

Everything served until 3pm

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

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 1.50

The Montys

FULL MONTY: 2 poached eggs, 2 rashers bacon, 2 sausages, 2 portobello mushrooms, baked beans, grilled tomato, black pudding, hash browns & sourdough toast 16.50

MINI MONTY: as above, but smaller.. 11.95

VEGGIE MONTY: 2 poached eggs, 2 portobello mushrooms, baked beans, hash browns, veggie sausage, wilted spinach, tomatoes and sourdough toast **V** 16.50

VEGAN MONTY: 2 portobello mushrooms, baked beans, crispy sweet potato rissoles, wilted spinach, tomatoes, hash browns, vegan sausage and sourdough toast with vegan spread **Vegan** 16.50

SORRY NO MONTY CHANGES
Gluten free bread available

Croques

CROQUE MONSIEUR toasted with heritage-cure ham, gruyere and bechamel sauce, 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

NO LAPTOPS PLEASE

Brunch

HUEVOS RANCHEROS Mexican-style baked eggs with chorizo sausage, chipotle chilli, tomatoes and red peppers, served with corn tortilla **GF** 15.50
- add smashed avocado and peas +2.50

GREEN HERB AND SPINACH PANCAKES, whipped feta, harissa tomatoes, rocket and charred lime **V** 15.95

THE SCANDI OPEN with cured smoked salmon, pickled cucumber slices in dill, mustard and pink peppercorn vinaigrette, pickled beetroot and celeriac remoulade on toasted raisin and caraway rye 15.95

POSH MUSHROOMS: pan-fried portobello mushrooms on sourdough toast, finished with sherry, cream, grainy mustard and tarragon **V** 14.95

KEDGEREE with locally-smoked haddock flakes & poached egg topped with kachumber and curry sauce 13.95

SMASHED AVOCADO AND PEAS on sourdough toast with harissa-spiked roasted tomatoes & peppers, crumbled goats cheese, poached eggs, hazelnut dukka **V** 15.95

PAN CATALAN: roasted tomatoes on chargrilled sourdough with red wine vinegar, olive oil and sea salt **Vegan** 8.95

PRIMROSE BRUNCH BLT on chargrilled sourdough with dry cured bacon, tomato, lettuce and mayonnaise 13.95

SALMON FISHCAKE on pea, avocado and mint salad with dill mayonnaise 14.95

Muffins etc.

EGGS FLORENTINE: Two poached eggs, toasted muffin, wilted spinach & hollandaise sauce **V** 12.50

EGGS BENEDICT: Two poached eggs, toasted muffin with heritage-cured ham and hollandaise sauce 12.95

EGGS ROYALE: Poached eggs, toasted muffin, Chew Valley smoked salmon and hollandaise sauce 13.95

DEVILLED CORNISH CRAB on toasted crumpets with poached eggs and hollandaise sauce 14.95

SMOKED SALMON TOASTED BAGEL with horseradish cream cheese, rocket, pickled beetroot, red onion. Miso mayo, mixed leaf salad 13.95

KIMCHI TOASTED BAGEL with Gochujang barbecued bacon, kimchi, cream cheese and melted cheddar, charred spring onion and Asian slaw 12.95

- have it with a fried egg (+1.75)

Sides

SKIN-ON FAT CHIPS + house spicy ketchup **Vegan** 5.50

SWEET POTATO FRIES paprika & 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

Something Sweet...

ORGANIC MUESLI nuts & seeds, red berry compote, yoghurt & honey **V** 6.95

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

CINNAMON FRENCH TOAST, berry compote, ricotta, candied pecans 10.50

TOASTED TEACAKE, with butter and jam 3.75

CREAM TEA - with 2 fruit scones, butter, jam & clotted cream and a pot of English breakfast tea for one 7.95

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

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

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

Chai Latte 4.25 Dirty Chai 5.25

Cortado 2.95

“Perfect Ted” Organic Matcha 4.75 hot or iced

Iced strawberry Matcha + 1.00

Syrups:

Vanilla, Caramel, Hazelnut, 1.20 each

Hot Chocolate 4.25

with 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

- no extra charge

Builders Tea: Mug 1.95 Pot for one 2.50

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

Cinsault Rose, Pays d'Oc France 7.75/20.00/30.00

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

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