

THE FLORIST

NIBBLES & STARTERS

Bang bang cauliflower <small>DF VG</small>	4.95	Grilled whole prawns <small>DF</small>	6.95	Edamame beans <small>DF VG NG</small>	3.95
Lavender honey and sunflower loaf <small>V</small>	5.25	Sticky pork belly and crispy kale <small>DF NG</small>	5.95	Gyoza with lime and soy dip:	
Sweet potato croquettes <small>VG</small>	5.95	Crispy rice balls with sriracha mayo <small>DF VG</small>	4.50	Duck <small>DF</small>	5.95
Salt and pepper squid , sweet chilli and lime leaf dip <small>DF NG</small>	6.95	Salt and pepper chicken wings <small>DF NG</small>	6.95	Vegetable <small>DF V</small>	4.95

FLORIST FAVOURITES

Bang bang cauliflower bao bun board with salt and pepper broccoli, sriracha mayo, cucumber, chilli and spring onion <small>DF VG</small>	13.95	Katsu curry with sticky rice:	
Seabass and gnocchi <small>DF</small>	15.50	Chicken	11.95
Salad with sweet chilli and rice noodles:		Sweet potato <small>V</small>	11.50
Crispy beef <small>DF NG</small>	11.50	Burgers with seasoned chips:	
Bang bang cauliflower <small>DF VG</small>	9.95	Buttermilk chicken	11.95
Salt and pepper battered cod and chips <small>DF</small>	12.95	Crispy halloumi <small>V</small>	11.50
9oz Sirloin steak and chips <small>NG</small>	19.50	Moving Mountains® <small>DF VG</small>	12.50
BBQ pork belly with kimchi fried rice and crispy duck egg <small>DF</small>	14.50	Choose your fav toppings:	+1.25 each
		<i>Smoked bacon, pulled barbecue jackfruit, blue cheese, coleslaw or Shorrocks Lancashire</i>	

OUR FAMOUS HANGING KEBABS™

All served with seasoned chips. Swap to chunky chips or sriracha fries +1.00

Chicken with garlic oil <small>DF NG</small>	12.50
Salt and pepper pork <small>DF NG</small>	13.50
Lamb kofta with harissa jam <small>DF</small>	12.95
Chicken and chorizo with garlic oil <small>NG</small>	13.95
Crispy halloumi with garlic oil <small>V</small>	11.95
<i>Perfect inside our grilled flatbread with chilli jam and crème fraîche</i> <small>V</small>	+3.25



DESSERTS

Cookie dough with Oreos and vanilla ice cream <small>V</small>	6.50	Chocolate and hazelnut doughnuts with white chocolate fudge dip <small>V</small>	6.95
Caramelised banana sundae with Biscoff sauce, honeycomb, popcorn and vegan vanilla ice cream <small>DF VG</small>	6.95	Lemon tart with raspberry sorbet and crushed honeycomb <small>V NG</small>	6.25

Can't quite manage one of our desserts?

Try our **ice cream coupe** with three scoops from today's selection V NG
Enjoy our collection of **fine teas** and **artisan coffee**

4.50
from 2.25



DF Dairy Free
VG Vegan
V Vegetarian
NG Non Gluten

Our dishes and drinks 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. All weights stated are prior to cooking.

Click here
to book
a table!

COCKTAILS

Electric Daiquiri EXOTIC. FRUITY. FLORAL. Bacardi Carta Blanca rum, lychee liqueur, blue pea flower, lychee juice and jasmine syrup	7.95	Guava & Passion fruit Margarita TROPICAL. SMOKY. LIVELY. Mezcal Verde, Passoã, St Germain elderflower liqueur, guava juice and sugar syrup	7.25	Ginny Hendricks REFRESHING. LIGHT. SHARP. Hendricks gin, St Germain elderflower liqueur, apple juice, cucumber and watermelon tonic water	7.95	Rhubarb in Bloom FRAGRANT. FRESH. TANGY. Bombay dry gin, rhubarb liqueur, rhubarb and raspberry cordial and ginger ale	7.95
Raspberry Rose Sour BRIGHT. SWEET. FRUITY. Ciroc red berry vodka, Lanique Spirit of Rose liqueur, prickly pear liqueur, cranberry juice, geranium syrup and candy floss	8.25	Florist Pornstar EARTHY. FRUITY. UNIQUE. Ketel One vodka, Passoã, pineapple juice, geranium and vanilla syrup with Prosecco <i>Contains: sulphur dioxide</i>	9.95	Chocolate Mac Old Fashioned WARMING. BOOZY. ORIGINAL. Starward Aussia whiskey, Brookies macadamia and wattleseed liqueur, apricot liqueur and chocolate bitters <i>Contains: nuts</i>	9.95	Flojito EXOTIC. REVIVING. SMOOTH. Bacardi coconut rum, Aloha 65 spirit, guava juice, orgeat syrup and mint <i>Contains: nuts</i>	7.95
Aperol Spritz FIZZ. CLASSIC. BITTER. Aperol, Prosecco and soda <i>Contains: sulphur dioxide</i>	7.95	The Heart Throb LIQUID LOVE. SWEET. FRUITY. Bacardi raspberry rum, rhubarb and raspberry cordial and cranberry juice	6.75	Elderflower Garden REFRESHING. LIGHT. SHARP. Elderflower cordial, apple juice, sugar syrup, cucumber and watermelon tonic NON ALCOHOLIC	4.25	Rhubarb Lychee Cooler EXOTIC. FRESH. FRAGRANT. Rhubarb and raspberry syrup, lychee juice and soda NON ALCOHOLIC	4.25

Our expert bartenders can whip up a whole host of cocktails...
if you don't see your favourite on the menu, ask if we can make and shake it for you!



GIN

All gins 9.95

Served tall as a double, with Double Dutch tonic water (swap to Fever Tree Tonic + 50p)

HERBACEOUS

The Botanist · rosemary and apple
Monkey 47 · lime and sage
Nordes · lemon and lime zest
Secret Gin · grapefruit zest and a rosemary sprig

SPICY

Elephant Gin · apple and fresh ginger
Brookie's Byron Dry · grapefruit
Scapegrace · orange zest

CITRUS

Brooklyn Gin · lemon and lime zest
Citadelle · grapefruit and cinnamon
Bombay English Estate · mint and lemon

FLORAL

Aviation · lemon thyme and orange zest
Roku · lemon zest and fresh ginger
Empress 1908 · grapefruit zest and juniper berries

WINE

W H I T E W I N E	175ML	250ML	750ML	R E D W I N E	175ML	250ML	750ML
Trebbiano , La Farfalla, Italy	4.75	6.75	18.95	Pinotage , Hazy View, S. Africa	5.25	6.75	18.95
Chenin Blanc , Hazy View, S. Africa	5.50	7.25	20.95	Cabernet Sauvignon , Tempranillo, Spain	5.50	6.95	20.95
Sauvignon Blanc , 'Vellas', Chile	6.25	7.75	22.95	Merlot , 'Vellas', Chile	5.75	7.25	22.95
Viognier , Edmara, Chile			23.95	Pinot Noir , Legendary, Romania	5.95	7.95	24.95
Pinot Grigio , 'Foundstone', Australia	6.50	8.50	25.95	Shiraz , Boundary Lane, Australia	6.95	8.75	25.95
Sauvignon Blanc , Waddling Duck, N. Zealand	7.50	9.95	28.95	Malbec , '1300' Andeluna, Argentina	7.25	9.75	27.95
Chardonnay , Maggio, USA	7.75	10.25	29.95	Pinot Noir , Cycles Gladiator, USA	7.50	9.95	29.95
Albarino , Coral do Mar, Spain			35.00	Cabernet Sauvignon , Jim Barry, Australia			35.00
Gavi , Il Portino, Italy			40.00	Pinot Noir , 'Devil's Staircase', N. Zealand			38.00
				Châteauneuf-du-Pape , 'Les Caillous', France			59.00
S P A R K L I N G W I N E	125ML	750ML		R O S É W I N E	175ML	250ML	750ML
Prosecco , Sacchetto, Italy		6.95	29.95	Pinotage Rosé , Inkosi, S. Africa	5.25	6.95	19.95
Sparkling Brut Rosé , Bolney Eighteen Acre, England		7.95	39.00	English Rosé , Chapel Down, England	6.95	8.95	25.95
Sparkling Brut Rosé , Chapel Down, England			48.00	Pinot Gris Rosé , Saint Clair, N. Zealand	7.50	9.95	27.95
Moët & Chandon Brut , Champagne, France		10.00	58.00	Rosé Cuveé , Henri Fabre, France	7.75	10.25	29.95
Dom Pérignon , Champagne, France			160.00	Classic Provence Rosé , Mirabeau, France			39.95
Veuve Clicquot Yellow Label , Champagne, France			69.00				MAGNUM 79.95
			MAGNUM 180.00				
Laurent-Perrier Brut Rosé , Champagne, France			85.00				
			MAGNUM 200.00				
P O R T	100ML	750ML		S W E E T W I N E	125ML	375ML	
White Port , Graham's, Portugal	5.50	32.00		Botrytis Semillon , Berton Vineyard, Australia	5.50	17.50	
Tawny Port , Graham's, Portugal	5.50	32.00					