

COFFEE & TEA

Espresso £3.0 / Double Espresso £3.50 / Latte £3.50 / Cappuccino £3.50 / Mocha £3.50 / Americano £3.00 / Cortado £3.50
Flat White £3.50 / Hot Chocolate £3.50 / Matcha £4.40
Milk Choices : Whole Milk / Skimmed / Coconut / Oat / Soya / Almond
English Breakfast £3.00 / Earl Gray £3.00 / Ginger & Lemon £3.00 / Hunan Green £3.60
Jasmine Blossom £3.60 / Mango & Strawberry £3.00 / Fresh Mint £3.00

FOR THE TABLE

Artisan Sourdough Bread (add butter £1.00)	£4.50
Italian Marinated Olives VG	£5.00
Salted Smoked Roasted Almonds VG	£5.00
Charred Baby Artichokes VG <i>Balsamic vinegar, extra virgin olive oil</i>	£10.00
Burrata V <i>Extra virgin olive oil, pickled onion, plum tomato slice, rocket, roasted pine nuts</i>	£10.00
Charcuterie & Cheese (For 2) <i>Selection of cured meat & cheese served with crackers & chutney</i>	£26.00

BOWLS

Greek Yogurt Bowl V <i>Greek Yogurt, honey, chia seed, chopped roasted almond, fresh berries, chunky granola, roasted coconut flakes</i>	£8.00
Acai Bowl VG <i>Acai fruit mix, banana, chia seed, chopped roasted almond, fresh berries, chunky granola, roasted coconut flakes</i>	£11.00

EGGS

Served On Sourdough or Focaccia or Hash Browns
Poached, scrabmled or fried

Primrose Florentine V <i>Eggs, spinach, hollandaise, toasted sourdough, served with mixed leaf salad on the side</i>	£12.00
Primrose Benedict <i>Eggs, ham, hollandaise, served with mixed leaf salad on the side</i>	£13.00
Primrose Royale <i>Eggs, salmon, hollandaise, served with mixed leaf salad on the side</i>	£14.00
Truffle Mushroom Toast V <i>Eggs, Roasted shredded oyster mushroom, sweet soy marinated shiitake mushroom cream cheese, truffle mayo, poached eggs, served with mixed leaf salad on the side</i>	£13.00
Jammy Eggs V <i>Soft boiled egg marinated in spiced soy sauce, cream cheese, mashed avocado, pickled onion, served with mix-leaf salad on the side</i>	£15.00
Omelette <i>Eggs, butter, peppers, onion.</i> <i>Add Ham £2.00 / Oyster mushroom £2.00 / Cheese £2.00 / side smashed avocado £3.50</i>	£10.00
Mediterranean Shakshuka V <i>Poached or baked eggs, rich tomato sauce, onion, pepper, Greek feta, sourdough</i>	£14.00

EXTRAS OR BUILD YOUR OWN

Toasted Sourdough £3.00	Focaccia £3.00	Hash Brown x4 £4.00
Smashed Avocado £3.50	Crispy Bacon £4.00	Ham £3.00
Oyster Mushroom £3.00	Smoked Salmon £4.00	Egg x2 £3.00
Crispy Halloumi £4.00	Roasted Tomato £1.50	Hollandaise Sauce £1.00
Baked Beans £2.00	Spinach £3.00	Mixed Leave Salad £3.00
		Roasted Potato Wedges £6.00

SANDWICHES & BURGERS

Primrose Sandwich <i>Rosemary focaccia, chicken, stracciatella cheese, avocado, fresh & sun-dried tomato, salad, crispy shallots, mayo</i>	£15.00
Smoked Salmon Open Sandwich <i>Sourdough, Scottish smoked salmon, cream cheese, cucumber, pickled onions, dill, extra virgin olive oil, served with mixed leaf salad</i>	£15.00
Primrose Cheeseburger <i>Beef patty (make it double +£3.50), salad, tomato, gherkin, gouda, caramelised onion jam, mayonnaise, burger sauce, served with garlic thyme roasted potato wedges</i>	£19.50
Sizzling Cheeseburger <i>Beef patty, double gouda, gherkin, caramelised onion, dipped in sunny side up egg and tripple cheese truffle sauce, served with garlic thyme roasted potato wedges</i>	£24.00
Plant-Based Cheeseburger V <i>Vegan beef patty, salad, tomato, gherkin, gouda, caramelised onion jam, mayonnaise, burger sauce, served with garlic thyme roasted potato wedges</i>	£18.00

FRESH JUICES

Orange £5.90 / Apple £5.50 / Mango £5.90 / Pink Grapefruit £5.50	
Carrot, Apple, Ginger, Turmeric, Lemon	£7.00
Avocado, Rocket, Cucumber, Spinach, Pear, Apple	£8.00
Beetroot, Apple	£6.50

SALADS

Heritage Tomato & Feta Salad V <i>Mixed tomato, mixed leaves, Greek feta, sourdough croutons, honey & thyme dressing</i>	£14.00
Chicken Caesar Salad <i>Shredded chicken, lettuce, parmesan, sourdough croutons, anchovy caesar dressing</i>	£14.00
Beetroot Salad V <i>Stracciatella, grapefruit, orange, pea shoots, almonds, honey & thyme dressing, basil oil</i>	£13.00
Pear & Manchego V <i>Walnuts, pea shoots, truffle oil, honey</i>	£13.00

SWEET

French Toast <i>Brioche, mixed berries, Crème fraiche, fresh berries, brown sugar, maple syrup</i>	£12.00
Strawberry Blossom <i>Gluten free vanilla madeleine with fresh strawberries, whipped strawberry greek yogurt, crispy meringue and fresh strawberry jus</i>	£11.00
Cake Of The Day	£7.00
Lemon Posset VG <i>Silky lemon cream, raspberry & rhubarb compote, berries, amaretto</i>	£8.00
Creamy Pistachio Cheesecake V <i>Roasted pistachio, cream cheese, double cream</i>	£11.00

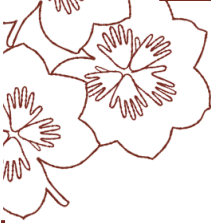
SPRITZ & LOW ABV

Hugo Spritz <i>St Germain, Prosecco</i>	£11.50
Italicus Spritz <i>Italicus, Prosecco</i>	£11.50
Garibaldi Spritz <i>Campari, Orange Juice, Prosecco</i>	£11.50
Paloma Spritz <i>Tequila, Agave Syrup, Lime Juice, Prosecco</i>	£11.50
Aperol Spritz <i>Aperol, Soda Water, Prosecco</i>	£11.50
Peroni Nastro Azzurro 0% ABV	£6.00
Small Beer Lager 2.1% ABV	£6.50
Small Beer Session Pale 2.5% ABV	£6.50
Jubel Beer Peach 4% ABV	£7.70
Meantime London Lager 4.5% ABV	£6.50
Corona Extra 4.5% ABV	£6.50
Peroni Nastro Azzuro 5% ABV	£6.00
Virgin Mary (add Vodka or Tequila or Gin for £5.50)	£6.00

(V) - VEGETARIAN | (VG) - VEGAN | (VG ON REQUEST) - VEGAN ON REQUEST | (H) – HALAL

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes ‘may contain’ an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.





FOR THE TABLE

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Italian Marinated Olives VG	£5.00
Salted Smoked Roasted Almonds VG	£5.00

SMALLER PLATES IDEAL TO SHARE

Charred Baby Artichokes VG <i>Balsamic vinegar, extra virgin olive oil</i>	£10.00
Burrata V <i>Extra virgin olive oil, pickled onions, plum tomato slices, rocket, roasted pine nuts</i>	£10.00
Plum Tomato Bruschetta VG <i>Plum tomato on-the-vine diced, oregano, toasted sourdough, garlic oil, extra virgin olive oil</i>	£10.00
Crispy Halloumi V <i>Pan-fried halloumi, chili honey sauce, crispy shallot</i>	£10.00
Chicken Katsu <i>Pickled onions, katsu sauce</i>	£13.00
Baked Camembert V <i>Rosemary, honey, pickled mixed fruit</i>	£12.00
Melon & Parma Ham <i>Tea infused melon, San Daniele parma ham</i>	£16.00
Mediterranean Anchovies <i>Salanort Bay of Biscay Anchovy, extra virgin olive oil, lime, capers</i>	£15.00
Charcuterie & Cheese (For 2) <i>Selection of cured meat & cheese served with crackers & chutney</i>	£26.00

MAIN

Sizzling Cheeseburger <i>Beef patty, double gouda, gherkin, caramelised onion, dipped in sunny side up egg and tripple cheese truffle sauce, served with garlic thyme roasted potato wedges</i>	£24.00
Primrose Cheeseburger <i>Beef patty (make it double +£3.50), salad, tomato, gherkin, gouda, caramelised onion jam, mayonnaise, burger sauce, served with garlic thyme roasted potato wedges</i>	£19.50
Plant-Based Cheeseburger V <i>Vegan beef patty, salad, tomato, gherkin, gouda, caramelised onion jam, mayonnaise, burger sauce, served with garlic thyme roasted potato wedges</i>	£18.00
Aubergine & Feta V <i>Rich plum tomato sauce, roasted oyster mushroom, Greek feta, extra virgin olive oil</i>	£16.00
Golden Chicken Leg <i>Whole chicken leg, roasted carrots, sumac chicken jus</i>	£17.00
Pan-fried Sea Bass <i>Fennel, crispy kale, brown butter caper sauce, crispy shallots</i>	£22.00
Pan Fried Steak <i>Bavette steak, black & green peppercorn sauce</i>	£18.00
Heritage Tomato & Feta Salad V <i>Mixed tomato, mixed leaves, Greek feta, sourdough croutons, honey & thyme dressing</i>	£14.00
Chicken Caesar Salad <i>Shredded chicken, lettuce, parmesan, sourdough croutons, anchovy caesar dressing</i>	£14.00
Beetroot Salad V <i>Stracciatella, grapefruit, orange, pea shoots, almond, honey & thyme dressing, basil oil</i>	£13.00
Pear & Manchego V <i>Walnuts, pea shoots, truffle oil, honey</i>	£13.00

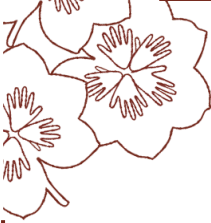
SIDES

Mash Potatoes V	£6.00
Fine Green Beans V	£6.00
Mixed Leaves Salad VG.	£6.00
Sautéed Spinach VG.	£6.00
Roasted Potatoes Wedges VG.	£6.00

COFFEE

Espresso £3.0 / Double Espresso £3.50 / Latte £3.50 / Cappuccino £3.50 / Mocha £3.50 / Americano £3.00 / Cortado £3.50
Flat White £3.50 / Hot Chocolate £3.50 / Matcha £4.40
Milk Choices : Full Fat / Skinny / Coconut / Oat / Soya / Almond
English Breakfast £3.00 / Earl Gray £3.00 / Ginger & Lemon £3.00 / Hunan Green £3.60
Jasmine Blossom £3.60 / Mango & Strawberry £3.00 / Fresh Mint £3.00





SPARKLING

Astoria, Butterfly Prosecco Di Treviso Extra Dry, NV

Italy — Treviso

Lyme Bay, Brut Reserve, NV

England — Devon/Essex

Paul Augustine, Brut, NV

France — Champagne.

Glass 125ml / Bottle

£8.00 / £40.00

£18.00. / £95.00

£110.00

WHITE

125ml / 250ml / 500ml / Bottle

Bodegas Campoameno, Vega Badenes Verdejo

Spain 2024

Avenida da Adega, Afosino Vinho Verde

Portugal 2024

Château Canet, Vignobles Canet Picpoul De Pinet Tête De Cuvée

France — Languedoc-Roussillon 2023

Stoneburn, Sauvignon Blanc

New Zealand — Marlborough 2025

Bouza do Rei, Albariño

Spain — Rías Baixas 2022

Weingut Stadlmann, Gruner Veltliner

Austria — Thermenregion 2022

Mâcon-Péronne, Domaine Du Bicheron

France — Burgundy 2023.

Clemens Busch, Nonnengarten Riesling Trocken

Germany — Mosel 2020

Domaine Hubert Brochard, Sancerre Blanc

France — Loire 2024

Bourgogne Blanc, Domaine Tollot-Beaut

France — Burgundy 2019

£6.50 / £10.00 / £18.50 / £27.00

£7.00 / £11.50 / £22.50 / £32.00

£9.00 / £14.50 / £27.00 / £39.00

£10.50 / £16.50 / £31.50 / £45.00

£11.00 / £18.00 / £33.00 / £49.00

£57.00

£65.00

£79.00

£89.00

£95.00

ROSE

125ml / 250ml / 500ml / Bottle

£6.50 / £10.00 / £18.50 / £27.00

Casa Girelli, Canaletto Rosato Italiano

Italy NV

JCP Maltus, Château Teyssier Pezat Rosé, 2024

France — Provence 2024

£47.00

RED

125ml / 250ml / 500ml / Bottle

£6.50 / £10.00 / £18.50 / £28.00

Casa Girelli, Canaletto Rosso Italiano, NV

Italy NV

Esteban Martín, Red

Spain — Cariñena 2022

Château Canet, La Vigne De France Merlot

France — Languedoc 2024

LaMura Nero D'Avola, Biologico

Italy — Sicily 2022

Mi Terruño, Expresión Malbec

Argentina — Mendoza 2024

Indaba Merlot

South Africa — Southern Cape 2022

La Giaretta, Volpare Valpolicella

Italy — Veneto 2023

Bourgogne Passetoutgrain, Albert Bichot

France — Burgundy 2020

Bodega El Reventón, La Reina

Spain — Sierra de Gredos 2022

Le Différent de Château de Ferrand, St Emilion Grand Cru

France — Bordeaux 2012

Monthélie Rouge, Domaine Éric Boigelot

France — Burgundy 2017

Patrizia Cencioni, Rosso Di Montalcino

Italy — Tuscany 2021

Château La Gaffelière, Clos La Gaffeliere

France — Bordeaux 2019

Bourgogne Côte d'Or Rouge, Domaine Tollot-Beaut

France — Burgundy 2022

Patrizia Cencioni, Brunello Di Montalcino

Italy 2017

Castello di Ama, Haiku

Italy 2019

£7.50 / £12.00 / £21.50 / £32.00

£8.00 / £13.00 / £23.50 / £36.00

£9.00 / £14.00 / £25.50 / £39.00

£9.50 / £15.00 / £27.50 / £43.00

£48.00

£55.00

£69.00

£77.00

£85.00

£99.00

£110.00

£110.00

£130.00

£150.00

£170.00



DESSERTS

Strawberry Blossom £11.00

Gluten free vanilla madeleine with fresh strawberries, whipped strawberry greek yogurt, crispy meringue and fresh strawberry jus

GF

Lemon Posset £8.00

Silky lemon cream, raspberry & rhubarb compote, berries, amaretto

GF on request / V

Creamy Pistachio Cheesecake £11.00

Roasted pistachio, cream cheese, double cream

GF / V

Cake Of The Day £7.00

WINE

SWEET & FORTIFIED

Niepoort, Tawny Dee

Portugal — Douro NV

75ml £7.50 Bottle 375ml £36.00

Château Romer du Hayot, Le 2 , Sauternes

France - Bordeaux 2022

75ml £12.00 Bottle 375ml £52.00

Château Dereszla, Henye Tokaji Aszu 6 Puttonyos

Hungary 2017

75ml £8.50 Bottle 500ml £55.00





SIGNATURE COCKTAILS

Lazy Daisy £11.50

Absolutely Vodka, Fresh Lime Juice, Gomme, Chamomile, Plum Bitters

Primrose £11.50

400 Conejos Mezcal, Fresh Lime Juice, Agave, Rose Liqueur, Watermelon & Cucumber Soda

Scarlet Garden £11.50

Reserva De La Familia Platino Tequila, Pink Grapefruit Juice, Fresh Lime Juice, Hibiscus Syrup, Cranberry & Basil Soda

Elderflower Cooler £11.50

Beefeater Gin, Fresh Lime Juice, St-Germain Cranberry & Ginger Soda

Herbs & Halo £11.50

1800 Cristalino Tequila, Green Chartreuse, Fresh Lime Juice Orange Blossom Water, Agave

Summer Nights £11.50

Plymouth Gin, Martini Bianco Jasmine Infused, Prosecco

Italian Sunrise £11.50

Aperol, Fresh Lemon Juice, Blood Orange Soda

Lavender Hill £11.50

Havana 3* Rum, Pink Grapefruit Juice, Fresh Lime Juice, Gomme Lavender Syrup

Savory Sunburst £11.50

Cognac, Melon Puree, Apricot Brandy, Fresh Lemon Juice

CLASSIC COCKTAILS

Margarita £11.50

1800 Blanco Tequila, Cointreau, Fresh Lime Juice

Paloma £11.50

1800 Blanco Tequila, Fresh Lime Juice, Agave, Pink Grapefruit Soda

Mojito £11.50

Havana 3* Rum, Brown Sugar, Fresh Lime, mint

Daiquiri £11.50

Havana 3* Rum, Fresh Lime Juice, Cointreau

Negroni £11.50

Plymouth Gin, Martini Rosso, Campari

Picante £11.50

1800 Blanco Tequila infused with Padron Peppers, Agave Fresh Lime Juice

Tommy’s Margarita £11.50

1800 Reposado Tequila, Fresh Lime Juice, Agave

Espresso Martini £11.50

Absolut Vanilla Vodka or 1800 Tequila, Kahlua, Espresso shot

Bloody Mary £11.50

Home Made Mary Mix, Vodka

Bloody Maria £11.50

Home Made Mary Mix, 1800 Blanco Tequila

Red Snapper £11.50

Home Made Mary Mix, Beefeater Gin

SPRITZ

Hugo Spritz £11.50

St- Germain, Prosecco, Soda Water

Italicus Spritz £11.50

Italicus, Prosecco, Soda water

Garibaldi Spritz £11.50

Campari, Orange Juice, Prosecco

Paloma Spritz £11.50

1800 Tequila Blanco, Agave Syrup, Lime Juice, Prosecco

Aperol Spritz £11.50

Aperol, Prosecco, Soda Water

NON ALCOHOLIC

Anon English Garden £11.50

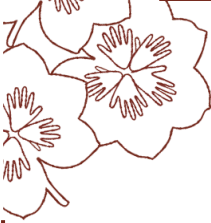
Taste Like a Pimm’s but Alcohol Free

Virgin Mary £6.00

Home Made Mary Mix, Tomato Juice.

Fresh Lemonade £3.90

Home Made Lemonade



SPARKLING

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Italy — Treviso

Lyme Bay, Brut Reserve, NV

England — Devon/Essex

Paul Augustine, Brut, NV

France — Champagne.

Glass 125ml / Bottle

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125ml / 250ml / 500ml / Bottle

Bodegas Campoameno, Vega Badenes Verdejo

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Avenida da Adega, Afosino Vinho Verde

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LaMura Nero D'Avola, Biologico

Italy — Sicily 2022

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Argentina — Mendoza 2024

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