

THE FLORENCE

STARTERS

Soup of the day, warm sourdough (vg)	7.00
Chicken liver pâté, toasted sourdough	9.00
Seared scallop, toasted fregola, broad beans, salsa verde	11.50
Laverstock Buffalo mozzarella, grilled artichokes, sour cherry harissa (v)	10.00

ROASTS

All served with roast potatoes, mixed kale, maple-roasted carrots, mulled red cabbage, Yorkshire pudding (excluding vegan roast), gravy

Roast chicken, sage & onion stuffing, pig in blanket, bread sauce	18.50
Roast beef, horseradish cream	20.50
Roast Porchetta, cider apple sauce	19.00
Vegan Wellington (vg)	18.00

MAINS

Charred broccoli Caesar salad, seaweed burnt leek crumb (vg)	15.50
Short rib & flank burger, smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries	16.50
Cider-battered fish and chips, pease pudding, tartare sauce, gherkin ketchup	17.50
Nori battered tofu & chips, curry sauce, pea puree, tartare sauce (vg)	16.00

SIDES

Skin-on fries (vg)	5.00
Beef dripping chips	5.50
Roast potatoes (vg)	4.50
Pigs in blankets, sage & onion stuffing	5.50
Cauliflower cheese (v)	6.00
Green beans, shallots & garlic, toasted hazelnuts, vinaigrette dressing (vg)	5.50
Mixed salad, toasted sesame dressing (vg)	5.00

DESSERTS

Dark chocolate mousse, honeycomb, coffee salt (vg)	7.00
Sticky toffee pudding, butterscotch, maple pecans, clotted cream ice cream (v)	7.50
Lemon meringue cheesecake, raspberry sorbet (v)	7.00
Selection of ice creams (v)	2.00



SCAN THE QR
- for allergen
& kcal info,
or ask a member
of the team for
a calorie menu.

Adults need around 2000 kcals a day.
Full allergen information on the ingredients in the food we serve is available upon request – A discretionary service charge will be applied to your bill. Please speak to a member of the team for more info.