

THE FLORIST

DELIGHT YOUR APPETITE

THE FLORIST

NIBBLES, STARTERS,
MAIN COURSES,
SIDES & DESSERTS



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NON GLUTEN MENU

Each of the dishes on this menu has been created to cater for those who require a non gluten diet. However we cannot guarantee that our dishes are 100% free of gluten due to the risk of cross contamination. This includes items that are cooked in our deep fat fryers, where ingredients that include gluten have also been cooked.

DF Dairy Free VG Vegan V Vegetarian

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

NIBBLES

Baked kale crisps drizzled with honey and black beans **2.50** DF / V

Nocellara olives infused with orange zest and rosemary **3.25** DF / VG

Lime and coriander edamame beans with salt and pepper seasoning **3.95** DF / VG

Crispy mussel popcorn dusted with curry salt, served with mint and coriander yoghurt **3.95**

Roast Anya potatoes served with apple cider vinegar and Maldon sea salt **3.95** DF / VG

STARTERS

Vegetable ramen with ribbon vegetables, soya beans and enoki mushrooms in a miso broth
and a side of crispy chilli oil **4.95** DF / VG

Charred mackerel fillet with a sweet potato and smoked mackerel fishcake,
served with an orange and fennel salad **7.25** DF

NON GLUTEN MENU

THE FLORIST DELI BOARD

11.50

Select four items from any of the categories below; add an extra item for 3.25

MEAT AND FISH

Spicy Italian salami **DF**
 Chalk steam trout, mango and lime ceviche **DF**

CHEESE

Manchego
 Dolcelatte blue cheese
 Polenta crisp Camembert
 Marinated mozzarella with rocket and walnut pesto
 Shorrocks 2 year aged Lancashire

HOT POTS

Sweet potato and chickpea tagine **DF / VG**
 Herb polenta chips with truffle mayo **DF / VG**

CHILLED FAVOURITES

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

NON GLUTEN MENU

THE GRILL

HANGING KEBABS™

All kebabs served with your choice of:

Garlic butter ✓

Piri Piri sauce DF / VG

Homemade satay sauce DF / VG

Blackened red pepper sauce DF / VG

Mint and coriander yoghurt ✓

Chicken kebab sopped with sweet chilli and ginger,
served with harissa chips **11.75** DF

Soy and sesame tofu kebab, sopped with sweet chilli and ginger,
served with raw pad thai salad **10.95** DF / VG

MAINS

Marinated lamb rump seasoned with thyme and roast garlic, served with crushed
potatoes, charred baby gem, tomato and olive dressing **16.95** DF

10oz sirloin with smoked paprika butter, balsamic glazed heritage carrots,
sautéed kale and harissa chips **17.95**

Sweet potato and chickpea tagine served with raw cauliflower and toasted almond couscous,
grilled tenderstem broccoli and tahini dressing **8.95** DF / VG

Cola and stem ginger glazed pork served with harissa chips, kohlrabi and heritage carrot coleslaw **10.95**

SALADS

Grilled Red Tractor chicken breast salad with roast sweet potato and pepper quinoa,
crumbled feta, rocket leaves, pomegranate seeds and honey buttermilk dressing **9.95**

Heirloom tomato and Rosary goat's cheese salad with Nocellara olives, red onion
and homemade rocket walnut pesto **9.95** ✓

A selection of sides are available on the next page...

NON GLUTEN MENU

SIDES

Properly seasoned chips with harissa spice **3.25 DF / VG**

Sweet potato fries with harissa spice **4.25 DF / VG**

Roast sweet potato and pepper quinoa with honey buttermilk dressing **3.50 V**

Kohlrabi, heritage carrot and fennel coleslaw dressed with tarragon crème fraîche **2.95 V**

Minted baby potatoes with peas and crème fraîche **3.50 V**

Peas and soya beans with fresh mint **2.95 DF / VG**

Sesame kale and tenderstem broccoli with chilli and spring onion **3.50 DF / VG**

Dolcelatte, poached pear and candied walnut salad with dried cranberries **3.95 V**

Polenta chips with salt and pepper seasoning **3.50 DF / VG**

FOR THE KIDS

Kids meals are 6.95 complete with a main and dessert.

Falafel burger and chips **DF / VG**

Chicken, pepper and sweetcorn kebab with chips **DF**

for dessert...

Nutty banana split with chocolate
and peanut ice cream **VG / DF**

DESSERTS

Elderflower meringue and caramelised peaches with Prosecco jelly, raspberry coulis
and toasted almonds **5.50 DF / VG**

Lemon polenta cake with mulberry sorbet, toasted coconut and black pepper **5.75 DF**

Sticky toffee pudding with toasted sesame and peanut sauce, served
with vanilla ice cream **5.95**

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.

NON GLUTEN SUNDAY MENU

Available on Sundays.

ROASTS

*All roasts served with honey-mustard glazed carrots, braised red cabbage, tenderstem broccoli, roast potatoes, homemade non-gluten Yorkshire pudding and rotisserie gravy.*Red Tractor assured rotisserie chicken, slow-roasted and seasoned with sea salt **12.95 DF**Outdoor-reared slow roast pork belly served with fresh Bramley apple sauce **11.95 DF**Rotisserie-roasted Ridings Reserve premium English beef served with horseradish cream **13.95**Rotisserie-roasted lamb served with homegrown mint sauce **12.95 DF**

SIDES

Buttered carrot and parsnip mash **2.50 V**Shorrocks Lancashire cauliflower cheese topped with crispy onions **2.50**Creamed garlic kale and leeks **2.50 V**

FOR THE KIDS

All roasts 6.95 including roast potatoes and fresh vegetables

Roast beef or Rotisserie chicken

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