

BREAD & BITES

Nocellara olives <small>DF VG</small>	3.25
infused with orange and rosemary	
Edamame beans <small>DF VG</small>	3.95
with lime and coriander	
Crispy gnocchi <small>DF VG</small>	3.95
with truffle mayo	
Gin and tonic chipolatas <small>DF</small>	4.50
with grapefruit and rosemary jam	
Baked kale crisps <small>DF V</small>	2.50
drizzled with honey and black bean	

TO SHARE

Lavender honey and sunflower loaf <small>V</small>	4.50
with whipped goat's cheese butter	

STARTERS

Houmous <small>DF VG</small>	5.25	Rotisserie chicken wings	6.75
with blackened red pepper sauce, crudités and flatbread		with hot sauce or salt and pepper	
Steamed mussels <small>DF</small>	7.50	Pork rilette	5.95
cooked in a turmeric and coconut sauce with grilled ciabatta		with smoky apple chutney, baked olive oil croutes and apple wedges	
Baked Camembert	6.95	Chargrilled satay prawns <small>DF</small>	6.95
topped with cranberry and pistachio granola, served with crudités		with pineapple, coconut and cauliflower couscous	
Vegetable ramen <small>DF VG</small>	4.95	Mushroom and white wine velouté <small>V</small>	5.95
ribbon veg, soya beans, enoki mushrooms in a miso broth served with crispy chilli oil		with grilled truffle ciabatta, roasted mushrooms and Tenderstem® broccoli to dip	

DELI BOARD

11.95

Select four items from any of the categories below; all served with wholemeal bread with flax and sunflower seeds. *Add an extra item for 3.25*

CHEESE

Manchego
Shorrocks Lancashire
Dolcelatte blue cheese
Marinated mozzarella with rocket and walnut pesto
Polenta-crisp Camembert

CHILLED FAVOURITES

Houmous <small>DF VG</small>
Roast sweet potato and pepper quinoa <small>V</small>
Orange and rosemary Nocellara olives <small>DF VG</small>
Dolcelatte, poached pear and candied walnut salad <small>V</small>
Raw cauliflower, pomegranate and toasted almond couscous <small>DF VG</small>
Kohlrabi, heritage carrot and fennel coleslaw <small>V</small>

SALADS

Crispy coronation chicken	10.50	Chargrilled halloumi <small>V</small>	10.50
with toasted almonds, mango chutney and poppadom		with smoked paprika, roast vegetable quinoa, jasmine figs and buttermilk dressing	
Roast sweet potato, red onion and beetroot <small>VG</small>	9.95		
with candied walnuts, orange, poppy seeds and viola dressing			

GRILL

HANGING KEBABS™

All kebabs served with your choice of:

<i>Garlic butter</i> <small>V</small>
<i>Piri Piri sauce</i> <small>DF VG</small>
<i>Homemade satay sauce</i> <small>DF VG</small>
<i>Blackened red pepper sauce</i> <small>DF VG</small>
<i>Mint and coriander yoghurt</i> <small>V</small>

Lamb kofta <small>DF</small>	12.95
served with harissa chips	
Chicken <small>DF</small>	11.95
sopped with sweet chilli and ginger, served with harissa chips	
Cod, king prawn and chorizo <small>DF</small>	14.95
sopped with sweet chilli and ginger, served with harissa chips	
Soy and sesame tofu <small>DF VG</small>	10.95
sopped with sweet chilli and ginger, served with raw pad thai salad	

BURGERS

Beef burger	10.95
or chargrilled chicken burger	
with lettuce, gherkin, tomato and truffle mayo	
Beetroot burger <small>VG</small>	10.95
with lettuce, gherkin, tomato and truffle mayo	

Add Camembert, Shorrocks Lancashire, goat's cheese, smoked bacon, Dolcelatte blue cheese, pickled beetroot, roast mushroom for 1.25 each

ROTISSERIE

Lemon and rosemary Red Tractor half chicken	11.50
with harissa chips and buttermilk dressing	
<i>Perfect with kohlrabi, heritage carrot and fennel coleslaw</i> <small>V</small>	2.95

DF Dairy Free VG Vegan V Vegetarian

MAINS

Tandoori battered cod	9.95	Grilled seabass <small>DF</small>	14.95
with mint and coriander yoghurt, mango chutney and homemade pickled cucumber		served with raw pad thai salad and homemade satay sauce	
Marinated lamb rump <small>DF</small>	16.95	10oz sirloin	17.95
served with crushed potatoes, charred baby gem, tomato and olive dressing		with smoked paprika butter, balsamic glazed heritage carrots, sautéed kale and harissa chips	
7oz fillet	24.95	Sweet potato and chickpea tagine <small>DF VG</small>	9.50
with smoked paprika butter, balsamic glazed heritage carrots, sautéed kale and harissa chips		served with raw cauliflower and toasted almond couscous, grilled Tenderstem® broccoli and tahini dressing	
Gnocchi <small>DF VG</small>	9.95	Cola and stem ginger glazed pork	10.95
with roast butternut squash, Tenderstem® broccoli, candied walnuts, rocket and walnut pesto		served with harissa chips, kohlrabi and heritage carrot coleslaw	

SIDES

Kohlrabi, heritage carrot and fennel coleslaw <small>V</small>	2.95	Sesame kale and Tenderstem® broccoli <small>DF VG</small>	3.50
with chilli and spring onion		with chilli and spring onion	
Peas and soya beans <small>DF VG</small>	2.95	Harissa spiced chips <small>DF VG</small>	3.25
with fresh mint			
Sweet potato fries <small>DF VG</small>	4.25	Dolcelatte, poached pear and candied walnuts <small>V</small>	3.95
with harissa spice		with dried cranberries	
Roast sweet potato and pepper quinoa <small>V</small>	3.50	Minted baby potatoes <small>V</small>	3.25
with honey buttermilk dressing		with peas and crème fraîche	
Salt and pepper polenta chips <small>DF VG</small>	3.50		

DESSERTS

Popcorn crème brûlée <small>V</small>	6.95	Buttermilk panna cotta	5.95
with salted caramel		with watermelon and rose jam, viola meringue, cucumber and mint	
Sticky toffee pudding <small>V</small>	5.95	White chocolate and passion fruit cheesecake <small>V</small>	5.95
with toasted sesame and peanut sauce, served with vanilla ice cream		with chocolate sauce	
Warm chocolate brownie	6.50	Orange sherbet doughnuts <small>VG</small>	6.50
with white chocolate and saffron sauce, toasted almonds and frozen berries		with homemade peanut butter fudge, honeycomb and chocolate dipping pot	

If you have any special dietary requirements, please request our allergen information. A non gluten menu is also available upon request.

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. Cheese may not be made with vegetable rennet and vegetarian dishes may contain egg. Allergen information is available upon request. All weights stated are prior to cooking.

THE
FLORIST