

THE FLORIST

SUNDAY MENU

Enjoy rotisserie-roasted dishes,
fresh produce and flavoursome
delights; all prepared and perfected
in-house by our experts.

Roasts as priced or

2 COURSES

18.50

3 COURSES

22.50

SUNDAY SIPPERS

MILLESIMATO SPUMANTE 125ML	5.95
MOËT & CHANDON 125ML	9.75
BLOODY MARY	6.95
THE FLORIST ESPRESSO MARTINI	7.75

SIDES

Shorrocks Lancashire cauliflower cheese topped with crispy onions	2.50
Peas and soya beans DF VG with fresh mint	2.95
Gin and tonic chipolatas DF with grapefruit and rosemary jam	4.50
Baked courgette, sage and apricot stuffing balls	2.50

STARTERS

Houmous DF VG
with blackened red pepper sauce,
crudités and flatbread

Baked Camembert
topped with cranberry and pistachio granola,
served with crudités

Pork rilette
with smoky apple chutney, baked olive
oil croutes and apple wedges

Chargrilled satay prawns DF
with pineapple, coconut
and cauliflower couscous

ROASTS

All roasts served with honey-mustard glazed carrots, braised red cabbage,
Tenderstem® broccoli, roast potatoes, homemade Yorkshire pudding and rotisserie gravy.

**Red Tractor assured
rotisserie chicken** DF 12.95
slow-roasted and seasoned with sea salt

**Outdoor-reared slow roast
pork belly** DF 12.95
served with fresh bramley apple sauce

**Mushroom, red lentil
and chestnut roast** DF / VG 10.95
with homemade root vegetable gravy

**Rotisserie-roasted Ridings Reserve
premium English beef** 13.95
served with horseradish cream

Rotisserie-roasted lamb DF 12.95
served with homegrown mint sauce

DESSERTS

Warm chocolate brownie
with white chocolate and saffron sauce,
toasted almonds and frozen berries

**White chocolate
and passion fruit cheesecake** V
with chocolate sauce

Sticky toffee pudding V
with toasted sesame and peanut sauce,
served with vanilla ice cream

Guests dining on 3 courses can also enjoy
complimentary tea or coffee to finish your meal

KIDS ROASTS

All roasts 6.95 including roast potatoes and fresh vegetables, with seaside jelly and sandcastle
ice cream for dessert. Choose two scoops of ice cream from: vanilla, strawberry or chocolate.

Roast beef
Rotisserie chicken

Vegetable chestnut roast DF VG

DF Dairy Free V Vegetarian VG Vegan

If you have any special dietary requirements, please request our allergen information.

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.

