

THE FLORIST

Mother's Day

2 Courses 24.95 | 3 Courses 30.95
Children's menu available, please ask your server

Nibbles

BREAD AND OLIVES V +3.50

Starters

SALT AND PEPPER SQUID
with sweet chilli and lime leaf dip

SALT AND PEPPER CHICKEN WINGS
with sweet chilli dip

BANG BANG CAULIFLOWER
with spring onion and chilli VG

SWEET POTATO HOUMOUS
with Romana flatbread VG

Mains

BAKED SALMON
with a chestnut and parmesan crust, served on a leek and smoked haddock stew with sprouts and roasted butternut squash

SUPERFOOD SALAD
roasted sweet potato, tenderstem broccoli, mixed quinoa and black rice, topped with cottage cheese, pomegranate and sesame V
Add grilled chicken or smoked trout +3.00
Make it VG - ask your server

Our Famous Hanging Kebabs

Served with properly seasoned fries

CHICKEN
with a sweet chilli glaze and garlic oil

CRISPY HALLOUMI
with a sweet chilli glaze and garlic oil V

VEGAN MEATBALL
roasted with marinara sauce VG

Desserts

OUR FAMOUS COOKIE DOUGH
choose from; Mint Aero, Oreo, Crunchie, Smarties or Maltesers V

LEMON TART
with raspberry sorbet and crushed honeycomb V

RASPBERRY AND FRANGIPANE TART
with vegan vanilla ice cream and raspberry coulis VG

Sunday Roast

Served with maple glazed carrots, roast potatoes, minted greens with almonds and gravy. VG gravy also available

ROAST SIRLOIN OF BEEF
with Yorkshire pudding and horseradish sauce

ROAST CHICKEN
with Yorkshire pudding

POT ROAST LAMB SHOULDER
with Yorkshire pudding and mint sauce

SLOW ROAST HONEY GLAZED PORK BELLY
with Yorkshire pudding and apple sauce

CELERIAC, MUSHROOM AND PEARL BARLEY WELLINGTON
in a creamy cashew nut and porcini sauce, encased in puff pastry VG

Add an additional Yorkshire pudding +1.00

Burgers

Served with properly seasoned fries

CHEESEBURGER
with pulled beef, cheddar cheese, maple bacon, crispy onions and truffle mustard mayo

GRILLED NDUJA CHICKEN BURGER
chicken breast marinated in nduja with crispy prosciutto, rocket, tomato and pesto mayo

PLANT BASED BURGER
with vegan cheese, chilli jam, crispy mushrooms and truffle mustard mayo VG

Glass of Prosecco 7.25, upgrade to a St-Germain Spritz +2.00



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

Our dishes are prepared in areas where allergenic ingredients are stored and handled. 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.