

The Florist Brunch

Build your own brunch board, pick one item from each section below. Switch it up every time you visit!



= 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 10% service charge will be added to your bill for parties of 6 or more. 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.



The Florist Brunch

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 7.95 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	2.95
Earl Grey	2.75
Lemongrass & Ginger	2.75
Jade Tips Green	2.75
Chamomile	2.75
Citrus Rooibos	2.75
Red Berry & Hibiscus	2.75
Triple Mint	2.75
Jasmine Pearls	2.75

Caffe Latte	3.25
Flat White	3.25
Macchiato	2.95
Cappuccino	2.95
Espresso	2.75
Americano	2.75
Mocha	3.50
Irish Coffee	4.50
Baileys Coffee	4.95
Espresso Martini	7.95
Hot Chocolate	3.50
Syrups <i>caramel, cinnamon or vanilla</i>	+0.50

Dairy Free milk alternatives are available at no extra cost

**EXTRACT
COFFEE
ROASTERS**

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