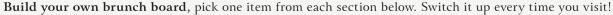


The Florist Brunch





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= 15.00 **PER PERSON**

Add any extra dish +3.00

EGGS and TOFU

Fried eggs with chilli and chives DF NG

Baked shakshuka with crème fraîche and flatbread V

Scrambled tofu topped with toasted seeds DF VG HEARTY

Cumberland sausage wheel and maple streaky bacon DF

Smoked trout and salmon pâté with dill, capers and flatbread

Plant based smoked sausage with roasted red onions and mustard DF VG NG

BAKERY

Warm croissant with strawberry jam V

Toasted seeded bread with strawberry jam DF VG

Jalapeño cornbread baked with chipotle butter V FRUIT and GRAINS

Ruby grapefruit caramelised with pink peppercorn sugar DF VG NG

Passion fruit and coconut chia yoghurt pot DF VG

Granola, banana and berry smoothie bowl DF V SWEET

Caramelised banana and lime Eton mess V NG

Nutella French toast V

Dark chocolate and peanut butter pot DF VG MINI JUICE BOOST

Red DF VG NG blueberry, pink grapefruit, apple, beetroot, black pepper

Orange DF VG NG lemon, orange, turmeric, ginger

Green DF VG NG matcha, apple, cucumber, mint, lime

Add Bottomless Drinks

+15.00 *per person*

Choose between: Aperol Spritz (Classic, Ginger or Spiced Orange), Prosecco or our house pint

Available for the whole table only (up to 6 persons). Price per person includes bottomless drinks for 90 minutes from ordering. Please drink responsibly



DF Dairy Free

VG Vegan

V Vegetarian

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. All prices include VAT at the current rate.













Juices, Cocktails & Hot Drinks



Juice Boost

Awaken the senses with a nourishing Juice Boost; delicious blends prepared fresh by our team

3.95 each

Red DF VG NG

blueberry, pink grapefruit, apple, beetroot, black pepper

Orange DF VG NG

lemon, orange, turmeric, ginger

Green DF VG NG

matcha, apple, cucumber, mint, lime

Aperol Spritz

Opt for the Classic, or enjoy our seasonal twists

8.25 each

Classic Aperol Spritz Spiced Orange Aperol Spritz Ginger Aperol Spritz

Contains: sulphur dioxide

Bloody Marys

The perfect brunch pick-me-up!

6.95 each

Classic Mary Red Chilli and Oregano Smoked Garlic and Rosemary

Hot Drinks

All coffees are served with a double shot of espresso, but if you'd like less caffeine or decaffeinated just let our team know

English Breakfast Earl Grey Lemongrass & Ginger Jade Tips Green Chamomile Citrus Rooibos Red Berry & Hibiscus Triple Mint Jasmine Pearls	2.9! 2.7! 2.7! 2.7! 2.7! 2.7! 2.7! 2.7!		
		Caffe Latte	3.2
		Flat White	3.2
		Macchiato	2.9
		Cappuccino	2.9
		Espresso	2.7
		Americano	2.7
		Mocha	3.50
		Irish Coffee	4.5
Baileys Coffee	4.9		
Espresso Martini	8.50		
Hot Chocolate	3.50		
Syrups caramel cinnamon or vanilla	+0.51		

Dairy Free milk alternatives are available at no extra cost



We are proud to serve Extract tea and coffee. Every tea purchased supports the charity GroundsUp, helping local community projects