

## THE FLORIST

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MOTHER'S DAY MENU

8



STARTERS

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THE	Salt and pepper squid, sweet chilli and lime leaf dip DF NG	6.95	Mushroom gyoza, lime and soy dip V DF	4.95
FLORIST	Bang bang cauliflower DF VG NG	4.95	Sticky pork belly, crispy kale DF NG	5.95
	<b>Crispy rice balls</b> sriracha mayo DF VG	4.50	Salt and pepper chicken wings DF NG	4.95
MOTHER'S		MA	INS	
DAY MENU				
	KFC – but not as you know it Korean fried chicken, sriracha fries	12.95 DF	<b>Teriyaki sirloin steak,</b> wasabi butter, chunky chips NC	18.95
	<b>Teriyaki salmon fillet,</b> coconut rice, pak choi, teriyaki brotl	15.95 1	Crispy chicken burger, nori fries, Asian slaw	11.50
DRINKS	<b>Sweet potato katsu curry,</b> sticky rice v	10.50	Moving Mountains® burger, wasabi peas, sesame, kimchi, n	
	Thai green curry, coconut rice, Thai basil NG VG	9.95	Crispy halloumi burger, nori fries, Asian slaw	11.50
	Chicken katsu curry, sticky rice	11.95		
wines are available to rowse within the drinks		ROA	STS	
nenu on your table. We	All roasts served with honey-m	ustard ala	red carrots braised red cabbage	
llso offer a selection of aught and bottled beers.	All roasts served with honey-mustard glazed carrots, braised red cabbage, Tenderstem® broccoli, roast potatoes, homemade Yorkshire pudding and gravy.			
	Red Tractor assured roast chicken slow-roasted and seasoned with sea salt	12.95	Mushroom, red lentil and chestnut roast with homemade root vegetable gravy vg	10.95
V	Outdoor-reared slow roast pork belly served with fresh bramley	11.95	Rose County premium English beef served with horseradish cream	13.95

12.95

6.95

4.50

5.95

DESSERTS

SIDES

Shorrocks Lancashire cauliflower cheese topped with	2.50	homegrown mint sauce
crispy onions Baked courgette, sage and apricot stuffing balls	2.50	L
Pak choi, sesame, chilli DF VG NG	4.25	Nutella® donuts,
Tenderstem® broccoli, garlic, ginger DF VG NG	4.50	white chocolate fudge dip v Ice cream selection NG
Chunky chips DF VG NG	3.95	Profiteroles, miso caramel sauce v



v Vegetarian vg Vegan NG Non Gluten

apple sauce

Roast lamb

served with

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.

A discretionary 10% service charge will be added to 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.



5.95

5.95

Dairy Free?

Ask for your roast without a

Yorkshire! Excludes roast beef

with horseradish cream

lychee sorbet, passion fruit sauce DF VG

Banana and peanut butter

Chocolate orange tart,

samosas, non dairy vanilla ice cream DF VG