

BUT FIRST, BRUNCH

THE FLORIST

HOMEMADE TREATS
AND HEARTY DISHES

DRINKS

PEACHES & PROSECCO

Aperol, wild peach liqueur, peach bitters, fresh mint
and Prosecco 8.50

ROSES ON THE HEATH

Rose and poppy liqueur, peach bitters, pink peppercorns,
White Zinfandel and Hush Heath Sparkling Rosé 8.50

ESPRESSO MARTINI

Ketel One vodka, Tia Maria and espresso 7.50

PROSECCO, SACCHETTO

Glass 125ml 5.75

Bottle 750ml 27.50

ENGLISH SPARKLING BRUT ROSÉ

Glass 125ml 7.50

Bottle 750ml 39.00

MOET & CHANDON BRUT

Glass 125ml 9.50

Bottle 750ml 52.00

VEUVE CLICQUOT YELLOW LABEL

Bottle 750ml 65.00

*Our full drinks list is available
within the menu, on your table*



BRUNCH

- 3 egg omelette with cheese, choose from:
 ham and grilled tomato 6.50
 creamy mushrooms and parsley 6.50 V
 chargrilled tomato, spring onion and chilli 5.95 V

All omelettes are served with watercress and available as egg white only or without cheese

THE FLORIST FULL ENGLISH

4oz Cumberland sausage, smoked streaky bacon, Bury black pudding, roast mushrooms, grilled tomato, watercress, beans and eggs of your choice 8.95 DF

THE FLORIST VEGAN ENGLISH

vegan black pudding, roast mushrooms, grilled tomato, roast Anya potatoes, scrambled tofu, avocado and beans 8.95 VG DF

Homemade pistachio and cranberry granola, whipped yoghurt, lavender infused honey and grilled peaches 5.95 V

Nutella and Biscoff triple layered French toast, caramelised banana and cinnamon butter 6.25 V

Smashed avocado with fresh lime, chargrilled tomato, spring onion, chilli, watercress and a poached egg; all served on toasted sourdough 7.50 V DF

Homemade pancakes with blueberries, crème fraîche and viola maple syrup 4.95 V

Toasted sourdough served with salted butter 1.95 V

add 2 slices of bacon to any dish for 1.25

VG Vegan **V** Vegetarian **DF** Dairy Free

If you have any special dietary requirements, please request our allergen information.
 A selection of dishes can be made non gluten