

FLORENTINE

ALL DAY
DINING & BAR

SMALL PLATES

Selection of Gluten Free Bread	4.5
Green Olives and Smoked Almonds	6
Falafel Sweetcorn, chilli and Yohini	6
Zucchini Fritti	5
Lamb Meatballs Tomato sauce	7
Jerusalem Pitta Tahini and tomatoes	5
Parma Ham 24 months aged	8

STARTERS

Wild Mushroom Soup	7
Buffalo Mozzarella Heritage tomatoes, basil	9
Fried Squid Lemon mayo	11
Tuna Tartare Sesame seeds, avocado, saffron mayo	10
Buffalo Ricotta Ravioli Black truffle	9/15
Asparagus Salad Peas, green beans, broad beans	8/13
Chicken and Avocado Salad Baby gem lettuce, burnt corn, honey, mustard dressing	9/14

EGGS

Omelette Ham and cheese	9
Eggs Florentine or Benedict	10
Eggs Royale	11
Scrambled Eggs and Smoked Salmon Sourdough bread	13
Avocado and Poached Eggs Black pepper, lime, sourdough bread	10
Scrambled Eggs and Black Truffle Sourdough bread	13
Full English Breakfast Two eggs any style, bacon, Cumberland sausages, tomatoes, portobello mushroom, baked beans, sourdough bread	13
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 Tenderstem broccoli, chimichurri	19
Tagliatelle Chanterelle mushrooms, garlic, parsley	9/15
Tuna Steak Asparagus, Amalfi lemon	19
Roasted Half Free Range Chicken Rosemary, lemon, jus	15
Steak and Chips Béarnaise	22
Burger 200g Beef patty, lettuce, tomato, chips	11
Add: Cheese / bacon / avocado / fried egg	2
Veal Milanese , heritage tomato	21

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
Asparagus, goat's cheese, tahini, pine nuts	9
Wild mushrooms, ricotta, truffle	13
Tomato, mozzarella, San Daniele ham, rocket	12
Lamb, chilli, parsley, tzatziki	11

LARGE TO SHARE

Herculean Burger 2.2 Kg (For 4 people, pre-order recommended) Montgomery cheese, portobello mushrooms, lettuce, tomatoes, streaky bacon, black truffle, chips and sweet potato fries, 5 dips	65
Tomahawk 1 Kg Grass-Fed Beef, 32 Days Dry Aged, Jus	75
Ostrich Egg Full English Breakfast (For 4 People, pre-order recommended) Fried or scrambled, portobello mushrooms, tomatoes, streaky bacon, Cumberland sausages, Pitta bread. (Vegetarian option also available)	75

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. Please note that some of our ingredients are sustainable. To find out more information on what these are, please speak to 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 2017	5.5	16	21
Roja Rosado Baigorri, Spain 2017	7.5	28	40

BUBBLES

	125ml	500ml	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 2018	5.5	16	22
Sauvignon Roseline South Africa 2015	6	21	30
Grillo Tenuta Rapitalà Italy 2016	6.5	23	31
Pinot Grigio Puiattino Italy 2017	7	27	36
Godello Alma de Blanco Spain 2018	8	30	40
Gavi di Gavi La Minaia Italy 2017	8.5	33	45

RED WINES

	125ml	500ml	GBP Bottle
Primitivo Mezzogiorno Italy 2017	5.5	16	22
Shiraz Roseline South Africa 2015	6	21	30
Chianti Colli Senesi Salcheto Italy 2017	6.5	21	35
Merlot-Corvina Passori Italy 2017	6.5	25	37
Pinot Noir Waipara Hills New Zealand 2017	7	27	40
Malbec Barrel Selection Argentina 2017	8	30	45

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	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 Virgin Mojito/Berry Virgin Mojito	5
Fresh Sunset Strawberry puree', cranberry juice, apple juice	6

SOFTS

	GBP
Coca-Cola / Diet Coke	3.25
Elderflower Tonic Mixer	3.50
Mediterranean Tonic	3.50
Sicilian Lemonade	3.50
Fever Tree Tonic Water / Light Tonic	3.25
Soda Water / Lemonade	
Ginger Ale / Ginger Beer	
Homemade Lemonade	3.50

JUICES

	GBP
Orange / Pink Grapefruit/ Cranberry Apple /Pineapple / Tomato	3.50

For a full drinks list please ask your waiter.

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