









NEW YEAR'S EVE

£45 for three courses including a welcome cocktail and bubbles at midnight

TO START

KOREAN FRIED CHICKEN GF

in spicy gochujang sauce with fresh coriander, served with sriracha mayonnaise

HOUMOUS VG

with spice-roasted chickpeas, crispy chilli oil and garlic flatbread. Straight from the potting shed

GF option available

SALT & PEPPER CALAMARI GF

with crispy kale and ginger sweet chilli sauce for dipping

THE MAIN EVENT

HOUSE BURGER

6oz beef patty, baby gem, tomato, red onion, pickles and burger sauce, with properly seasoned fries

Add bacon GF, cheese V/GF, sliced avocado VG/GF or a mac & cheese fritter V +2.00

GRILLED CHICKEN, BACON & AVOCADO SALAD

Butterhead lettuce wedge, sourdough croutons, smoked streaky bacon and cherry tomatoes with a wholegrain mustard dressing

CHICKEN SCHNITZEL GF

with green garlic butter, celeriac & apple slaw and properly seasoned fries

THE FLORIST BOWL VG

Green falafel, pomegranate couscous salad, roasted Mediterranean veg, spice-roasted chickpeas, houmous, tzatziki and dressed leaves

Add harissa halloumi V/GF or grilled chicken GF +3.00 Add garlic flatbread VG +3.25

PUDDINGS

FESTIVE CHEESECAKE VG

Classic vanilla cheesecake served with a mulled wine & spiced winter berry coulis

STICKY TOFFEE PUDDING V/GF

with toffee sauce and vanilla ice cream

MILLIONAIRE'S COOKIE DOUGH V

Our chocolate chip cookie dough topped with mini chocolate brownies, vanilla ice cream, fudge pieces, crushed honeycomb and chocolate butterscotch sauce

ADD A SIDE

RAINBOW SALAD VG/GF 4.75

with candy beetroot, chicory and rocket in an apple-balsamic dressing

BEER-BATTERED 5.50
ONION RINGS VG

ROSEMARY SWEET POTATO FRIES VG/GF

with a Green Goddess herb dip

MEDITERRANEAN ROASTED

VEG VG/GF

OUR FAMOUS HANGING KEBABS™

ORIGINAL CHICKEN GF

marinated in garlic oil, served with soy sweet chilli sauce and properly seasoned fries

HARISSA LAMB KOFTA

marinated in Middle Eastern spices, served with garlic oil and properly seasoned fries

TURMERIC SPICED TOFU VG

marinated in vegan garlic yoghurt, served with soy sweet chilli sauce and pomegranate couscous salad

SLOW MARINATED

STEAK GF +5.00

8oz bavette served medium, drenched in green garlic butter, with properly seasoned fries

Add garlic flatbread VG +3.25



If you have any allergies or intolerances, please speak to our team. You can view our allergen and calorie information by scanning the QR code.

7.95

7.50

Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination. Due to seasonality and ingredient availability, this menu is subject to dish changes. Our sales team will contact you two weeks in advance of your event and will share a pre-order form with the final dish information.



