

Primo Brunch

Served from 10am – 12pm
Saturday's & Sunday's

Avocado Toast .8 Dairy Free

Sourdough Toast, Smoked Salmon, Avocado, Poached Egg, Rocket

Mushroom Toast .6 Vegetarian

Sourdough Toast, Spinach, Button Mushrooms

Eggs Royale .8

Free Range Poached Eggs, Smoked Salmon, Hollandaise, Toasted Muffin

Eggs Benedict .8

Free Range Poached Eggs, Wiltshire Ham, Hollandaise, Toasted Muffin

Eggs Florentine .6 Vegetarian

Free Range Poached Eggs, Spinach, Hollandaise, Toasted Muffin

Primo Pancake Stack

Strawberries, Blueberries, Raspberries and Banana Served with Maple
Syrup

OR

Smoked Streaky Bacon with Maple Syrup

3 Stack for .5 or 5 Stack for .7

The Primo Breakfast .12

Bacon, Sausage, Black Pudding, Grilled Cherry Tomatoes, Button
Mushrooms, Bakes beans, Toast and an Egg Cooked to your liking
(Served with English Breakfast Tea or Lavazza Coffee)

The Primo Veggie .11 Vegetarian

Vegetarian Sausages, Grilled Cherry Tomatoes, Button Mushrooms,
Baked Beans, Toast and Two Eggs Cooked to your liking
(Served with English Breakfast Tea or Lavazza Coffee)

Lunch

Served from 12pm – 5pm
Tuesday to Saturday

Sandwiches

All lightly Toasted and Accompanied with Root Vegetable Crisps and a Small Salad Garnish

- Tuna and Cucumber Baguette** mixed in a Light Mayonnaise **.7 Dairy Free**
Cod Goujon Baguette, Home-made Tartar Sauce and Lemon **.7½ Dairy Free**
Steak and Cheese Baguette, Fried Onions, Peppers, Mild Chilli and Primo Sauce
.8½
- Classic CLUB Sandwich**, Chicken, Baby Gem and Bacon with Tomato and
Mayonnaise **.8 Dairy Free**
- Chargrilled Marinated Chicken Wrap**, Red Peppers, Rocket and Red Pepper
Mayonnaise **.7 Dairy Free**
- Vegetable Wrap**, Mixed Peppers, Courgette, Red Onion, Vegan Halloumi and
Sweet Chilli Jam **.6 Dairy Free, Vegan**
- Smoked Salmon Bagel**, Dill Cream Cheese **.6½**

Burgers

Accompanied with Fries, House Slaw and a Small Salad Garnish

- Primo Gourmet Burger**, Baby Gem, Tomato, Onion, Pickle, House Sauce in a
Brioche Bun **.12 Dairy Free**
- Chicken Burger**, Streaky Bacon, Baby Gem, Tomatoes, Citrus Mayonnaise in a
Brioche Bun **.12**
- Vegan Burger**, Baby Gem, Tomato, Onion, Vegan Halloumi, Sweet Chilli Jam in a
Vegan Brioche Bun **.11 Dairy Free, Vegan**

Salads

- Chicken, Bacon and Avocado Salad**, Mixed Leaf, Red Onion, Tomato, Cucumber,
Parmesan Cheese and Honey mustard Dressing **.11 Gluten Free, Dairy Free**
- Mango and Avocado Salad**, Lettuce, Red Onion, Corn, Black Beans with Lemon
and Olive Oil Dressing **.10 Gluten Free, Vegan, Dairy Free**
- Super Food Salad**, Tabbouleh, Kale, Purple Sprouting Broccoli, Pomegranate
with a Citrus Dressing **.10 Gluten Free, Vegan, Dairy Free**

On The Side

Rustic Thick Cut Chips **.4**
Vegan, Dairy Free

Onion Rings **.4**
Vegan, Dairy Free

Sweet Potato Fries **.4**
Vegan, Dairy Free

House Salad **.3½**
Gluten Free, Vegan, Dairy Free

Parmesan Truffle Oil Fries **.4**
Vegan, Dairy Free

House Slaw **.3½**
Gluten Free Vegan, Dairy Free

Tapas

Served from 12pm till 9pm Tuesday to Saturday
3 Tapas for £15 All Day Wednesday

Breads .5 Vegetarian, Vegan Availability, Gluten Free Availability

Mixed Breads, Butter, Extra Virgin Olive Oil and Balsamic Vinegar

Tabbouleh .5 Vegetarian, Vegan, Dairy Free

Cold Tabbouleh Salad, Sun Dried Tomatoes, Parsley, Coriander, Red Onion, Lemon

Halloumi .6 Gluten Free, Dairy Free Availability

Roasted Halloumi wrapped in Parma Ham topped with Cherry Syrup

Espinacas con Garbanzos .6 Vegetarian, Vegan, Dairy Free

Spinach and Chickpeas with Almonds in a Spicy Tomato Sauce

Sweet Potato Pakora .6 Vegetarian, Dairy Free

Sweet Potato Pakoras, Deep Fried and served with Home-made Chilli Jam

Chilli .7 Vegetarian, Vegan, Dairy Free, Gluten Free Availability

Beef or Vegan Chilli with Mixed Peppers, Onions, Beans and Tomato Served with Homemade Nachos

Gnocchi Bake .7

Wild Mushroom and Mediterranean Vegetables in a Cream sauce topped with Cheese and baked in the Oven

Calamari .7

Lightly Dusted Calamari Deep Fried and served with Limoncello Aioli

Olives and Nuts .5 Gluten Free, Dairy Free, Vegan, Vegetarian

Mixed Olives with Roasted Nuts

Hummus .5 Vegetarian, Vegan, Dairy Free

Red Pepper Hummus and Sun Dried Tomato Hummus topped with Feta and served with a Toasted Pita Bread

Roasted Vegetable Tagine .6 Gluten Free, Dairy Free, Vegan, Vegetarian

Slow Roasted Sweet Potato, Turnip and Carrots with Chickpeas, Apricot and a mix of Herbs

Deep Fried Lamb Bon Bons .6

Slow Cooked Lamb Belly, Seasoned and Deep Fried in Panko Breadcrumbs

Breaded Whitebait .6

Deep Fried Breaded Whitebait served with Sriracha Mayo

Pork Bites .6 Gluten Free, Dairy Free

Slow Cooked Pork Belly Glazed with Honey and Sesame Seeds

Chicken Skewers .7 Gluten Free, Dairy Free

Marinated Chicken Skewers with Sweet Chilli Dip and Toasted Pita Bread

Lamb Kofta .7

Spiced Lamb Kofta served with Toasted Pita Bread and Tzatziki

Camembert 250g .8 Gluten Free Availability

Oven Roasted Camembert served with Toasted Bread and Onion Relish

We support and will always use local produce wherever possible. All of our food is made fresh, which in some cases can mean cooking times of up to 25 minutes for your order. If you would like to find out more information on upcoming events, menus and offers, find us on Facebook at Primo Bar and Dining Worcester and Instagram @primoworc.

Please let us know how your experience was today by leaving us some feedback directly or online. All feedback is taken seriously and we encourage it as it helps us improve our guests experience.

A La Carte

Served from 6pm – 9pm Tuesday to Thursday
Served from 6pm – 9:30pm Friday and Saturday

Starters

Tartlet .6 Vegetarian

Leek and Wild Mushroom Tartlet with Celeriac Puree

Soup Of The Day .6 Vegetarian

Freshly Made Soup served with Rustic Breads and Butter

Scallops .9 Gluten Free

Pan Seared Scallops, Black Pudding and Samphire Sauce, Plum Puree

Duck Rilette .7 Dairy Free

Duck Rilette, Blood Orange Gel, Crostini, Beetroot and Foragers Mixed Salad

Mains

Rack Of Lamb .22 Gluten Free

Three Bone Rack of Lamb, Buttered New Potatoes, Sautéed Pancetta and Hispi Cabbage, Carrot Puree, Mint Jus

Steak .22 Gluten Free

100z Ribeye Steak Aged in Beef Dripping, Roasted Roscoff Onion, Chips, Baby Root Vegetables, Red Wine Jus

Risotto .15 Vegetarian, Dairy Free

Mixed Peppers, Red Onion, Courgette, Sun Dried Tomatoes, Aubergine and Vegan Parmesan

Chicken .16 Gluten Free

Chicken Ballotine, Violet Potato, Pistachio Jus, Artichoke Puree, Tenderstem

Rainbow Trout .18 Gluten Free

Pan Fried Fillet of Rainbow Trout, Home-made Hash Brown, Saffron Cream Sauce

Please let your server know of any dietary requirements so we can do our best to accommodate you

A La Carte

Served from 6pm – 9pm Tuesday to Thursday
Served from 6pm – 9:30pm Friday and Saturday

Sweets

White Chocolate Cremeux .7

White chocolate Cremeux, Chocolate Popping Candy, Blackberry Sorbet

Sticky Toffee Pudding .8

Sticky Toffee Pudding, Toffee Sauce, Soft Vanilla Ice Cream

Amaretto Sponge .7

Amaretto Sponge, Strawberry and Lime Sorbet, Amaretto Gel

Pimms Jelly .8

Pimms Jelly, Fresh Berries and Meringue

Ice Cream and Sorbets .6

3 Scoops from our selection of Ice Creams and Sorbets

Please ask your server for a list of our Ice Creams and Sorbets

Cheeses .8

Cheese Board, Crackers and Chutney

Please ask your server for information on the Cheeses of the Week

Please let your server know of any dietary requirements so we can do our best to accommodate you

Coffee and Teas

Espresso . 1.90

Macchiato . 2.00

Americano . 2.20

Cappuccino . 2.60

Caffe Latte . 2.60

Flat White . 2.70

Decaf Coffee . 2.00

English Breakfast Tea

Early Grey

Herbal Tea

Fruit Tea

(Served In Tea Pots)

All . 2.00