

Florence Arms - Autumn Menu

18-20 Florence Road, Southsea, Hampshire. PO5 2NE. 02392 007 888 - www.theflorencearmssouthsea.co.uk

Appetiser

Garlic Bread (v, gfa) £2.45	Marinated Olives (vv, gf) £2.95
Cheesy Garlic Bread (gfa) £3.00	Bread & Oils (vv, gfa) £2.45

Light Bites- £5.45 each / 3 for £13.25 / 4 for £17.50 / 5 for £21.50

- Bacon & Brie mini Quiche - Served with tomato & red onion salad
- Spinach & Goat Cheese mini Quiche (v) - Served with tomato & red onion salad
- Chicken Wings (gf) - BBQ or Sriracha Sauce, Served with tomato & red onion salad
- Cauliflower Wings (vv) - BBQ or Sriracha Sauce, Served with tomato & red onion salad
- Fish Goujons - Beer battered Haddock, Served with tomato & red onion salad, tartar sauce & lemon
- Breaded White Bait - Served with tomato & red onion salad, tartar sauce & lemon

Sandwiches (gfa) - All Served on Soft White Bloomer with Crisps & Coleslaw - Served 12-5pm Mon-Sat

Posh Fish Finger Sandwich - Beer battered Haddock, lettuce & tartare sauce	£7.75
BLT Sandwich - Bacon, lettuce, tomato & mayonnaise	£7.45
Gammon Sandwich - Slice of gammon with brie & plum chutney	£7.75
Falafel Sandwich (vv) - Falafel & melted vegan cheese	£7.75

Starters

Goat Cheese Tart (v) - Toasted ciabatta topped with red onion chutney, goat cheese and walnuts, Served with rich tomato & basil purée	£6.95
Roasted Red Pepper & Mozzarella (gf, v) - Served with roasted cherry tomatoes and vibrant green pesto	£6.95
Apricot & Pistachio Vegan Cheeseball (gfa, vv) - Topped with shredded cucumber and carrot, served with red onion salad and croutes	£7.45
Chef's Soup (gfa) - Leek & potato soup, Served with warm ciabatta & butter	£5.95
Vegan Soup (gfa, vv) - Creamy sweet potato & coconut soup, Served with warm ciabatta & vegan butter	£5.95
Carne Con Chilli Quesadilla - Served with tomato salsa, sour cream & guacamole	£6.45
Creamy Garlic Mushrooms (gfa, v) - Served with warm ciabatta	£6.45

(v) – vegetarian, (vv) – vegan, (gf) - gluten free, (gfa) gluten free alternative | If you have a food allergy, intolerance or sensitivity please inform your server on arrival so we can provide full allergen information for each dish. Our food is prepared in a kitchen that contains nuts. Gluten free - although we offer gluten free options please note that our chips may be cooked in a fryer that has been used for items containing gluten. Please ask a member of staff for guidance and alternative options. 12% service charge added for groups of 8 or more.

Mains

8oz Beef Burger (gfā)	£14.95
<i>- Served with coleslaw, skin on fries and a tomato salad, served in a pretzel bun</i>	
<i>- Choice of Bacon <u>or</u> Mushroom and Cheddar <u>or</u> Blue Cheese</i>	
Vegan Burger (gfā,vv)	£13.98
<i>- Served with vegan coleslaw, skin on fries and a tomato salad, served in a pretzel bun</i>	
8oz Fillet Steak (gfā)	£24.50
<i>- On the vine tomatoes, garlic & chive wild mushrooms, skin on fries. Peppercorn sauce, blue cheese sauce <u>or</u> garlic butter</i>	
10oz Ribeye Steak (gfā)	£20.50
<i>- On the vine tomatoes, garlic & chive wild mushrooms, skin on fries. Peppercorn sauce, blue cheese sauce <u>or</u> garlic butter</i>	
Cauliflower Steak (gf, vv)	£13.75
<i>- Served with parsnip purée, tomato & olives salsa and sautéed new potatoes with spinach, topped with parsnip crisps</i>	
Fish & Chips	£13.75
<i>- Beer battered side of haddock, Served with minted mushy peas, home made tartar sauce and skin on fries</i>	
Salmon Fillet (gf)	£15.95
<i>- Served with sautéed new potatoes, avocado hollandaise and asparagus with a drizzle of lemon and herb oil</i>	
Wild Boar Ragu	£14.95
<i>- Slow cooked wild boar shoulder with pappardelle pasta, topped with shaved parmesan</i>	
Roasted Butternut Squash & Chickpea Curry (gf,vv)	£14.45
<i>- Served with wild rice and fresh coriander</i>	
Pork Medallions (gf)	£14.95
<i>- Served with roasted fennel, whole roasted garlic & thyme new potatoes, tender stem broccoli and garlic & mustard cream sauce</i>	

Sunday Lunch

All served with Yorkshire pudding, Roast King Edwards, Vegetables & Jus

Roasted Sirloin of Beef, Horseradish Cream (gfā)	£16.95
Roasted Chicken Supreme, Stuffing (gfā)	£14.95
Roasted Gammon Joint (gfā)	£15.45
Veggie Nut Roast, Veggie Gravy (gfā, vv)	£13.95

Desserts

Chef's choice Cheeseboard (gfā,v)	£9.95
<i>Assorted cheeses, homemade onion chutney, fresh grapes & celery, served with selection of cheese crackers</i>	
Salted Caramel Crème Brûlée (gfā,v) - Served with cinnamon and caramel shortbread	£6.45
Chocolate Chia Seed Pudding (gfā/vv) - Topped with whipped coconut cream and fresh fruit	£6.75
Baklava (v) - Layered filo pastry filled with pistachio & honey, Served on pear purée topped with homemade vanilla ice cream	£6.75
Blackberry Parfait (gf,v) - Served with fresh fruit and a nut crumb accompanied with a blackberry gel and sweetened yoghurt sauce	£6.75
Homemade Ice Cream / Sorbet (gf) - 2 or 3 Scoops of Sorbet (vv) or Ice Cream of the Day (v)	£3.50 / 4.75