

WINE

SPARKLING	125ml Bottle
PROSECCO Sacchetto, Italy, 12%	7.50 32.50
ROSÉ PROSECCO Sacchetto, Italy, 11.5%	8.50 35.50
CAVA BRUT Vilarnau, Spain, 11.5%	8.95 38.50
MOËT & CHANDON Champagne, France, 12%	10.95 65
VEUVE CLICQUOT YELLOW LABEL Champagne, France, 12%	75

WHITE	175ml 250ml Bottle
VIN DE FRANCE BLANC Les Boules, Pays d'Oc, France, 12.5%	6.50 8.75 24.95
CHENIN BLANC Hazy View, South Africa, 12%	6.50 8.75 24.95
CHARDONNAY Down Under, Australia, 12%	6.75 8.95 25.95
SAUVIGNON BLANC Villas, Chile, 12.5%	6.75 8.95 25.95
PINOT GRIGIO Foundstone, Australia, 12%	7.75 10.25 29.95
PICPOUL DE PINET Villa Noë, France, 13.5%	8.75 11.95 33.95
ALBARIÑO Pepé The Light House Keeper, Spain, 12.5%	8.95 12.25 35.50

SAUVIGNON BLANC 'Origin' Saint Clair, New Zealand, 13%	9.95 13.75 39.50
GAVI DI GAVI Il Portino, Italy, 12.5%	10.95 15.50 43.50
ROSÉ	175ml 250ml Bottle
PINOTAGE ROSÉ Inkosi, South Africa, 12%	6.50 8.75 24.95
PINK ZINFANDEL Virtuoso, Casa Girelli, Italy, 10.5%	6.95 9.50 26.50
PINOT GRIS ROSÉ Saint Clair, New Zealand, 12.5%	8.25 11.25 32.50
PROVENCE ROSÉ Sea Change, France, 12.5%	11.25 15.95 44.50

RED	175ml 250ml Bottle
PINOTAGE Hazy View, South Africa, 12.5%	6.50 8.75 24.95
SHIRAZ Umbala, South Africa, 13%	6.75 8.95 25.95
MERLOT Villas, Chile, 12.5%	6.75 8.95 25.95
PINOT NOIR Legendary, Romania, 12.5%	6.95 9.50 26.50
CABERNET SAUVIGNON Baron d'Arignac, France, 13%	6.95 9.50 26.50
MALBEC '1300' Andeluna, Argentina, 14%	8.25 11.25 32.50
RIOJA CRIANZA Hugonelli, Spain, 13.5%	8.75 11.95 33.95
MONTEPULCIANO Bove Avegliano, d'Abruzzo, Italy, 13%	8.95 12.25 35.50
MALBEC This is Not Another Lovely Malbec, Uco Valley, Argentina, 14%	9.95 13.95 39.50

SOFT DRINKS

TRIP CBD cans, 250ml GF VG	4.25
deliciously refreshing, lightly sparkling and infused with CBD to create a moment of calm choose: Elderflower Mint, Peach Ginger or Lemon Basil	
PUNCHY cans, 250ml GF VG	4.25
low-calorie soft drink with natural ingredients, feel good flavours and a splash of vitamin D choose: Blood Orange, Bitters & Cardamom Peach, Ginger & Chai Cucumber, Yuzu & Rosemary	
We also have a range of:	
Coca-Cola, Fanta and Appletiser	from 3.25
Fever-Tree mixers	2.95

COFFEE & TEA

Coffees are served with a double shot of espresso; let us know if you'd like a single or decaf. Dairy free milk alternatives are available at no extra cost.	
CAFFÈ LATTE, FLAT WHITE, CAPPUCCINO	3.25
ESPRESSO, AMERICANO	2.95
HOT CHOCOLATE	3.50
add caramel, cinnamon or vanilla syrup	+0.75
TEA	2.95
english breakfast, earl grey or fruit and herbal choose: lemongrass & ginger, jade tips green, chamomile, citrus rooibos, red berry & hibiscus, triple mint, jasmine	

DESSERTS

SALTED CHOCOLATE BUTTERSCOTCH BROWNIE V with vanilla ice cream and crushed honeycomb	7
PINEAPPLE, KIWI AND MELON FRUIT KEBAB VG glazed with coconut sugar with a melted chocolate dip	7
MILK CHOCOLATE MOUSSE V with pressed croissant	6
APPLE PIE V with toffee sauce, flaked almonds and vanilla ice cream	6.50
THE FLORIST AFFOGATO V espresso shot served with vanilla ice cream, salted chocolate brownie chunks and sprinkled with honeycomb make it boozy - add a shot of your favourite liqueur	5 +3.50
ICE CREAM COUPE V three scoops from a selection of: mint choc chip, chocolate, strawberry or vanilla	5.50

AFTER DINNER DRINKS

ESPRESSO MARTINI Grey Goose Vodka, Caffè Borghetti Italian Coffee Liqueur and cold brew coffee	9.50
NEGRONI Bombay Sapphire Premier Cru, El Bandarra vermouth and Campari	10.50
OLD FASHIONED Maker's Mark Whisky, bitters and demerara syrup	10.50
IRISH COFFEE Sexton Irish Whiskey, coffee and demerara sugar with a layer of whipped cream	5.50

SMALL & SHARING PLATES

Boards are great to share as a starter or as a lighter lunch. All served with Nocellara olives, balsamic onions and artichokes	
CHARCUTERIE BOARD prosciutto, bresaola, ventricina, finocchiona and grissini	10
CHEESE BOARD Joseph Heier Red Leicester, Clawson Blue Stilton and Brie with crackers	10
DELI BOARD VG roasted peppers, couscous salad, houmous and flatbread	10

SATAY SKEWERS with asian slaw and peanuts choose: chicken or mushroom VG	8
GAMBAS PIL PIL* king prawns in a spicy garlic sauce with sourdough	9.50
ARANCINI V with mozzarella on a pea and watercress purée	7
CALAMARI with a sweet chilli and lemongrass dip	8.50
BURRATA V with tomato, basil, capers and basil oil	9.50
HOUMOUS VG with roasted chickpeas and flatbread	7

LIGHTER DISHES & SALADS

THE FLORIST CLUB SANDWICH chicken, bacon and mayo with fries	12
ASPARAGUS AND PEA PASTA TWISTS VG with pangrattato and truffle oil	15
KATSU CURRY with coconut rice choose: chicken or sweet potato VG	15.50
THE FLORIST CHICKEN CAESAR little gem, crispy bacon and grilled chicken with crispy chicken croutons in our Caesar dressing	15
SUPERFOOD SALAD VG sweet potato falafel, raw chopped salad, red chicory and grapefruit, served with couscous and houmous with roasted chickpeas add chicken breast	15 +3

THE FLORIST CLASSICS

80Z RIB-EYE STEAK with fries and peppercorn sauce	23.50
FISH AND CHIPS with minted peas and tartar sauce	16
BURGER AND FRIES beef patty with pulled beef, cheddar cheese, maple bacon, crispy onions and truffle mustard mayo	16
plant-based burger with vegan cheese, chilli jam, crispy mushrooms and truffle mustard mayo VG	16

THE FLORIST GRILL

Build your own Florist grill plate	16.50
Choose your skewer:	
CHICKEN SATAY with satay sauce	
LEMONGRASS BEEF with a sweet chilli and lemongrass dip	
GINGER SOY SALMON with roasted sesame dressing	
HARISSA LAMB KOFTA with saffron aioli	

Choose your side:	
GIANT COUSCOUS SALAD VG	
COCONUT RICE VG	
FRIES VG add flatbread VG add raw chopped salad VG	+4 +4.50
SIDES	
HALLOUMI FRIES V	7
FRIES VG	4
TRUFFLE PARMESAN FRIES V	5
RAW CHOPPED SALAD VG	4.50
MIXED GREENS WITH ALMONDS VG	4
SOURDOUGH LOAF V with whipped garlic butter	5
FLATBREAD VG	4

SUNDAY ROAST

All served with maple glazed carrots, roast potatoes, minted greens with almonds and gravy choose: beef, chicken, lamb, pork belly or celeriac, mushroom and pearl barley wellington VG *not available as part of the set menu	Sundays from 12pm
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Bottomless Drinks

FOR AN ADDITIONAL £26 PER PERSON.

CHOOSE FROM: Bloody Mary,

Aperol Spritz, Prosecco or our House Lager

Available for the whole table subject to 13 days

Price per person includes bottomless drinks for 90 minutes

from ordering, please drink responsibly.



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

Our dishes are prepared in areas where allergenic ingredients are used. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.

VG Vegan V Vegetarian

A discretionary service charge may be added to your bill, please ask your server for more details.