



FLOURISH

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

[*] Can be made – GF Gluten Free (Gluten free pizza bases are available but due to the nature of the kitchen and pizza oven
there is a very high risk of cross-contamination) – (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.