

THE FLORIST

GROUP DINING MENU

2 COURSES 27.95 **3 COURSES** 32.95 [price per person]

Includes a glass of wine, beer or non-alcoholic cocktail

STARTERS

CALAMARI

with a sweet chilli and lemongrass dip

SATAY SKEWERS

with asian slaw and peanuts

choose: chicken or mushroom **VG**

HOUMOUS **VG**

with roasted chickpeas and flatbread

ARANCINI **V**

with mozzarella on a pea and watercress purée

MAINS

THE FLORIST GRILL

Build your own Florist grill plate

Choose your skewer:

CHICKEN SATAY with satay sauce

LEMONGRASS BEEF with a sweet chilli and lemongrass dip

HARISSA LAMB KOFTA with saffron aioli

Choose your side:

GIANT COUSCOUS SALAD **VG**

COCONUT RICE **VG**

FRIES **VG**

add flatbread **VG** [+4]

add raw chopped salad **VG** [+4.50]

THE FLORIST CLASSICS

FISH AND CHIPS

with minted peas and tartar sauce

8OZ RIB-EYE STEAK [+5]

with fries and peppercorn sauce

BURGER AND FRIES

beef patty with pulled beef, cheddar cheese, crispy onions and truffle mustard mayo

plant-based burger with vegan cheese, chilli jam, crispy mushrooms and truffle mustard mayo **VG**

DESSERTS

PINEAPPLE, KIWI AND MELON FRUIT KEBAB **VG**

glazed with coconut sugar with a melted chocolate dip

SALTED CHOCOLATE BUTTERSCOTCH BROWNIE **V**

with vanilla ice cream and crushed honeycomb

APPLE PIE **V**

with toffee sauce, flaked almonds and vanilla ice cream



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 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.