



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 spinach & parmentier potatoes, field mushroom, 1 poached egg, halloumi, avocado, cherry vine tomatoes, toasted six seed malted bread, toasted seeds and chive oil **(V) [\*GF] 15**

**NEW!**

## Steak &amp; eggs

Grass-fed steak, salsa verde, parmentier potato and 2 fried eggs **[\*GF] 15**

## Vegan Delight

Fricassee of spinach & parmentier potatoes, field mushroom, vegan cheese, avocado, cherry vine tomatoes, toasted six seed malted bread, toasted seeds & chive oil **(Ve) [\*GF] 15**

## WEEKDAY BREAKFAST OFFER

All Rewards Card Holders | Monday – Friday

1 Full Flourish breakfast, Steak & eggs, 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

## Bubble &amp; black

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

## Bubble &amp; 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**

## Eggs on toast

Choose from fried, poached or scrambled **(V) [\*GF] 7**

## Toast

2 slices of Sherston or malted six seed bread with jam, marmalade or Marmite **[\*GF] 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 cinnamon 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), field 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, Tobasco sauce & cracked black pepper

### Mimosa 6.25

Prosecco and fresh orange juice

### Harvey Wallbanger 9.25

Vodka, fresh orange juice & Galliano liquor

## 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)



FARLEIGH ROAD

SERVED MONDAY – SATURDAY 12PM TILL 3PM

### SOMETHING LIGHT

#### Ham hock terrine

With caramelised apple puree, celeriac remoulade, toast and pickles **[\*GF] 11**

#### Kalamata Olives (Ve) 3

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

#### Soup of the day

Please see specials menu for today's soup dish (V) **[\*GF]**

### SOUP & A SANDWICH £15

Choose any sandwich (overleaf) with today's soup for £15

#### Wild mushroom & butternut bruschetta

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

#### Sweet potato, goat's cheese, spinach & caramelised onion 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**

### 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 cheese, lettuce, tomato, pickled red onion, garlic mayo, cornichon and hand-cut chips **[\*GF] 18**

+Add extra beef patty **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

#### Stillman's braised beef rigatoni

Red wine marinated Stillman's chuck steak ragu, rigatoni, crème fraîche, rosemary oil and parmesan **18**

#### Pan-roasted chicken breast

With tarragon cream sauce, wild mushroom, roasted new potatoes & seasonal veg **(GF) 19**

#### Winter Buddha bowl

Sweet potato, tenderstem broccoli, quinoa, roasted beetroot, houmous, avocado, spinach, pickled red cabbage, toasted seeds and a walnut dressing **(N, Ve, GF) 15**

### FLOURISH REWARDS CARD

Sign up for FREE and get access to offers in the Foodhall and Kitchen!

#### Weekday Breakfast Offer

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

#### Weekday Cake Offer

 Order any hot drink & a slice of cake for just £6 between 3pm & 5pm

PLUS get access to Waitrose price-matched products in the Foodhall and discounts on butchery, eggs, cheese and more!

**Ask your server for a form to sign-up**

**[\*]** 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.



# FLOURISH

FARLEIGH ROAD

## WEEKDAY PIZZA OFFER

Monday – Friday 11:15am – 5pm

Get any pizza for just £12  
every weekday!



SERVED MONDAY – SATURDAY 11:15AM TILL 5PM

## 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, goat's cheese,  
tomato sauce, spinach & 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

## 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 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

### 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



# FLOURISH

FARLEIGH ROAD



## HOT DRINKS

### Tea 3.10

- English breakfast
- Earl grey
- Peppermint
- Lemon & ginger
- Green tea
- Chamomile

### Triple Co. Roast Coffee

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

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

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)



## 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

### Pip Organic cartons 2.75

Pineapple & mango  
Cloudy apple  
Strawberry & blackcurrant



## FLOURISH OWN LABEL WINE

### Prosecco

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



### Red

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

### White

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

### Rosé

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

## 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

### ABC

3.4% Abv  
Fresh fruit cider

### Stick Up

3.4% Abv  
Rhubarb cider

**Wild Juice** 4.5% Abv  
Session juice 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

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 &amp; 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 &amp; 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 &amp; mustard dressing 14

**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]** (Served until 12pm) 6  
A choice of bacon or sausage in an English muffin

**Scrambled Egg on Toast (V) [\*GF]** (Served until 12pm) 6  
Free-range scrambled egg on 1 slice of Hobbs House bloomer or Sherston toast

**Beans on Toast (Ve) [\*GF]** (Served until 12pm) 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]** (Monday to Saturday only) 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]** (Served until 5pm) 6  
Served with crisps, cucumber and tomatoes

**Grazing Plate (Ve)** (Served until 5pm) 5.50  
Falafel and hummus with crisps and carrot & cucumber sticks

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