

SAMPLE MENU – FARLEIGH ROAD ONLY



BREAKFAST MENU Served 8:30am – 11:15am

Vegetarian Delight

Fricassee of spinach & parmentier potatoes, field mushroom, poached egg, halloumi, avocado, cherry vine tomatoes, toasted six seed malted bread, pumpkin seeds & basil oil **(V) [*GF] 15**

Vegan Delight

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

Bubble and black pudding

Pan-fried bubble pattie, crispy house-cured bacon, Fruit Pigs black pudding & poached egg **(GF) 13**

Bubble and field mushroom

Pan-fried bubble pattie, roasted field mushroom, spinach, red pepper dressing & poached egg **(V, GF) 13**

Avocado on toast

Smashed avocado on toasted six seed malted bread, a poached egg, pickled red onion, crumbled feta, toasted pumpkin seeds and basil oil **(V) [*GF] 12**

Yoghurt bowl

Fresh seasonal fruit, compote, Scrumshus gluten-free granola, Greek yoghurt and chia seeds **(GF) [*Ve] 9**

FLOURISH REWARDS CARD HOLDERS

Get a **FREE** tea or coffee with any large breakfast Monday – Saturday! Don't have a rewards card? Ask a member of the team to sign up!

**Full Flourish
Vegetarian or Vegan Delight
Steak & Eggs**

RISE & DINE

Full Flourish

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

Steak & eggs

Our butcher's choice 8oz flat iron steak, salsa verde, parmentier potatoes and 2 fried eggs **(GF) 17**

Greenacres Farm eggs on toast

2 free-range eggs cooked your way: fried, poached or scrambled.

Served on lightly-buttered Sherston bread **(V) [*GF] 7**

CIABATTAS

Flourish ciabatta

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

**House-cured bacon or
butcher's sausage ciabatta [*GF] 8.50**

Veggie ciabatta

Halloumi, field mushroom, spinach and Tracklements chilli & tomato chutney **(V) [*GF] 13**

Vegan ciabatta

Vegan feta, field mushroom, spinach and Tracklements chilli & tomato chutney **(Ve) [*GF] 13**

GREAT TASTE & ETHICALLY SOURCED

All of the meat used in our kitchen comes straight from the **Flourish butchery counter**. Our fresh meat is sourced locally and the finest cuts selected for your meal by our expert butchers. Bread comes from Bristol-based B Corp **Hobbs House Bakery** and eggs from **Greenacres Farm** in Chew Valley. Chutneys are made by **Tracklements**, based in Wiltshire.



Start your day off right with additional extras to elevate your plate.

Please ask your server for any add ons.

2 house-cured bacon **2**

Butcher's sausage **2**

Free-range poached or fried egg **1.50**

Halloumi **3**

Hash brown **2**

Baked beans **1.50**

Mushrooms **1.50**

Black pudding **2**

2 scrambled eggs **3**

Avocado **2**

Oak-smoked salmon **4.50**

KIDS MENU

Children aged under 12 only

Children's breakfast

1 sausage, 1 rasher unsmoked bacon, 1 fried egg, baked beans, and toasted Sherston **[*V, *GF] 8**

Bacon or sausage sandwich

A choice of bacon or sausage in Hobbs House Sherston bread **[*GF] 5**

Scrambled egg on toast

Free-range scrambled egg on 1 slice of Sherston toast **(V) [*GF] 5**

Beans on toast

1 slice of Sherston toast with baked beans **(Ve) [*GF] 4**

SAMPLE MENU – FARLEIGH ROAD ONLY



Served 11:15am – 4:30pm

Seasonal soup 11

Please see our specials menu for today's seasonal soup

Why not swap out the bread for one of our delicious sandwiches? Upgrade for +£5

Homemade Flourish tart

Shortcrust pastry filled with feta, sundried tomato, roasted red pepper and basil.
Served with wholegrain mustard potato salad **(V) 13**

Smoked salmon

In-house oak smoked salmon on Hobbs House toasted six seed malted bread, soft boiled egg, lilliput capers, dill pickled cucumber, organic watercress and whipped horseradish cream **[*GF] 14**

GREAT TASTE & ETHICALLY SOURCED

All of the meat used in our kitchen comes straight from the **Flourish butchery counter**. Our fresh meat is sourced locally and the finest cuts selected for your meal by our expert butchers. Bread comes from Bristol-based B Corp **Hobbs House Bakery** and award-winning charcuterie from **The Real Cure** in Dorset. Fruit & veg is delivered fresh from Wiltshire-based **Lovejoys**.



STONE-BAKED PIZZA

All handmade with 48 hour fermented dough cooked in our pizza oven with tomato sauce & mozzarella

Classic Margherita

Fresh basil, mozzarella, tomato sauce **(V) [*Ve] 12**

The Flourish

Pickled red onion, The Real Cure wild venison chorizo, JD's hot honey, rocket & Parmigiano Reggiano **16**

Funghi

Wild mushroom, goat's cheese, & spinach **(V) [*Ve] 15**

Diavola

The Real Cure wild venison pepperoni and drop peppers **15**

Pollo

Roast chicken, wild mushrooms and spring onions **16**

EXTRAS 2

Venison chorizo

Venison pepperoni

Wild mushroom

Butcher's choice roast chicken

Goat's cheese

SANDWICHES

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

+Upgrade crisps to hand-cut chips **2.50**

Swap crisps for a bowl of seasonal soup **6**

Flourish smoked salmon

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

Cheese & pickle

Cheddar cheese, Tracklements pickle & rocket **(V) [*GF] 10**

Coronation chickpea

Avocado, pickled red onion & salad **(Ve) [*GF] 10**

Honey and mustard glazed ham

Mayo, tomato and gherkin **[*GF] 10**

MAKE IT YOUR OWN

Please ask your server for any add ons.

Chicken/salmon **4.50**

Sweet potato falafel **3**

Halloumi **3**

Couscous/potato salad/side salad **3**

Seasonal buttered veg **4**

Hand-cut chips **4**

FLOURISH CLASSICS | SERVED 12PM – 3PM

Butcher's burger

Grass-fed beef burger from our butchery grilled & topped with smoked cheddar, dill pickled cucumber, tomato, garlic mayo and lettuce in a Hobbs House ultimate burger bun with hand-cut chips **[*GF] 18**

+Add extra beef pattie **4**

+Add bacon **2**

Honey and mustard glazed ham

Slow-roasted ham glazed in our kitchens with two fried local eggs, hand-cut chips and a watercress & pickled red onion salad **(GF) 17**

Chicken, bacon & avocado ciabatta

Grilled chicken breast, house-cured bacon and smashed avocado in a lightly-toasted ciabatta with fresh sliced tomato, lettuce, mayonnaise and hand-cut chips **[*GF] 18**

Butcher's 8oz flat iron steak

8oz prime flat iron steak selected by our craft butchers, seared & cooked to your liking.
Served with hand-cut chips **[*GF] 16**

+Add Potts' three peppercorn sauce 3

+Add mushroom **1.50**

+Add tomato **1.50**

+Add side salad **3**

+Add seasonal buttered veg **4**

Enjoy a sweet treat on us!

Take home a **FREE** Marshfield Ice Cream mini tub when you order our 8oz flat iron steak.
Just pay at the till for your voucher to use in the shop.

Butcher's flat iron steak ciabatta

4oz flat iron steak, red onion marmalade, garlic mayo and watercress in a rustic ciabatta with hand-cut chips **[*GF] 18**

Summer Buddha Bowl

Lemon & mint pearl couscous, grilled aubergine, rocket, houmous, sundried tomato, avocado, Souffle's pitta chips, flaked almonds, pomegranate & pickled red onion with red pepper dressing **(Ve, N) 16**

Stone-baked flatbread

Hand-rolled stone-baked flatbread topped with rocket, pomegranate, red onion, houmous & tzatziki **(Ve) 13**

+Add falafel **3**

+Add halloumi **3**

+Add pearl couscous **3**

+Add hand-cut chips **4**

SAMPLE MENU – FARLEIGH ROAD ONLY



DRINKS MENU



Selection of teas 3.20

English breakfast
Earl grey
Triple mint
Jade green
Berry & hibiscus
Lemongrass & ginger

Iced tea 3.60

Peach
Raspberry
Passonfruit & lemon

Triple Co. Roast Coffee

Americano **3.35**
Cappucino **3.60**
Latte **3.60**
Flat white **3.50**
Espresso **2.90**
Double espresso **3.25**
Cortado **3.30**
Mocha **4.25**
Iced coffee **3.60**
Hot chocolate **4**
Luxury hot chocolate **4.95**
Chai latte **3.75**
+Add syrup 0.60
Vanilla, caramel or hazelnut

Still or sparkling water

300ml **2.25**
750ml **3.50**

Folkington's apple juice

Per glass **2.80**

Freshly-squeezed orange juice

250ml **3.20**
1L bottle **9.95**



Cawston Press can 3.20

Sparkling rhubarb
Sparkling cloudy apple
Sparkling elderflower

Fentimans glass bottle 3.45

Rose lemonade
Victorian lemonade
Ginger beer

Coke/diet coke glass bottle 2.95

Pip Organic carton 2.85

Pineapple & mango
Cloudy apple
Strawberry & blackcurrant

Smoothies 5

Raspberry Heaven

Raspberries, mango, blueberries & apple

Super Green

Spinach, apple, spirulina,
basil, lime & avocado

Strawberry Delight

Strawberries, peach & papaya

Ginger Beets

Beetroot, ginger & blueberries

Mango Dream

Mango & pear

Ice cream milkshakes 4.95

Chocolate chip

Cookies & cream

Strawberry



Flourish Own Label Wine

White Red Rosé	Prosecco
125ml 4.75	125ml 4.75
175ml 5.75	Bottle 22
250ml 7.75	
Bottle 22	

Hawkstone Brewery

330ml bottles 5.50

Premium Lager
IPA

500ml bottles 6

Cider
Hedgerow cider

Left Handed Giant

Lemon Radler **5**

Sky Above **5.50**
Session IPA

Dream House **6.95**
Hazy IPA

Easy Pils **5**
Gluten free pilsner

Iford Cider 440ml cans 6.10

Cloudgazer
Rushwood
Wild Juice
ABC
Stick Up

Low & No Alcohol

Iford Cider Wild & Free **5.60**
Hawkstone Lager Zero **4.80**
Left Handed Giant Run Free IPA **5**



Cocktails 2 for 14

Aperol Spritz 9

Aperol, prosecco, soda & rosemary

Garden Spritz 9

Flourish Own Label gin, elderflower cordial,
apple juice, soda & thyme

Irish Summer Mule 9

Flourish Own Label whiskey, lime juice,
ginger beer & mint

Harvey Wallbanger 9

Flourish Own Label vodka, Galliano
& orange juice

Mocktails 2 for 10

Virgin Mojito Spritz 6

Elderflower cordial, lime juice,
vanilla syrup, soda & mint

Apple & Elderflower Refresher 6

Cloudy apple juice, elderflower cordial,
soda & a slice of lemon

Flourish Own Label Sprits 6.25

Rum, whiskey, vodka or gin

GREAT TASTE & LOCALLY-SOURCED

Our tea & coffee comes from **Triple Co. Roast** – a Bristol-based independent roastery. We use our own-label Flourish spirits in cocktails, made by **Hawkridge Distillers**, winners of the *World's Best London Dry Gin* and *Best English Single Malt Whisky*. **Iford Cider** is made nearby in Bradford-on-Avon and **Left Handed Giant** is based in Bristol.



SAMPLE MENU – FARLEIGH ROAD ONLY



FLOURISH

FOODHALL & KITCHEN

CHILDREN'S MENU

Served 12pm – 3pm Monday to Sunday

Children under 12 only

Flourish beef burger [*GF] 7

Our own butcher's free-range beef burger, cheddar cheese, ketchup and lettuce. Served in a Hobbs House ultimate burger bun with a handful of hand-cut chips

Margherita (V) [*Ve] *(Monday to Saturday only)* 7

Tomato sauce with mozzarella

Flourish bolognese 7

Served with tagliatelle and parmesan

1 butcher's sausage, hand-cut chips and peas or beans (GF) 7

Ham, cheese or jam Sandwich [*GF] 5

(Served until 4:30pm)

Served with crisps, cucumber and tomatoes

Grazing plate (Ve) *(Served until 4:30pm)* 5

Falafel and houmous with crisps and carrot & cucumber sticks

[*] 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.

SAMPLE MENU – FARLEIGH ROAD ONLY



SERVED SUNDAY 12PM – 3PM

STARTERS

Onion bhaji
with mango chutney 5

Vegetable & spinach soup
With tarragon beignet &
toasted sourdough 11

Wild mushroom & butternut bruschetta
Toasted six seed bread, garlic cream cheese,
red amaranth and chive oil **(Ve)** 9

In-house oak-smoked salmon
Soft boiled egg, pickled radish, horseradish
cream, six seed malted bread, lilliput capers
and honey & mustard dressing 14

FAMILY SUNDAY ROAST

4 slices of roast sirloin, 4 slices of local pork loin
and half a roast chicken served family style with sides of
local seasonal vegetables, our own homemade
rich gravy, Yorkshire puddings and roast potatoes

TRADITIONAL SUNDAY ROAST

Cooked using local ingredients and delicious meat from
our butchery. Served with local seasonal vegetables,
roast potatoes, Yorkshire pudding and gravy

Roast sirloin of beef 25

Roast loin of pork 22

Half & Half 25

VEGAN WELLINGTON

Roasted butternut squash, celeria, sweet potato
& walnut wellington. Served with local seasonal
vegetables, roast potatoes & vegan gravy **(Ve, N)** 19

CHILDREN'S SUNDAY ROAST

Served with 1 roast potato, local seasonal vegetables,
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

Hand-cut chips 4

MAINS

Summer Buddha Bowl

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

Sweet potato falafel burger

Carrot & coriander falafel with pickled cucumber
and chilli jam. Served with hand-cut chips **(Ve) [*GF]** 18

Flourish butcher's beef burger

With bacon chutney, smoked cheddar, lettuce, tomato, pickled
red onion, dill pickles and hand-cut chips **[*GF]** 18

Roast sirloin of beef ciabatta

With onion marmalade and red wine gravy **[*GF]** 17

Roast loin of pork ciabatta

With apple sauce and red wine gravy **[*GF]** 17

Pan-fried salmon fillet

Roasted cherry vine tomatoes, pearl cous cous,
rocket & basil oil 18

DESSERTS

Sticky toffee pudding

With butterscotch sauce 8

Apricot & blueberry Eton mess 8

Oreo sundae (Ve) 8

GREAT TASTE & ETHICALLY SOURCED

All of the meat used in our kitchen comes straight from the
Flourish butchery counter. Our fresh meat is sourced locally and
the finest cuts selected for your meal by our expert butchery
team. Bread comes from Bristol-based B Corp **Hobbs House
Bakery** and fruit & veg is delivered fresh from Wiltshire-based
wholesaler, **Lovejoys**.

