



FLOURISH

FARLEIGH ROAD

SERVED MONDAY – SATURDAY 8AM – 11:15AM | SUNDAY 9AM – 11:15AM

BREAKFAST

Full Flourish

Our own butcher's sausages, house-cured bacon, 2 free-range poached eggs, slow roasted baby vine tomatoes, mushrooms with thyme, baked beans, hash brown and toasted Sherston bread [***GF**] 15

Vegetarian Delight

Fricassee of wild mushroom and spinach, parmentier potato, toasted six seed malted bread, avocado, cherry vine tomato, toasted seeds and one poached egg (**V**) [***GF**] 15

Bubble & black

Bubble & squeak, black pudding, streaky bacon and poached egg (**GF**) 12

Vegan Delight

Fricassee of wild mushroom and spinach, parmentier potato, toasted six seed malted bread, avocado, cherry vine tomato, toasted seeds and vegan feta (**Ve**) [***GF**] 15

Bubble & tomato

Bubble & squeak, spiced tomato, spinach and avocado (**Ve**, **GF**) 12

Avo on toast

1 poached egg with avocado, feta, toasted seeds, chive oil & pickled red onion on toasted six seed malted bread (**V**) [***GF**] 12

FLOURISH EGGS

All served on an English muffin with hollandaise sauce

Benedict

2 poached eggs with Flourish glazed ham [***GF**] 13.50

Florentine

2 poached eggs with spinach [***GF**] 13.50

Royale

2 poached eggs with salmon [***GF**] 13.50

Foraged

2 poached eggs with wild mushroom (**V**) [***GF**] 13.50

BREAKFAST OFFER

All Rewards Card Holders

1 Full Flourish breakfast, Vegetarian or Vegan Delight + 1 hot drink + 1 glass of apple or orange juice for £17.50

Upgrade to a Mimosa or Bloody Mary for an extra £4

FRENCH TOAST

Fresh fruit compote, cinnamon oats and Greek yoghurt 12.50

Biscoff® spread, banana & Biscoff® crumb 12.50

Streaky bacon and maple syrup 12.50

YOGHURT BOWL

Fresh fruit, compote, granola, Greek yoghurt and toasted cinammon oats (**Ve**) 9

Biscoff® spread, sliced banana, flaxseed, biscuit crumb and dark chocolate (**Ve**) 9

CIABATTAS

The Flourish

Our own butcher's bacon & sausage, hash brown, cheddar and free-range fried egg [***GF**] 13

Vegetarian or Vegan Flourish

Halloumi (or vegan feta), wild mushroom, spinach and tomato chutney (**V**) [***Ve**, ***GF**] 13

Bacon or sausage ciabatta [***GF**] 8.50

EXTRAS

Free-range poached or fried egg 1.50

2x Free-range scrambled eggs 3

Mushrooms, tomatoes or baked beans 1.50

Slice of Hobbs House toasted Sherston bread 1.50

Butcher's sausage 2

2 rashers of house-cured bacon 2

Black pudding 2

Avocado 2

Hash brown 2

Halloumi 3

Smoked salmon 4.50

[*] Can be made – **GF** Gluten Free (Gluten free ingredients are available but due to the nature of an open kitchen we cannot guarantee that the finished product will be gluten free) – (**V**) Vegetarian – (**Ve**) Vegan – (**N**) Contains Nuts
Please inform us of any allergies or intolerances before placing your order.
Detailed information on allergens is available on request.



HOT DRINKS

Tea 3.10

English breakfast
Earl grey
Peppermint
Lemon & ginger
Green tea
Chamomile

Triple Co. Roast Coffee

Americano 3.25
Cappuccino 3.40
Latte 3.50
Flat white 3.40
Espresso 2.75
Double espresso 3
Cortado 3.20
Mocha 4.15
Iced coffee 3.60
Hot chocolate 3.85
Luxury hot choc 5.35
Chai latte 3.50
Hot apple 3.10

+Add syrups 0.60

Vanilla, caramel,
& hazelnut

Milk alternatives available on request

SMOOTHIES 4.95

Raspberry Heaven

Raspberries, mango,
blueberries & apple



Green Reviver

Kale, banana,
lemongrass & mango

Strawberry Delight

Strawberries, peach
& papaya



Ginger Beets

Beetroot, ginger
& blueberries

Mango Dream

Mango & pear



BREAKFAST COCKTAILS

Bloody Mary 7.25

Vodka, tomato juice, celery, celery salt,
Worcestershire sauce, Tabasco
sauce & cracked black pepper



Mimosa 6.25

Prosecco and fresh orange juice

Harvey Wallbanger 9.25

Vodka, fresh orange juice & Galliano liqueur

SOFT DRINKS

Still or sparkling water

300ml 2

750ml 3.25



Folkingtons apple juice 2.75

Fresh orange juice

*Freshly squeezed from oranges
in our Foodhall*

250ml glass 3.15

1L bottle 10.50

Carrot juice 3.50



Beetroot juice 3.50

Cawston Press 3.10

Sparkling rhubarb
Sparkling cloudy apple
Sparkling Seville orange

Fentimans 3.25

Rose lemonade
Victorian lemonade
Ginger beer
Gently sparkling elderflower

Coke/Diet Coke 2.50

Iford fresh fruit soda 3.25

Apple & rhubarb
Apple & raspberry

KIDS!

Pip Organic cartons 2.75

Pineapple & mango
Cloudy apple
Strawberry & blackcurrant



Ice cream milkshakes 4.95

Chocolate chip
Cookies & cream
Strawberry
Salted caramel (Ve)



FLOURISH

FARLEIGH ROAD

SERVED MONDAY – SATURDAY 12PM TILL 3PM

SOMETHING LIGHT

Kalamata Olives (Ve) 3

**Selection of Hobbs House bread
with dipping oil (Ve) 5**

Soup of the day

With rosemary & sea salt focaccia **(V) [*GF] 8**

Wild mushroom & butternut bruschetta

Toasted six seed malted bread, whipped garlic
cream cheese, red amaranth and chive oil **(Ve) 9**

Port and chicken liver parfait

Served with red cabbage, spiced tomato
chutney and toast **[*GF] 11**

Roasted beetroot and radish salad

Pickled red onion and balsamic **(Ve, GF) 8**

Leek and smoked applewood cheddar tart

Roasted beetroot, pickled carrot & watercress
salad with wholegrain mustard dressing **(V) 13**

In-house oak-smoked salmon

Soft boiled egg, pickled radish, horseradish
cream, six seed malted bread, lilliput capers
and honey & mustard dressing **14**

Bresaola focaccia

Marinated tomato, olives, rocket
and balsamic glaze **13**

SOMETHING CLASSIC

Grass-fed steak ciabatta

Caramelised onion, watercress
garlic mayo and hand-cut chips **[*GF] 18**

Flourish butcher's beef burger

Sautéed wild mushrooms, smoked applewood
cheddar, lettuce, tomato, pickled red onion, garlic
mayo, cornichon and hand-cut chips **[*GF] 18**

+Add extra beef pattie 4

+Add bacon 2

Honey and mustard glazed ham

Watercress & pickled red onion salad, hand-cut
chips and 2 free-range fried eggs **(GF) 16**

Sweet potato falafel burger

With pickled cabbage, spiced tomato chutney
& lettuce in a rosemary and sea salt focaccia.
Served with hand-cut chips **(Ve) [*GF] 18**

SIDES & EXTRAS

Seasonal buttered veg 4

Side salad 3

Chicken breast/smoked salmon 4.50

Halloumi 3

Sweet potato falafel 3

Buttered new potatoes 3.50

Hand-cut chips 4

*50p from every pot of hand-cut chips sold will be
donated to our charity of the year, Bath Rugby
Foundation, who provide support for children and
young people who need it, but don't get it.*

SOMETHING SPECIAL

Slow cooked pork belly

Served with bubble & squeak, black pudding,
cavolo nero and cider sauce **(GF) 20**

Pan-roasted chicken breast

With red wine jus, buttered greens
and roasted new potatoes **(GF) 19**

Lamb's liver and bacon

Mashed potato, red wine jus, streaky bacon,
confit onion and buttered greens **(GF) 19**

Autumn Buddha bowl

Tenderstem broccoli, squash, beetroot houmous,
cavolo nero, leek, pickled red cabbage,
roasted chickpea, black quinoa, sesame oil,
hazelnuts and maple syrup **(N, Ve, GF) 15**

Ricotta & butternut squash tagliatelle

Spinach, roasted butternut,
pine nuts and rocket **(V) 18**

Bath Blue & poached pear salad

Spiced pear, walnuts, pickled beets
and Louisebees honey salad **(N, GF) 16**

The Real Cure Dorset charcuterie board

Red onion marmalade, six seed malted bread,
pickled red onion, pickles and olives **[*GF] 20**

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WEEKDAY PIZZA OFFER

Monday – Friday 11:15am – 5pm

Get any pizza for just £12 every weekday!

WOOD-FIRED PIZZA

Classic Margherita

Fresh basil, mozzarella, tomato sauce (V) [*Ve] 13

The Flourish

Tomato sauce, mozzarella, pickled red onion, wild venison chorizo, Louisebees hot honey, rocket and Parmigiano Reggiano 15

Dolce Coppa

Hartgrove coppa, tomato sauce, mozzarella, soft scoop gorgonzola and caramelised onion 16

Diavola

Wild venison pepperoni, tomato sauce, mozzarella and drop peppers 15

Funghi

Wild mushroom, ricotta, tomato sauce, spinach and mozzarella (V) 15

Pollo

Chicken, tomato sauce, mozzarella, wild mushrooms and spring onions 15

Oliva

Kalamata olives, tomato sauce, spring onion and spinach (Ve) 14

Fresca

Roasted cherry tomatoes, tomato sauce, drop peppers, pine nuts, balsamic and rocket (Ve, N) 14

SERVED MONDAY – SATURDAY 11:15AM TILL 5PM

WOOD-FIRED FLATBREADS

Garlic flatbread [*Ve] 8

Garlic & mozzarella flatbread (V) [*Ve] 9

Caramelised onion & mozzarella flatbread (V) [*Ve] 11

Wild mushroom & soft scoop gorgonzola flatbread (V) 11

SANDWICHES

All served in a Hobbs House Sherston white or six seed malted bread with crisps

+Upgrade crisps to hand-cut chips 2.50

Flourish smoked salmon

Lemon crème fraîche, pickled cucumber and watercress [*GF] 10

Goat's cheese and grilled courgette

Tomato chutney & rocket (V) [*GF] 10

Honey and mustard glazed ham

Mayo, tomato and gherkin [*GF] 10

Coronation chickpea

Sliced avocado, pickled red cabbage and salad (Ve) [*GF] 10



WEEKDAY CAKE OFFER

All Rewards Card Holders
Monday – Friday 3pm – 5pm



Order any hot drink & a slice of cake for £6 (excludes cream tea)

SOMETHING SWEET

Seasonal fruit crumble

With apple crisp. Choose from cream custard or ice cream (V, GF) 8

Steamed lemon & Louisebees honey pudding

With honeycomb and toasted cinnamon oats. Choose from cream custard or ice cream 8

Chocolate pot and cherry sorbet

With hazelnuts (Ve, GF) 8

Selection of cakes and traybakes

Please ask about today's selection

Selection of Marshfield ice cream

Please ask about today's flavours

Homemade scone

Plain or fruit with jam and butter or cheese served with butter 3.50

+Add clotted cream 1

Flourish cream tea

Two homemade scones, clotted cream and jam. Served with your choice of tea or coffee 10

Flourish savoury tea

Two homemade cheese scones, wedge of cheddar, butter, grapes and pickle. Served with your choice of tea or coffee 10

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HOT DRINKS

Tea 3.10

English breakfast
Earl grey
Peppermint
Lemon & ginger
Green tea
Chamomile

Triple Co. Roast Coffee

Americano 3.25	Iced coffee 3.60
Cappuccino 3.40	Hot chocolate 3.85
Latte 3.50	Luxury hot choc 5.35
Flat white 3.40	Chai latte 3.50
Espresso 2.75	Hot apple 3.10
Double espresso 3	+Add syrups 0.60
Cortado 3.20	Vanilla, caramel,
Mocha 4.15	& hazelnut

Milk alternatives available on request

SMOOTHIES 4.95

Raspberry Heaven
Raspberries, mango,
blueberries & apple

Green Reviver
Kale, banana,
lemongrass & mango

Strawberry Delight
Strawberries, peach
& papaya

Ginger Beets
Beetroot, ginger
& blueberries

Mango Dream
Mango & pear

SOFT DRINKS

Still or sparkling water

300ml **2**
750ml **3.25**



Folkingtons apple juice 2.75

Fresh orange juice
*Freshly squeezed from oranges
in our Foodhall*
250ml glass **3.15**
1L bottle **10.50**

Cawston Press 3.10
Sparkling rhubarb
Sparkling cloudy apple
Sparkling Seville orange

Fentimans 3.25
Rose lemonade
Victorian lemonade
Ginger beer
Gently sparkling elderflower

Coke/Diet Coke 2.50

Iford fresh fruit soda 3.25
Apple & rhubarb
Apple & raspberry

KIDS!

Pip Organic cartons 2.75
Pineapple & mango
Cloudy apple
Strawberry & blackcurrant



Ice cream milkshakes 4.95

Chocolate chip
Cookies & cream
Strawberry
Salted caramel **(Ve)**



FLOURISH OWN LABEL WINE

Prosecco

125ml **6**
Bottle **26**

White

125ml **4.50**
175ml **5.50**
250ml **7.50**
Bottle **22**

Red

125ml **4.50**
175ml **5.50**
250ml **7.50**
Bottle **22**

Rosé

125ml **4.50**
175ml **5.50**
250ml **7.50**
Bottle **22**

BEER

Hawkstone Brewery 330ml bottles

Premium lager 4.8% Abv **4.95**
IPA 4.8% Abv **4.95**

Moor Beer cans 5.95

Illumination English Pale Ale
4.3% Abv | 440ml
Peppery, fruity, raw & untraditional

Kellerbier Lager

4% Abv | 330ml
Rustic & full of character

Resonance Citra Golden Pale

4.1% Abv | 440ml
Vibrant citrus hops

Distortion IPA

4.7% Abv | 440ml
Juicy, refreshing with bitterness

CIDER

Iford cider 440ml cans 6

Cloudgazer 4.7% Abv
Session hazy cider

Rushwood 4.7% Abv
Dryish juice cider

Wild Juice 4.5% Abv
Session juice cider

ABC 3.4% Abv
Fresh fruit cider

Stick Up 3.4% Abv
Rhubarb cider

All the spirits in our cocktails
are Flourish own-label!
(Available from the Flourish Foodhall)

COCKTAILS



Bloody Mary 7.25

Vodka, tomato juice, celery, celery salt,
Worcestershire sauce, Tabasco
sauce & cracked black pepper

Mimosa 6.25

Prosecco and fresh orange juice

Espresso Martini 9.25

Vodka, Kahlua and
Triple Co. Roast espresso



FLOURISH OWN LABEL SPIRITS 6.25

Choose from 25ml rum, whisky,
vodka or gin served with your choice
of Fever Tree tonic

Light tonic water
Indian tonic water
Elderflower tonic water
Ginger ale

Liqueur Coffee 6.50

Choose any Flourish own label spirit
mixed with freshly-brewed coffee, sugar
and topped with double cream

LOW & NO ALCOHOL

Iford Wild & Free 5.50
0% Abv

Lucky Saint lager 4
0.5% Abv

Virgin Mojito 5.50
Sugar, mint, lime,
elderflower, soda



FARLEIGH ROAD

SERVED SUNDAY 12PM – 3PM

STARTERS

Kalamata Olives (Ve) 3

**Selection of Hobbs House bread
with dipping oil (Ve) 5**

Soup of the day

With rosemary & sea salt focaccia (V) [*GF] 8

Wild mushroom & butternut bruschetta

Toasted six seed malted bread, whipped garlic
cream cheese, red amaranth and chive oil (Ve) 9

Port and chicken liver parfait

Served with red cabbage, spiced tomato
chutney and toast [*GF] 11

Roasted beetroot and radish salad

Pickled red onion and balsamic (Ve, GF) 8

Leek and smoked applewood cheddar tart

Roasted beetroot, pickled carrot & watercress
salad with wholegrain mustard dressing (V) 13

In-house oak-smoked salmon

Soft boiled egg, pickled radish, horseradish
cream, six seed malted bread, lilliput capers
and honey & mustard dressing 14

Bresaola focaccia

Marinated tomato, olives, rocket
and balsamic glaze 13

TRADITIONAL SUNDAY ROAST

Cooked using local ingredients and delicious meat
from our butchery. Served with braised red cabbage,
tenderstem broccoli, roast carrot & parsnip, roast
potatoes, Yorkshire pudding and gravy

Roast sirloin of beef 25

Roast loin of pork 22

Half & Half 25

CHILDREN'S SUNDAY ROAST

Served with 1 roast potato, carrot, tenderstem
broccoli, Yorkshire pudding and gravy

Roast sirloin of beef 15

Roast loin of pork 15

EXTRAS

Vegetables 3.50

Roast potatoes 3

Cauliflower cheese 5

Yorkshire pudding 1.50

Gravy 1.50

MAINS

Flourish butcher's beef burger

Served with sautéed wild mushrooms, smoked
applewood cheddar, lettuce, tomato,
pickled red onion, cornichons
and hand-cut chips [*GF] 18

Sweet potato falafel burger

With pickled cabbage, spiced tomato chutney
& lettuce in rosemary and sea salt focaccia.
Served with hand-cut chips (Ve) [*GF] 18

Autumn Buddha bowl

Tenderstem broccoli, squash, beetroot houmous,
cavolo nero, leek, pickled red cabbage,
roasted chickpea, black quinoa, sesame oil,
hazelnuts and maple syrup (N, Ve, GF) 15

DESSERTS

Seasonal fruit crumble

With apple crisp and
plant-based ice cream (V, GF) 8

Steamed lemon & Louisebees honey pudding

With honeycomb and toasted cinnamon oats 8

Chocolate pot and cherry sorbet

With hazelnuts (Ve, GF) 8

Selection of cakes and traybakes

Please ask about today's selection

Selection of Marshfield ice cream

Please ask about today's flavours

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CHILDREN'S MENU



Your favourite Flourish classics – the same great product, just a smaller portion for our littlest visitors!

SAMPLE MENU – Farleigh Road only

BREAKFAST

Served 8am – 11:15am Monday to Sunday

- | | | |
|---|-------|---|
| Children's Breakfast [*V, *GF] | 10.50 | |
| 1 butcher's sausage, 1 rasher unsmoked bacon, 1 free-range fried egg, baked beans, hash brown and toasted Hobbs House bloomer or Sherston | | |
| French Toast [*V] | 8.50 |  |
| Choose from any of our brioche French toast options to be had as a smaller portion | | |
| Bacon or Sausage Muffin [*GF] <i>(Served until 12pm)</i> | 6 |  |
| A choice of bacon or sausage in an English muffin | | |
| Scrambled Egg on Toast (V) [*GF] <i>(Served until 12pm)</i> | 6 | |
| Free-range scrambled egg on 1 slice of Hobbs House bloomer or Sherston toast | | |
| Beans on Toast (Ve) [*GF] <i>(Served until 12pm)</i> | 5 |  |
| 1 slice of Hobbs House bloomer or Sherston toast with baked beans | | |

LUNCH

Served 12pm – 3pm Monday to Sunday

- | | | |
|---|------|---|
| Flourish Beef Burger [*GF] | 9 |  |
| Our own butcher's free-range beef burger, Monterey Jack cheese and lettuce. Served in a Hobbs House ultimate burger bun with a handful of chips | | |
| Small Margherita (V) [*Ve] <i>(Monday to Saturday only)</i> | 10 | |
| Tomato sauce with mozzarella, basil & olive oil | | |
| Flourish bolognese | 9 |  |
| Served with tagliatelle and parmesan | | |
| Sausage, chips and peas (GF) | 8 | |
| Ham, Cheese or Jam Sandwich [*GF] <i>(Served until 5pm)</i> | 6 |  |
| Served with crisps, cucumber and tomatoes | | |
| Grazing Plate (Ve) <i>(Served until 5pm)</i> | 5.50 | |
| Falafel and hummus with crisps and carrot & cucumber sticks | | |

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