



MENU

FLORISTRY EVENING TWO COURSE SET MENU

STARTER

Tempura Prawns King prawns deep fried in tempura batter until crispy and golden. Served with sweet chilli.

Mushroom Arancini (V) Crispy risotto balls filled with wild button mushrooms and parmesan.

Soup of the day (V, GFA) Housemade soup served with fresh bread.

Chicken Liver Pate Cranberry jam, crusty bread.

MAIN

Lime Chicken (GF) Zesty marinated chicken supreme, served with creamy mashed potatoes, seasonal greens, and a rich mushroom sauce.

Spinach Risotto (V, VEA, GF) Creamy arborio rice infused with spinach, aged parmesan and finished with asparagus tips.

Housemade Steak and Ale Pie Served with creamy mash, seasonal vegetables, and red wine sauce.

Housemade 100% British Beef Burger (GFA) 6oz beef burger, cheddar cheese, caramelised onion, lettuce, tomatoes, pickles, and housemade BBQ mayo. Served with fries.

Chicken Alfredo Grilled cajun chicken breast served over penne pasta, tossed in a creamy mushroom alfredo sauce.

DESSERT

Housemade Chocolate Brownie with vanilla ice cream.

Housemade espresso crème brulee with housemade cinnamon twist.

Housemade Apple & Rhubarb Crumble with vanilla custard.

Lemon Tart with raspberry coulis and Chantilly cream.

*Please inform your server of any food allergies or dietary requirements prior to ordering.
While we take every precaution possible, we cannot 100% guarantee a free from environment, all dishes may contain traces of allergens.
Children must remain seated, please do not allow them to run around the pub and restaurant. Dogs are welcome, but they must be kept on a short lead.*