

FLORENTINE

ALL DAY
DINING & BAR

SMALL PLATES

Rustic Bread Rosemary, sea salt	3
Selection of Gluten Free Bread	4.5
Green Olives and Smoked Almonds	6
Iberico Bellota 5J Cana de Presayo	7
Falafel Sweetcorn, chilli and Yohini	6
Zucchini Fritti	5
Lamb Meatballs Tomato sauce	7

STARTERS

Sweet Potato Soup	7
Greek yoghurt and chives	
Smoked Burrata	9
Heritage tomatoes and basil	
Fried Squid	11
Lemon mayo	
Tuna Carpaccio	10
Radishes, wasabi mayo	
Buffalo Ricotta Ravioli	9/15
Black truffle	
Roasted Sweet Potato and Cavolo Nero Salad	8/13
Cashew nuts, pumpkin seeds, chicory, chive dressing	
Chicken and Avocado Salad	9/14
Baby gem lettuce, burnt corn, honey and mustard dressing	

EGGS

Omelette	9
Ham and cheese	
Florentine or Benedict	10
Royale	11
Scrambled Eggs and Smoked Salmon	13
Sourdough bread	
Avocado and Poached Eggs	10
Black pepper, lime, sourdough bread	
Scrambled Eggs and Black Truffle	13
Sourdough bread	
Full English Breakfast	13
Two eggs any style, bacon, Cumberland sausages, tomatoes, portobello mushroom, baked beans, sourdough bread	
Add	
Smoked salmon 6 / avocado 3	
sautéed spinach 4 / portobello mushrooms 4	
sausages 4 / smoked streaky bacon 4	

MAIN COURSES

Beef Lasagna	13
Grilled Salmon	19
Tenderstem broccoli, chimich	
Tagliatelle	9/15
Chanterelle mushrooms, garlic, parsley	
Roasted Cod	19
Braised black lentils, salsa verde	
Roasted Half Free Range Chicken	15
Rosemary, lemon, jus	
Steak and Chips	22
220gr Grass fed, 32 day aged rib-eye, béarnaise	
Burger	11
200g Beef patty, lettuce, tomato, chips	
Add: cheese / bacon / avocado/ fried egg	2
Braised Lamb Shank	18
Mashed potatoes, jus	

SIDES 5

Chips / Roasted sweet potato / Sweet potato fries / Sautéed spinach / Tenderstem broccoli / Mixed leaf salad	
Heritage tomato and basil salad	

FLAT BREADS

Burrata, aubergine, tomatoes	10
Broccoli, goat's cheese, tahini, pine nuts	9
Wild mushrooms, ricotta and truffle	13
Tomato, mozzarella, San Daniele ham, rocket	12
Lamb, chilli, parsley and tzatziki	11

LARGE TO SHARE

Herculean Burger 2.2 Kg	65
(For 4 people, pre-order recommended)	
Montgomery cheese, portobello mushrooms, lettuce, tomatoes, streaky bacon, black truffle, chips and sweet potato fries, 5 dips	
Tomahawk	75
1kg grass-fed beef, 32 days dry aged, jus	

Sunday Roast

32 Days Aged Rib of Beef	19
Corn-Fed Chicken	17
All served with roasted potatoes, greens, honey-roasted parsnips, Yorkshire pudding	

If you suffer from any allergies or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of our team. A discretionary 12.5% service charge will be added to your bill. Prices include VAT

APERITIFS

	GBP
Aperol Spritz Aperol, prosecco, soda water	9
Negroni Sipsmith gin, campari, carpano antica formula	10

PINK WINES

	125ml	500ml	GBP Bottle
Pinot Grigio Rosé Vinuva, Italy 2015	5.5	16	21
Roja Rosado Baigorri, Spain 2016	7.5	28	40

BUBBLES

	125ml	GBP Bottle
Prosecco Brut Terre di S. Alberto	6.5	36
Chapel Down Reserve Brut, NV	9	53
Chapel Down Rosé	9	53
Perrier Jouët Gran Brut, NV	13.5	78
Perrier Jouët Blason Rosé, NV		98

WHITE WINES

	125ml	500ml	GBP Bottle
Fiano Mezzogiorno Italy 2016/2017	5.5	16	21
Sauvignon Roseline South Africa 2016/17	6	21	30
Grillo Tenuta Rapitalà Italy 2016	6.5	23	39
Pinot Grigio Puiattino Italy 2016/17	7	27	36
Godello Alma de Blanco Spain 2016/17	8	30	40
Gavi di Gavi La Minaia Italy 2016/17	8.5	33	45

RED WINES

	125ml	500ml	GBP Bottle
Primitivo Mezzogiorno Italy 2016	5.5	16	21
Shiraz Roseline South Africa 2015	6	21	30
Chianti Colli Senesi Salcheto Italy 2016	6.5	21	34
Merlot-Corvina Passori Italy 2016	6.5	25	37
Pinot Noir Waipara Hills New Zealand 2014/15	7	27	40
Malbec Barrel Selection Argentina 2016	8	30	43

DRAUGHT BEERS

	Half	GBP Pint
Spitfire Lager 4.0% Kent	3	5.5
Spitfire Amber Kentish Ale 4.2% Kent	3	5.5
Estrella Galicia Lager 5.5% Spain	4	6.5

CRAFT BOTTLED BEERS AND CIDER

	GBP Bottle
Meantime London Lager 4.5% Greenwich	4.5
Peroni 5.1%	5
Brewdog Punk IPA 5.6% Scotland	5
Brewdog Vagabond, APA (Gluten Free) 4.5% Scotland	5
Innis & Gunn Bourbon Barrel Aged 6.6%	6
Guinness 4.2% Ireland	6
Aspall Suffolk Draught Cider 5.5% (500ml) Suffolk	6

MOCKTAILS

	GBP
Pink Passion Pineapple juice, grapefruit juice, grenadine	6
Berry Virgin Mojito Apple juice, fresh mint, lime, berries	5
Fresh Sunset Strawberry pureé, cranberry juice, pineapple juice	6

SOFTS

	GBP
Coca-Cola / Diet Coke	3.25
Fever Tree Tonic Water / Light Tonic	3.25
Soda Water / Lemonade	
Ginger Ale / Ginger Beer	
Homemade Lemonade	3.5

JUCES

	GBP
Freshly Squeezed Orange	3.5
Pink Grapefruit/ Cranberry / Apple /Pineapple / Tomato	

For a full drinks list please ask your waiter.

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