

# 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 V

**Baked shakshuka**  
with crème fraîche and  
flatbread V

**Scrambled tofu**  
topped with toasted  
seeds VG

## HEARTY

**Cumberland  
sausage wheel**  
and maple streaky bacon

**Smoked trout  
and salmon pâté**  
with dill, capers and flatbread

**Plant based smoked sausage**  
with roasted red onions  
and mustard VG

## BAKERY

**Warm  
croissant**  
with strawberry jam V

**Toasted  
seeded bread**  
with strawberry jam VG

**Jalapeño  
cornbread**  
baked with chipotle butter V

## FRUIT *and* GRAINS

**Melon and pink grapefruit**  
with organic  
coconut sugar VG

**Passion fruit and  
coconut chia  
yoghurt pot** VG

**Papaya and  
buckwheat granola**  
with cherry yoghurt VG

## SWEET

**Dark chocolate  
and peanut  
butter pot** VG

**Nutella  
French toast** V

**Carrot cake  
overnight oats** V

## MINI JUICE BOOST

**Red** VG  
blueberry, pink grapefruit,  
apple, beetroot, black pepper

**Orange** VG  
lemon, orange, turmeric,  
ginger

**Green** VG  
matcha, apple, cucumber,  
mint, lime

## Add Bottomless Drinks

+15.00 *per person*

Choose between: Spritz (Aperol, Raspberry, Blood Orange or Elderflower), 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

If you have any allergies or intolerances, please speak to our team about the ingredients within your meal or drink when placing your order.