

IF YOU HAVE AN ALLERGY OR INTOLERANCE, PLEASE SPEAK TO A MEMBER
OF STAFF BEFORE YOU ORDER FOOD AND DRINKS.



Here at The Florentine we love our food.
So we keep things simple by doing our best to pick quality
ingredients, cooked perfectly to give you lots of flavour.
One way we do this is by using our Josper charcoal oven
for some of our dishes. It cooks really quickly at 400
degrees meaning you get a great smoky, juicy flavour;
perfect for our steaks.

MENU

NIBBLES

Charred sourdough, hummus, salted butter, olive oil (v).....	£3.50
Marinated olives (ve).....	£2.95

STARTERS

Soy marinated duck, pickled cucumber, radish & spring onion noodle salad, sesame seeds, soy glaze.....	£8.50
Old Winchester, buffalo mozzarella & Butler's Mature Cheddar risotto, spring onion, pickled red onions, crispy hen egg (v).....	£6.95
Leek, onion & potato soup, lemon chive crème fraîche, brown bloomer (v).....	£5.50
Marinated buffalo mozzarella, asparagus, peas, broad beans, mint, lemon, olive oil dressing (v).....	£6.50
Flaked smoked mackerel, capers, shallots, crème fraîche, lemon, charred sourdough.....	£6.50
Ham & mustard scotch egg, cauliflower cheese purée.....	£5.95
Spiced lamb & poppy seed sausage roll, mango chutney.....	£6.50

SHARERS

Baked British rosemary & garlic Camembert, charred sourdough, sweet apple chutney (v).....	£11.95
British cured charcuterie plate; Cobble Lane Saucisson, Suffolk Chorizo, Oxsprings Air Dried Ham, olives, green kraut relish, charred sourdough.....	£17.95

MAINS

Bacon & cheese burger; beef patty, bacon, Butler's Mature Cheddar, smoky tomato chutney, seeded cream enriched bun, house mayonnaise, skinny fries.....	£12.95
Beer roasted chicken breast, roasted carrots, buttery mash, roasted hazelnuts, parsley, gravy <i>Contains nuts</i>	£13.95
Gloucester Old Spot sausages, spring onion mash, bacon, onion gravy.....	£10.95
Roasted cauliflower & chestnut mushroom penne pasta, crème fraîche (v).....	£9.95
Ale battered fish, triple cooked chips, sweet mushy garden peas, rapeseed mayonnaise, tartare sauce.....	£12.95
Roast rump of lamb, potato terrine, peas à la Française, smoked bacon, mint pesto.....	£16.95
Spicy spring vegetable salad; tender stem broccoli, baby corn, carrots, spring onion, radish, little gem, Thai sesame dressing (ve).....	£9.50
<i>Add grilled halloumi (v)</i> £3.00 <i>Add grilled chicken</i> £4.00	
Moroccan spiced belly of pork, apricot tagine, crispy polenta.....	£14.95
Pan-fried hake, tomato red pepper salsa, buttered crushed new potatoes.....	£13.95
Char-grilled aubergine, marinated tomato, olive cous cous, hummus, toasted almonds, dukkha spice (ve) <i>Contains nuts</i>	£10.95
Poached smoked haddock, spring onion mash, curried mussel sauce, poached egg.....	£12.95

SIDES

Skinny fries (ve*) £3.50 / Sweet potato fries (ve*) £3.50 / Triple cooked chips (ve*) £3.50
Salt & vinegar onion rings (ve) £3.50 / Creamed spinach, crème fraîche, nutmeg (v) £3.95
Spicy spring vegetable salad (ve) £3.50 / Green beans, confit shallots, mint (v) £3.50

CHARCOAL OVEN STEAKS

Cooked over 400 degree coals in our Josper charcoal oven, all our steaks are served with a smoked flat mushroom, triple cooked chips and garlic & watercress butter.

BRITISH ISLES

8oz RUMP (35 DAY AGED).....£17.95

One of the tastiest cuts; the rump isn't as tender as others but it's all about the flavour with this one.

8oz SIRLOIN (35 DAY AGED).....£20.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling.

8oz RIB EYE (35 DAY AGED).....£23.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling.

8oz FILLET (28 DAY AGED).....£26.95

The most prized cut of them all, the fillet is incredibly tender.

USDA

10oz RIB EYE.....£30.95

Exceptional quality beef from the States, a USDA grade rib eye with great marbling which creates superior flavour.

LARGER CUTS

18oz CÔTE DE BOEUF (35 DAY AGED).....£31.95

From the Welsh Cambrian Mountains. A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour.

THE SHARER

16oz CHATEAUBRIAND (28 DAY AGED).....£56.00

The ultimate sharing cut. A whole 16oz's from the centre tenderloin, next to the fillet.*

PEPPERCORN / BÉARNAISE £1.95 EACH

WOOD FIRED PIZZAS

When it comes to pizza we like to think that ours are pretty special.

Using a unique dough recipe and the finest toppings, these crispy sourdough pizzas are cooked to perfection at around 350 degrees in our wood fired oven.

You can even go and watch them being made.

Marinated buffalo mozzarella, mozzarella, semi-dried tomatoes, basil (v).....£8.95

Salami pepperoni, peppadew peppers, green chillies, mozzarella, jalapeños.....£9.95

Prosciutto ham, semi-dried tomatoes, mozzarella, caramelised pineapple.....£9.75

Spicy chilli chicken, peppadew peppers, mozzarella, goat's cheese, red onion.....£10.25

Pancetta, fennel & Old Spot sausage, prosciutto ham, mozzarella, mascarpone.....£11.25

Garlic chestnut mushrooms, smoked mozzarella, red onion jam, rocket (v).....£9.75

Chorizo ibérico, salami pepperoni, beef ragu, mozzarella, prosciutto ham.....£11.95

Marinated garlic king prawns, chorizo ibérico, chilli, ricotta, mozzarella.....£12.50

SWAP HALF OF ANY PIZZA FOR OUR HOUSE SALAD WITH A BALSAMIC DRESSING.

GARLIC DOUGH BALLS (V).....£4.00

TOMATO & PARMESAN DOUGH BALLS.....£4.00

TOMATO PIZZA BREAD (V).....£4.00

GARLIC PIZZA BREAD (V).....£4.00

DESSERTS

Chocolate brownie, chocolate mousse, chocolate shard, vanilla pod ice cream (v).....	£6.50
Warm sticky toffee pudding, butterscotch sauce, clotted cream (v).....	£6.50
Giant profiterole, honeycomb, salted caramel, chocolate sauce (v).....	£6.50
Buttermilk pannacotta, freeze dried raspberries, raspberry sorbet.....	£6.50
Lemon meringue Pavlova, lemon curd, toasted almonds (v).....	£6.50
Cheese plate; Blue Monday, British Camembert, Butler's Mature Cheddar, crackers, grapes, apricot & ginger chutney (v).....	£8.95
Sharer; giant profiterole, lemon meringue Pavlova, chocolate brownie (v).....	£13.50

DESSERT WINES

125ML BOTTLE

QUADY WINERY, ESSENSIA

ORANGE MUSCAT, USA 15%.....£7.90 £23.00
Sweet oranges and apricots balanced
with a fine citric acidity

CARLO PELLEGRINO, PASSITO

DI PANTELLERIA, ITALY 15%.....£7.90 £23.00
Complex & elegant in style, dried fruits
& apricots - this one lasts

SAINT CLAIR, AWATERE

NOBLE RIESLING, NEW ZEALAND 12.5%.....£10.55 £31.00
This is lush - pear & stone fruit with
long lingering sweet honey finish

CASTELNAU DE SUDUIRAUNT,

SAUTERNES, FRANCE 14%.....£10.55 £31.00
Big, sickly, gorgeous, beautiful flavour
- the ultimate dessert wine for us

ALL FOOD IS PREPARED IN KITCHENS WHERE NUTS, GLUTEN AND OTHER ALLERGENS COULD BE PRESENT AND OUR MENU DESCRIPTIONS CANNOT INCLUDE ALL INGREDIENTS. WE REGRET THAT WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE FREE FROM NUTS OR NUT DERIVATIVES. IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE. IF YOU SEE A (V) NEXT TO ANY OF OUR DISHES THEN IT'S SUITABLE FOR VEGETARIANS. IF YOU SEE A (V*) WE CANNOT GUARANTEE THAT THESE DISHES HAVE BEEN COOKED IN A FRYER DEDICATED TO VEGETARIAN ITEMS. IF YOU SEE A (VE) NEXT TO ANY OF OUR DISHES THEN IT'S SUITABLE FOR VEGANS. WHERE WE STATE A WEIGHT, IT'S A RAW WEIGHT AND 1OZ EQUALS APPROXIMATELY 28 GRAMS. SOME OF OUR FISH AND POULTRY DISHES MAY CONTAIN BONES.