

SAMPLE MENU – Glenavon Farm 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 – Glenavon Farm only



Served 11:15am – 4:30pm

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

CHOOSE YOUR EXTRAS FOR ANY DISH Please ask your server for any add ons.

Chicken/salmon 4.50

Sweet potato falafel 3

Halloumi 3

Potato salad/side salad 3

Seasonal buttered veg 4

Hand-cut chips 4

Beef bourguignon

Diced chuck steak braised in red wine with smoked bacon & silver skin onions, mashed potatoes & seasonal vegetables (GF) 19

Autumn Buddha Bowl

Beetroot houmous, tenderstem broccoli, quinoa, sweet potato, chickpea, crispy kale, braised leek, rocket, pickled red onion, toasted almonds and tahini dressing (Ve, N) 15

Roasted butternut & sage flatbread

Hand-stretched dough, roasted butternut puree, wild mushrooms, red onion marmalade, pine nuts & crispy sage (Ve, N) 11

CHOOSE YOUR EXTRAS

Chicken/salmon 4.50

Sweet potato falafel 3

Halloumi 3

Potato salad/side salad 3

Seasonal buttered veg 4

Hand-cut chips 4

FLOURISH CLASSICS | SERVED 12PM – 3PM

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 homemade tarragon sauce 3

+Add Potts' three peppercorn sauce 3

+Add mushroom 1.50

+Add tomato 1.50

+Add side salad 3

+Add seasonal buttered veg 4

Add a side, enjoy a sweet treat on us!

Take home a **FREE** Marshfield Ice Cream mini tub **when you order our 8oz flat iron steak with any sauce or side.** Come up to the till to pay and receive your voucher to use in the shop on your way out.

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

Leek & Gruyère tart

Handmade tart filled with sautéed leeks and gruyère cheese. Served with lemon & mint 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

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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

Pan-roasted chicken breast

Pan-roasted chicken breast with new potatoes, white wine tarragon sauce and seasonal vegetables (GF) 19

[*] 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. Due to the nature of our pizza oven, we are unable to make gluten-free pizzas.

SAMPLE MENU – Glenavon Farm 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
Curiosity cola

Pip Organic carton 2.85

Pineapple & mango
Cloudy apple
Strawberry & blackcurrant

Smoothies 5

Strawberry Delight

Strawberries, peach & papaya

Mango Dream

Mango & pear

Super Green

Spinach, apple, spirulina,
basil, lime & avocado

Ginger Beets

Beetroot, ginger & blueberries

Raspberry Heaven

Raspberries, mango, blueberries & apple

Ice cream milkshakes 4.95

Chocolate chip
Cookies & cream
Strawberry
Vanilla (Ve)



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 draught 6.25

Premium Lager 4.8% Abv
Cider 5% Abv

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
Session hazy cider

Rushwood
Dryish cider

Wild Juice
Session cider

ABC
Apple + berry + cherry fresh fruit cider

Low & No Alcohol

Iford Cider Wild & Free **5.60**
Hawkstone Lager Zero **4.80**



Cocktails 2 for 14

Bloody Mary 9

Flourish Own Label vodka, tomato juice,
Worcestershire sauce, tabasco & celery

Mimosa 9

Freshly-squeezed orange juice &
Flourish Own Label prosecco

Cranberry Spiced Aperol Spritz 9

Aperol, prosecco, cranberry juice
& cinnamon sryup

Pumpkin Pie Mule 9

Flourish Own Label whiskey, Iford cider,
ginger beer, lime juice & cinnamon

Rhubarb & Ginger Kick 9

Flourish Own Label gin, sparkling rhubarb,
ginger beer, lime & yuzu and ginger syrup

Mocktails 2 for 10

Apple & Ginger Spritzer 6

Apple juice, ginger beer, lime juice,
yuzu and ginger syrup

Sparkling Cranberry Fizz 6

Cranberry juice, ginger beer, apple juice
and cinammon syrup

Flourish Own Label Sprits 6.25

Rum, whiskey, vodka or gin

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SUNDAY BRUNCH MENU Served 9am – 3pm

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Yoghurt bowl

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Flourish ciabatta

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

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

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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**

Breakfast burger

Our own butcher's beef burger, bacon, hash brown, fried egg, smoked cheddar and ketchup **[*GF] 13**

Flourish hash

Flourish ham, herb potato, peas, sliced onion, wild mushroom, spinach and a local fried egg **[*GF] 13**

FRENCH TOAST

Fresh fruit compote, cinnamon oats and Greek yoghurt 12.50

Streaky bacon and maple syrup 12.50

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