

THE FLORIST

KEEP IT SWEET

THE
FLORIST

SWEET TREATS, FINE TEA
& ARTISAN COFFEE

THE FLORIST

THE FLORIST



THE FLORIST

TRUE ARTISAN COFFEE

Our signature blend wood-roasted in Oxfordshire by UE Coffee Roasters, true artisans who've revived traditional processing methods and handpicked the finest green beans to bring you a flavour and quality that's completely unique...

	SINGLE	DOUBLE
Espresso/Ristretto	2.25	2.50
Americano	2.25	2.50
Caffè latte	2.75	2.95
Cappuccino	2.50	2.75
Macchiato	2.50	2.75
Flat white	2.95	
Mocha	3.25	
Hot chocolate	2.75	

SPECIALITY COFFEE

Baileys/brandy hot chocolate 4.95
Chocolate and milk blended with a measure of Baileys or brandy

Irish coffee 4.95

Espresso, hot water and Jameson's whiskey topped with a layer of cream

Liqueur coffee 4.95

Espresso, hot water and your choice of tippie

Espresso martini 7.50

The coffee cocktail

THE WORLD'S FINEST TEA

Genuine artisan teas from Canton Tea Co., who've crossed oceans and scoured continents to discover the world's highest quality tea from small independent farms; grown and processed today just as they have been for thousands of years...

English breakfast 2.50

Earl Grey 2.50

Jade tips green 2.95

Rich in tea-growing culture, the Fujian province of China produces a smooth and refreshing green tea

Triple mint 2.75

From Norfolk to Jordan then blended in Bristol; the triple mint lives up to its name and provides the ideal digestif

Red berry & hibiscus 2.75

A German-blend of sweet berries with a touch of bitterness from the hibiscus flower

Lemongrass & ginger 2.75

Blended from India to Egypt for a sweet citrus tea with a kick

Chai 2.75

Think mulled wine with the spiced flavours of chai; warming and perfectly balanced

Jasmine pearl 2.75

An award-winning blend of soft honey notes with a sweet finish



DESSERTS

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

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

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

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 V / DF

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

CHEESE BOARD

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

DF Dairy Free VG Vegan VG Vegetarian

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