

PRIMEUR

PRIVATE DINING ROOM

AVAILABLE FOR A MINIMUM OF 8 GUESTS AND A MAXIMUM OF 12 GUESTS
A MENU OF SNACKS, SHARING PLATES AND A SINGLE FAMILY STYLE
MAIN COURSE AND DESSERT

SEASONAL MENU

From April 2026

£65 PER HEAD

SNACKS

SALTED ALMONDS (£4 per bowl)
OLIVES (£6.50 per bowl)
PANISSE (£7.50 per plate)

SHARING PLATES

A SELECTION OF SHARING PLATES FROM THE DAY'S BLACKBOARD MENU

MAIN COURSE - CHOOSE 1 FOR THE WHOLE TABLE

COD, ROAST TOMATOES, CRAB BISQUE
BEEF SIRLOIN*, ROAST POTATOES, SEASONAL VEGETABLES
COQ AU RIESLING, BRAISED BEANS, WILD MUSHROOMS
ROAST PORK BELLY, LENTILS & DRAGONCELLO
CONFIT DUCK GRAND MERE, POMMES PURÉE

*£10 Supplement per guest

Individual guests with dietary requirements will be catered for with a dish from the day's blackboard

DESSERT - CHOOSE 1 FOR THE WHOLE TABLE

LEMON TART, CRÈME FRAÎCHE
STICKY TOFFEE PUDDING, CLOTTED CREAM
CHOCOLATE MOUSSE, SALTED CARAMEL, NUT PRALINE

CHEESE IS ALSO AVAILABLE ON REQUEST FOR £15 PER PLATE

CELEBRATION CAKES ARE AVAILABLE TO ORDER FROM OUR BAKERY JOLENE
AS AN ALTERNATIVE TO DESSERT OR IN ADDITION TO YOUR MENU.

PLEASE ASK FOR DETAILS WHEN MAKING YOUR BOOKING.

UNFORTUNATELY GUESTS MAY NOT BRING IN FOOD FROM OUTSIDE TO BE
CONSUMED IN OUR RESTAURANT.

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PRIVATE DINING ROOM

AVAILABLE FOR A MINIMUM OF 8 GUESTS AND A MAXIMUM OF 12 GUESTS.
A MENU OF SNACKS, SHARING PLATES AND A SINGLE FAMILY STYLE
MAIN COURSE AND DESSERT

FEASTING MENU

From April 2026

£100 PER HEAD

SNACKS

SALTED ALMONDS (£4 per bowl)

OLIVES (£6.50 per bowl)

PANISSE (£7.50 per plate)

SHARING PLATES

A SELECTION OF SHARING PLATES FROM THE DAY'S BLACKBOARD MENU

MAIN COURSE - CHOOSE 1 FOR THE WHOLE TABLE

WHOLE SUCKLING PIG, ROAST ONION, ALMOND ROMESCO

ROAST GUINEA FOWL, CREAMED MUSHROOMS, SUMMER TRUFFLE

BEEF WING RIB*, POMMES ANNA, SAUCE BORDELAISE

WILD SEA BASS**, AMALFI LEMON, FRICASSÉE OF SUMMER VEGETABLES

BOUILLABAISSE, SAFFRON, FENNEL & ROUILLE

**£10 Supplement per guest*

***Fish may be replaced by another seasonal variety due to market availability. You will be advised of this in advance.*

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DESSERT - CHOOSE 1 FOR THE WHOLE TABLE

PISTACHIO & ALMOND FRANGIPANE TART, CRÈME FRAÎCHE

CHOCOLATE ST ÉMILION

CHOUX BUN, SUMMER BERRIES, HAZELNUT ICE CREAM

CHEESE IS ALSO AVAILABLE ON REQUEST FOR £15 PER PLATE

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PRIVATE DINING TERMS & FAQS

Thank you for your interest in dining at Primeur.

We require any changes to the number of guests or dietary requirements in the party to be made by email with at least 72 hours notice. Your final bill will be based on this number.

A 12.5% service charge will be added to your bill.

We are licensed until 10.30pm and the restaurant must be vacated by 4.30pm at lunch and 11pm at dinner. Plan to arrive between 12-1.30pm at lunch and 6-7.30pm at dinner to enjoy the private room to its fullest.

The maximum capacity of the private room is 12 guests. The minimum number of guests is 8 - tables of seven or fewer can be booked in the main dining room.

We will require your card details to guarantee your reservation. In the case of cancellation with less than 72 hours notice we regrettably must charge a £200 penalty to cover the costs of purchased ingredients. Any guests who 'no-show' will forfeit the full cost of the menu.

Regrettably due to the setup of our small kitchen with overlapping chef sections, we are unable to guarantee the total absence of allergens through cross contamination.

Please ask us if you need more information about allergens.

To enquire about availability of our private dining room and making a booking, please contact us:

<https://www.primeurn5.co.uk/private-dining>

PRIMEUR

