

THE FLORIST



WHAT SUNDAYS WERE MADE FOR

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SUNDAY MENU

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Enjoy roast dishes, fresh produce and flavoursome delights; all prepared and perfected in-house by our experts.

*Roasts as priced or:*

2 COURSES 19.50

3 COURSES 23.50

## Bottomless Bubbles

Enjoy your Sunday Roast with bottomless drinks for just an additional £15 per person\*! It's what Sundays are made for...

*Choose from:*

**Prosecco or Aperol Spritz**

\*Available when ordered between 12-3pm. Sitting is for 90 minutes. Please drink responsibly.

### ON THE SIDE

**Shorrocks Lancashire cauliflower cheese** topped with crispy onions v 2.50

All roasts 6.95 including roast potatoes and fresh vegetables. Includes two scoops of ice cream. *Choose from:* vanilla, strawberry or chocolate.

**Roasted chicken • Roasted beef • Vegetable chestnut roast** v



DF Dairy Free v Vegetarian VG Vegan NG Non Gluten

Our dishes list key flavours but may not list each ingredient or allergen. Please note, whilst NG marks dishes made with ingredients which do not contain gluten, we cannot guarantee that our dishes are 100% free of gluten and would advise viewing our allergen information for further guidance. To view our allergen information, please scan the QR code using a camera on your smartphone or tablet. Please speak to a member of our team for assistance in viewing our allergen information.

A discretionary 12.5% service charge will be added to your bill. All gratuities and service charges go to the team that prepare and serve your meal and drinks, excluding all management. \*Bottomless Bubbles: Applies to the same drink throughout the duration of the meal. Bottomless add-on valid for 1.5hrs from ordering. Please drink responsibly. Please note, our team reserve the right to refuse service at their discretion.

### STARTERS

**Bang bang cauliflower** DF VG

**Salt and pepper chicken wings** DF NG

**Sweet potato croquettes** VG

**Salt and pepper squid**, sweet chilli and lime leaf dip DF NG

**Sticky pork belly** and crispy kale DF NG

### ROASTS

All roasts served with honey-mustard glazed carrots, braised red cabbage, Tenderstem® broccoli, roast potatoes, homemade Yorkshire pudding and gravy.

**Roasted chicken** 13.95  
slow-roasted and seasoned with sea salt

**Roasted beef** 14.95  
served with homemade horseradish cream

**Roasted pork** 13.95  
served with fresh Bramley apple sauce

**Mushroom, red lentil and chestnut roast** 11.95  
served with homemade vegetable gravy v

**Roasted lamb** 14.95  
served with mint sauce

Vegan option available VG

Click here to book a table!

### DESSERTS

**Cookie dough** with Oreos and vanilla ice cream v

**Chocolate and hazelnut doughnuts** with white chocolate fudge dip v

**Lemon tart** with raspberry sorbet and crushed honeycomb v NG

**Caramelised banana sundae** with Biscoff sauce, honeycomb, popcorn and vegan vanilla ice cream DF VG

**Ice cream coupe**  
choose three scoops from today's selection

### FOR THE KIDS