

FLORENTINE

ALL DAY
DRINKS & DINING

ALL DAY EGGS

- ANY STYLE 6
Sourdough bread
- OMELETTE 8
Ham & cheese
- FLORENTINE or BENEDICT 4 / 8
- ROYALE 4.5 / 9
- SCRAMBLED EGGS & SMOKED SALMON
9 Sourdough bread
- AVOCADO & POACHED EGGS 8
Black pepper, lime, sourdough bread
- EGG WHITE OMELETTE 8
Spinach & goat's cheese
- SCRAMBLED EGGS & BLACK TRUFFLE
11 Sourdough bread
- FULL ENGLISH BREAKFAST 11
Two eggs any style, bacon, sausage,
tomato, Portobello mushroom, baked
beans, sourdough bread
- SAUSAGE OR BACON BAP 6
Add fried egg 2
- PANCAKES
Smoked streaky bacon & maple syrup
8 Nutella & banana 6
Vanilla cream & raspberries 7
- ADD TO YOUR EGGS
Smoked salmon 6 / Avocado 3
Sautéed spinach / Portobello mushroom 4
Sausage / Bacon 4

NIBBLES (FROM 11.30 AM - 22.30 PM)

- RUSTIC BREAD Rosemary, sea salt 2
- GAETA GREEN OLIVES Orange, garlic 3
- ROASTED ALMONDS Smoked paprika 3
- MEATBALLS Tomato sauce, basil 6
- AUBERGINE TEMPURA Tahini & za'tar 5
- PIADINA Smoked mozzarella, aubergines 6
- PIADINA San Daniele ham, Brie, rocket 7

STARTERS

- WILD MUSHROOM SOUP 6
Almond & rosemary
- CURED MEAT SELECTION 10
San Daniele ham, mortadella, wild boar salami
- TAGLIATELLE 7 / 11
Tomato, basil
- FRIED SQUID 8
Lemon mayo
- SMOKED BURRATA 8
Heritage tomatoes & basil
- TUNA CARPACCIO 9
Radishes, wasabi mayo
- BUFFALO RICOTTA RAVIOLI 9 / 15
Black winter truffle

SALADS

- ROASTED SWEET POTATO & KALE 7 / 11
Cashew nuts, pumpkin seeds, chicory,
chive dressing
- CHICKEN & AVOCADO 8 / 13
Baby gem, sweetcorn, honey & mustard dressing
- TENDER BROCCOLI & GOAT'S CHEESE 7 / 11
Radicchio, pomegranate, hazelnuts, lemon dressing

MAIN COURSES (FROM 11.30 AM - 22.30 PM)

- BEEF LASAGNA 11
- BAKED SHAKSHOUKA & DUCK EGG 11
Aubergine, peppers, tomatoes, courgettes, parsley
- GRILLED YELLOW FIN TUNA STEAK 19
Green beans, tomato chimichurri
- BRAISED LAMB SHANK 18
Mashed potato, gremolata
- ROAST SALMON 16
Tender broccoli, salsa verde
- GRILLED WILD SEA BASS 19
Spinach, Amalfi lemon
- STEAK & CHIPS 21
220gr grass-fed rib-eye, 32 days aged, béarnaise
- ROAST HALF FREE RANGE CHICKEN 15
Rosemary jus
- BURGER 9
200gr organic beef patty, lettuce, tomato, chips
Add: cheese / bacon / avocado / fried egg 2

BEEF TO SHARE

- SHORT RIB 38
1 kg grass-fed beef, 32 days aged, mashed potato
- HERCULEAN BURGER 55
(For 4 people, pre-order recommended)
Montgomery cheese, Portobello mushrooms,
lettuce, tomatoes, streaky bacon, black
truffle, chips & sweet potatoes fries
- TOMAHAWK 75
1 kg grass-fed beef, 32 days aged, chips

SIDES 4

- Hand cut chips / sautéed spinach / mashed potato
green beans / sweet potatoes
heritage tomato & basil / tender broccoli

FLAT BREADS (FROM 11.30 AM - 22.30 PM)

- SMOKED BURRATA, AUBERGINE, TOMATO 9
- SPINACH, GOAT'S CHEESE, TAHINI, PINENUTS
8 WILD MUSHROOMS, RICOTTA & TRUFFLE 10
- TUSCAN SAUSAGES, STILTON, ROCKET 8
- SMOKED SALMON,
WATERCRESS, HORSERADISH 9

DESSERT

- TIRAMISU 5
- BURNT HONEY PANNACOTTA 5
Honeycomb
- BLUEBERRY CHEESECAKE 5
- VENETIAN DOUGHNUTS 5
Marsala cream
- ICE CREAM & SORBET 5
- CHEESE SELECTION 11
Gorgonzola, Robiola goat's cheese,
Tuscany Pecorino, Cugna'

SUNDAY ROAST

- 32 DAYS AGED RIB OF BEEF 18
- LEG OF LAMB 16
- CORN-FED CHICKEN 15
- All served with roasted potatoes,
greens, honey-roast parsnips,
Yorkshire pudding & jus

BREAKFAST (SAT-SUN FROM 8.30AM - 11.30AM)

- CROISSANT / PAIN AU CHOCOLAT / RAISIN 2
- MUFFIN 3
Chocolate / blueberry
- FRUIT SALAD 5
- GRANOLA, YOGHURT & BERRIES 6
- PORRIDGE 6
Red fruit compote, agave syrup

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.