + 3.00
BELLINI - white peach and prosecco	8.95
APEROL SPRITZ	9.50
RASPBERRY MOJITO (non-alcoholic) raspberry, fresh mint, lime juice and soda	6.95
- with a double shot of rum	9.50
HUGO SPRITZ - gin, elderflower, soda, prosecco and mint.	9.50
ICED TEA - home-made red berry and hibiscus	5.95
RHUBARB, ginger and orange cooler	6.95

COLD DRINKS

Freshly squeezed Orange Juice 4.25

Cloudy apple juice/Cranberry Juice 3.50

Luscombe Organics: 4.75

Rhubarb Crush or Sicilian Lemonade

Elderflower Bubbly/

Spicy Ginger Beer 4.75

San Pellegrino 3.75

Pomegranate/Orange Rosso/Limonata/Grapefruit

Coke/Diet Coke 3.50

Mineral Water

Still or Sparkling 2.50/4.25

Remedy Kombucha Ginger & Lemon 250ml 4.75

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

AUCTION HOUSE CHARDONNAY 7.75/20.00/30.00

South-East Australia

ORSINO PINOT GRIGIO 7.50/19.00/28.00

Veneto Italy

SAUVIGNON BLANC reserva 7.75/20.00/30.00

Los Espinos, Chile

PROSECCO Rivamonte 7.50 (125ml)/35.00

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

LE PETIT BALTHAZAR 7.75/20.00/30.00

Cinsault Rose, Pays d’Oc France

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

PARA DOS MALBEC 7.75/20.00/30.00

San Juan, Argentina

MONTEPULCIANO d’ABRUZZO doc 8.25/21.00/32.00

Ognitanto “Ca del Moro”, Italy

BEER, CIDER - all produced here in Bristol

Arbor Ales 1 pint (568ml) cans, choose from:

Shangri-La (4.2% IPA) Helles Lager (4.2% gluten-free lager)

My Little Sabrony (5% American pale ale)

New Horizons (0.5% gluten-free hoppy pale ale) 6.75

Cider - Bristol Cider Factory Cloudy, medium dry 4.5% 6.75



THE PRIMROSE CAFE MENU AND DRINKS LIST

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