

## Dessert

Served 12 - 9pm

**Dark Chocolate Fondant** 7  
Clotted cream ice cream, honeycomb

**Sticky Toffee Pudding** <sup>GF</sup> 7  
Sea salt caramel, vanilla ice cream

**Coconut Panna Cotta** <sup>Vs</sup> 7  
Pineapple compote, cherry sorbet

**Cheese Board** <sup>V</sup> for one 7.50 / for two 13  
Mature cheddar, creamy Stilton and Brie,  
served celery, red onion chutney and crackers



## Café Special

Served 9 - 5pm

**Coffee and Cake** 6.75  
A slice of homemade cake with English  
breakfast tea or Americano coffee

**Cream Tea** 6.50  
English breakfast tea or Americano coffee  
served with a homemade fruit scone with  
clotted cream and jam

**Savoury Cream Tea** 6.50  
English breakfast tea or Americano coffee  
served with a homemade cheese scone with  
cream cheese and red onion marmalade

## Hot Drinks

### Coffee

Add a flavoured syrup to any coffee +75p

Americano 3  
Café Latte 3.30  
Mocha 3.50  
Espresso 2.60  
Double Espresso 2.90  
Cappuccino 3.30  
Macchiato 2.90  
Babyccino (frothy milk) 1.80  
Babychoc 2.10  
/ Add marshmallows +65p

### Teas

English Breakfast 2.90  
Earl Grey 3  
Green Tea 3  
Peppermint 3  
Mixed Berry 3

**Hot Chocolate** 3.30  
/ Add marshmallows, cream and  
chocolate shavings +1

**Floater Coffee** 3.60  
Americano with cream  
/ Add whisky, brandy or Baileys +3  
/ Amaretto, Frangelico or Kahlua +3

## Sandwich & Scone

Served 12 - 5pm

**Your choice of sandwich** 10  
Your choice of sandwich served with a fruit scone,  
clotted cream and jam OR a cheese scone with  
cream cheese and red onion marmalade. Includes  
an English breakfast tea or Americano coffee

**Smoked salmon and cream cheese  
on brown bloomer**

**Ham salad on white bloomer**

**Cheese and red onion marmalade  
on brown bloomer** <sup>V</sup>

**Egg mayo on white bloomer** <sup>V</sup>

## Weekly Specials

### Tuesday

TWO MAINS AND TWO  
GLASSES OF HOUSE  
WINE £35

From 5pm

### Wednesday

GRILL NIGHT  
FROM £10.95

From 5pm

### Thursday

2-4-£12 COCKTAILS\*\*  
BOTTLE OF PROSECCO £17

### Sunday

DELICIOUS  
SUNDAY ROAST

Served 12 - 5pm

BOOK ONLINE

\*Some dishes may have a supplementary charge

\*\*Two of the same cocktail



**We're a great bunch!**

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  TheOldFlowerShop



THE  
OLD FLOWER SHOP  
CAFÉ BAR

MENU

# Breakfast

Served until 11:45am

**Full English Breakfast** 9.75  
Local British pork sausage, bacon, hash browns, fried egg, slow roasted tomato, beans, mushrooms, and toast

**Veggie Breakfast** 9.25  
Vegan sausage, baked beans, slow roasted tomato, hash browns, mushrooms, fried egg and toast  
*/ Make it vegan, swap egg for avocado*

**Pastrami Hash** 8  
Pan fried pastrami with caramelised onion, balsamic and fried potatoes topped with fried egg  
*/ Make it vegetarian, swap pastrami for halloumi*

**Sausage or Bacon with a Fried Egg** 6.50  
In a warm ciabatta

**Smashed Avocado on Toasted Sourdough** 7.95  
Tomato salsa, lime, coriander and toasted pumpkin seed  
*/ Add a poached egg +1*

**Pancakes** 6.75  
Strawberries and maple syrup

**Pancakes** 7.25  
Crispy streaky bacon and maple syrup

**Toasted Tea Cake** 3.75  
With preserves

**Warm Croissant** 3.75  
With preserves

**Sliced Toast** 3.25  
With preserves

**Toasted Sourdough Bread** 3.95  
With preserves

**Scrambled Eggs & Mushrooms** 6.50  
In a warm ciabatta

**Egg on Toast** 6.50  
Scrambled, poached, or fried

**Eggs Benedict** 8.25  
Toasted muffin, poached eggs, bacon and hollandaise

**Eggs Royale** 8.75  
Toasted muffin, poached eggs, smoked salmon and hollandaise

**Eggs Florentine** 7.75  
Toasted muffin, poached eggs, seasoned fresh spinach and hollandaise  
*/ Add bacon +1.50*

**Colombian Eggs** 7.50  
Scrambled eggs on toasted sourdough bread with tomato salsa and guacamole  
*/ Add bacon +1.50*  
*/ Add smoked salmon +2.50*

**Omelettes** 7.95  
Served with slow roasted tomato

**Ham & Cheese** 6.75

**Smoked Salmon** 7.25

**Spinach & Mushroom** 3.25

**Cheese with Onion Chutney** 3.75



# Sandwiches & Ciabattas

Served 12 - 5pm

All served with salad garnish and root vegetable crisps  
*/ Add fries +3*

**Fish Finger Sandwich** 9  
Baby gem, tartare sauce on white bloomer

**Club Sandwich** 9  
Chargrilled chicken, smoked bacon, egg mayo, lettuce, tomato in toasted white bloomer

**Avocado Club** 8.50  
Smashed avocado, tomato, vegan cheese and beetroot in toasted bread

**Crispy Chicken** 9  
Spicy chilli glaze, baby gem and aioli in a warm ciabatta

**Whipped Goats Cheese Ciabatta** 8.75  
Roasted beetroot, spinach, garlic mayo in a warm ciabatta

**Philly Cheesesteak Ciabatta** 9  
Sliced beef, onion, peppers, melted mozzarella and mustard mayo in a warm ciabatta

**Mozzarella & Pesto Ciabatta** 9  
Pesto, sundried tomato and spinach in a warm ciabatta  
*/ Make it vegan with tofu*

# Lunch Omelettes

Served 12 - 5pm

Omelettes served with salad garnish and root vegetable crisps

**Ham & Cheese** 7.95

**Smoked Salmon** 7.95

**Spinach & Mushroom** 7.95

**Cheese with Onion Chutney** 7.95

# Small Plates & Sides

Served 12 - 9pm

**Chargrilled Rump Steak** 9  
Charred corn salsa and truffle mayo

**Cod & Chorizo Fish Cakes** 8  
Kimchi and katsu sauce

**King Prawns** 9  
Fennel, harissa mayo and lime

**Roast Padron Peppers** 8  
Garlic sea salt

**BBQ Pork Belly Pinchos** 8.50  
Chimichurri and sesame seeds

**Crispy Chicken** 8.50  
Chilli glaze, sesame seeds and aioli

**Whipped Chicken Liver Parfait** 8  
Apple and cider chutney and toasted brioche

**Patatas Bravas** 5.75  
Aioli, chives and onion seeds

**Bruschetta** 7  
Mozzarella, pesto, sun dried tomatoes  
*/ Add chargrilled chorizo +1.50*  
*/ Make it vegan with tofu*

**Crispy Chilli Squid** 8.5  
Chipotle mayo

**Whitebait** 6  
Lightly breadcrumb, fried and served with aioli

**Olives** 4

**Chargrilled Focaccia** 6  
Hummus, guacamole, olive oil and balsamic

**Fries** 4  
*/ Add truffle mayo and parmesan +1.50*

**Sweet Potato Fries** 4.50

**Chunky Chips** 4  
*/ Add truffle mayo and parmesan +1.50*

**Garlic Bread** 3.50  
*/ Add cheese +1*

**Side Salad** 4

**Seasonal Vegetables** 4

# Mains

Served 12 - 9pm

**Chicken and Chorizo Paella** 15.75  
Steamed mussels and crispy chilli squid

**Honey & Soy glazed Confit Duck Leg** 16  
Potato rosti, Irish cabbage and crispy bacon

**Seafood Linguine** 15.95  
Tiger prawns, mussels, chilli butter sauce, parmesan and chilli oil

**Pan Fried Hake** 16  
Saffron potato terrine, pancetta and French style peas

**Sweet Potato and Ricotta Gnocchi** 13  
Chargrilled sweet potato, leeks, stilton sauce and parsley oil  
*/ Make it vegan with vegan gnocchi*

**Beef Lasagne** 14  
Rocket and parmesan salad and garlic bread

**Fish & Chips** 14.50  
Beer battered cod fillet, thick cut chips, mushy peas and tartare sauce

**8oz Rump Steak** 18.75  
Thick cut chips, grilled tomato, flat cap mushroom and salad garnish  
*/ Add a Diane or peppercorn sauce +2*

**Beef Panang Curry** 16  
Butternut squash, pak choi, peppers, Thai salad and sesame garlic yoghurt with coconut rice  
*/ Make it vegan with tofu*

**Cured Teriyaki Pork Belly** 15  
Chinese cabbage, chipotle dressing and egg noodles

**Lamb Shoulder Shepherd's Pie** 16  
Smoked cheddar mash and tenderstem broccoli

# Burgers

Served 12 - 9pm

All served in a toasted brioche bun with house fries  
*/ Upgrade to sweet potato fries +1.50*

**House burger** 14  
6oz patty, streaky bacon, mature cheddar, gem lettuce, tomato relish and gherkin

**Crispy Halloumi Burger** 14  
Tomato relish, gem lettuce, tomato  
Make it vegan with crispy tofu

**Tandoori Chicken Burger** 14  
Onion bhaji, gem lettuce, tomato and mint yoghurt

# Sharers

Served 12 - 9pm

**Tapas Platter** 20  
Crispy chilli chicken, whipped chicken liver parfait, crispy squid, Padron peppers, patatas bravas and chargrilled focaccia & oils

**Seafood Platter** 20  
Crispy squid, cod goujons, smoked salmon, cod & chorizo fish cakes, whitebait and chargrilled focaccia & oils

**Vegetarian Platter** 18  
Crispy halloumi, thai salad, onion bhaji, patatas bravas, padron peppers, mozzarella bruschetta and chargrilled focaccia & oils

GF gluten free V vegetarian Vg vegan

Allergen information for all of our dishes is available on request - please be sure to ask for any information and inform the server of any dietary requirements before ordering