



Primrose Café & Bistro

Thursday 29th July

Bowl of Casablanca olives

- Green and purple olives with chopped chillies, red peppers, cumin and baby onions 1.50pp

Starters – served with our own soda and/or sourdough bread

Pan-fried scallops with spinach, garlic and ginger & lime butter	8.50
Baked chicory wrapped in prosciutto ham with gorgonzola	6.95
Salad of Cornish octopus with fresh herbs and chilli	7.95
Panzanella – Tuscan-style roasted peppers, tomato, olives, basil and anchovy	6.95
Potted brown shrimps with garlic sourdough, mixed leaves and lemon	6.75
Feta and watermelon salad, black olives and pomegranate (v)	5.95

Main Courses

Tian of spiced aubergine with yoghurt and tomato, grilled courgettes and harissa	12.50
Pan-fried sea-bass fillet, new potatoes, olives, capers and lemon	15.50
Goat's cheese and baby spinach soufflé, broad beans and rocket	12.50
Roast guinea-fowl breast, summer greens, bacon and barley	15.50
Saddle of lamb with dauphinoise potatoes, chestnut mushrooms & Madeira	16.50
Roast hake fillet, herb crust, spaghetti with puttanesca sauce	13.50
Fat chips/green salad/jardinière of local vegetables	each 2.50

See blackboard for daily specials and don't forget our Table d'Hote menu - 15.95/18.95 every Mon-Weds evening

A note about provenance:

We take great care to prepare our dishes using ingredients that have been traditionally harvested without the use of artificial fertilizers and growth promoters, which reflect the seasons and which support local businesses. Our wild fish comes from Cornwall and is caught on day-boats using lines or small nets. Salmon comes from the renowned Loch Duart company in Scotland, who strive to raise their fish in as natural and sustainable a manner as possible. Meat and poultry comes from local farms that pay particular attention to the welfare of their livestock. We are especially proud of our pork, a Gloucester Old Spot cross, which we have raised ourselves and followed every step of the way from farm to fork – you can check out their progress on our website.

Prices include VAT. An optional service charge of 10% will be added for parties of 6 or more.



Desserts

Gratin of English strawberries with champagne sabayon & elderflower sorbet	5.95
Peach melba	6.50
Affogato – vanilla ice-cream with espresso and biscotti	4.50
Chocolate and salt caramel tart, salt caramel ice-cream	5.95
Cherry cheesecake, fresh cherries and kirsch	5.95
Blackcurrant fool with shortbread	5.95
Summer pudding with clotted cream brulee	5.95

Dessert wine:

Montbazillac Ancienne Cure 2005 Dmne Christian Roche France	25.00 /5.00 (125ml)
Honey and creamy, terrific with dessert or just by itself after dinner.	
Chateau de Cerons 1996/8	38.00/19.00 (half)
From the Barsac commune delicious and very individual	
De Bortoli Noble One Botrytis Semillon 2006 Australia	
Classic dessert wine from Australia's pre-eminent producer.	21.50 (half)
Muscat de Frontignan Ch. de la Peyraude France	15.00 (half)

Port:

Taylors Late Bottled Vintage 50ml	3.25
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Digestifs:

Wide selection from 3.50 – please ask to see the list