

THE FLORIST

DELIGHT YOUR APPETITE

THE FLORIST

NIBBLES, STARTERS,
MAIN COURSES,
SIDES & DESSERTS



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A non-gluten menu is also available upon request.

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

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

NIBBLES

Lavender honey and sunflower loaf to share with whipped goat's cheese butter **4.50 V**

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

Curried mussels in a turmeric and coconut sauce with grilled ciabatta **7.50 DF**

Mushroom and white wine velouté served with grilled truffle ciabatta, roasted tarragon mushrooms and tenderstem broccoli to dip **5.95 V**

Homemade houmous with roasted pumpkin seeds, blackened red pepper sauce, crudités and grilled Swedish flatbread **5.25 DF / VG**

Pork rilette with smoky apple chutney, baked olive oil croutes and Braeburn apple wedges **5.95**

Baked Camembert topped with homemade cranberry and pistachio granola served with crudités **6.95**

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**

THE FLORIST DELI BOARD

11.50

Select four items from any of the categories below; add an extra item for 3.25
All served with wholemeal flax and sunflower seed bread **DF / V**

MEAT AND FISH

Prosciutto **DF**
Spicy Italian salami **DF**
Homemade sesame prawn flatbread **DF**
Rotisserie mango chicken spring roll
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**
Roast chorizo with tomato, shallots, rosemary and red wine **DF**
Shorrocks Lancashire macaroni cheese
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**

ROTISSERIE

Red Tractor assured half chicken marinated in tandoori spices. Served with harissa chips and your choice of blackened red pepper sauce or mint and coriander yoghurt **11.50**

THE GRILL

HANGING KEBABS™

All kebabs served with your choice of:

Garlic butter V

Piri Piri sauce DF / VG

Homemade satay sauce DF / VG

Blackened red pepper sauce DF / VG

Mint and coriander yoghurt V

Chicken kebab sopped with sweet chilli and ginger,
served with harissa chips **11.95 DF**

Lamb kofta kebab served with harissa chips **12.95 DF**

Cod, king prawn and chorizo kebab, served with harissa chips **14.95 DF**

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

BURGERS

Beef burger or chargrilled chicken burger with lettuce, gherkin, tomato and truffle mayo **10.95**

Beetroot burger with roast mushroom, lettuce, gherkin, tomato and truffle mayo **10.95 VG**

Add a topping for 1.25 each

*Camembert, Shorrocks Lancashire, Rosary goat's cheese, smoked bacon, Dolcelatte blue cheese,
pickled beetroot, roast mushroom, kohlrabi coleslaw, smoky apple chutney*

MAINS

Tandoori battered cod with mint and coriander yoghurt, mango chutney
and homemade pickled cucumber **9.95**

Grilled seabass served with raw pad thai salad and homemade satay sauce **14.95 DF**

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 **9.50 DF / VG**

Beetroot and apple pearl barley risotto topped with grilled Rosary goat's cheese, crispy rocket
and fresh horseradish grated at your table **8.95 V**

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

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

SALADS

Grilled Red-Tractor chicken breast salad with roast sweet potato and pepper quinoa, crumbled feta, rocket leaves, pomegranate seeds and honey buttermilk dressing 10.95

Chargrilled heritage carrot salad cooked in orange and star anise with raisins, shaved manchego and puffed barley 8.95

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

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 3.25 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

DESSERTS

Baked white chocolate cheesecake with a ginger biscuit base topped with lemon thyme and stem ginger 5.75 V

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

Orange and lavender crème brûlée with homemade hazelnut chocolate pastry twists 5.50 V

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

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

Hazelnut, chocolate and banana spring roll with salted caramel sauce and vanilla ice cream 5.50 V

Cheese board: Dolcelatte, manchego and Shorrocks 2 year aged Lancashire. Served with Braeburn apple, smoky apple chutney and artisan biscuits 6.95

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.