

# Florence Arms - Winter Menu

## Dinner Bed & Breakfast

### Starters

Celeriac Soup (vv/gfā/Contains nuts) - Olive & oregano bloomer topped with hazelnuts & festive spiced oil

Hummus (vv/gfā) - Toasted croutes & celery sticks

Chicken Wings (gfā) - BBQ or Sriracha Sauce, fresh dressed salad

Smoked Haddock & Parmesan Tart - Fresh dressed salad & parmesan shards

Goats Cheese Tartine (v/contains nuts) - Toasted sourdough base with goat's cheese, walnut, charred pear, chutney & salad

### Mains

Fillet of Bass (gf)

Lemon & pea puree, crushed new potato cake, spinach & samphire

Cumberland Sausage & Mash

Creamed butter & herb mash, petit pois, jus

Vegetarian Sausage & Mash (vv/gfā)

Creamed butter & herb mash, petit pois, vegan gravy

8oz Beef Burger (gfā)

Pretzel bun, skin on fries, lettuce, tomato, two battered onion rings. Choice of blue cheese or cheddar, bacon or mushroom

Sweet Potato Burger (gfā,vv)

Pretzel bun, skin on fries, lettuce, tomato

Vegan Stew (gf, vv)

Tomatoes, mushrooms, kidney beans, potato, carrots & celery. Served on a bed of wild rice

### Desserts

White Chocolate Trifle (v)

Homemade madeira cake, cherry compote & white chocolate custard

Winter Crumble Sundae (v)

Layers of apple & cinnamon compote, Chantilly cream & crumble

Velvet Vegan Chocolate & Coconut Pudding (vv, gf)

Sweet coconut cream & raspberries

Ice Cream / Sorbet (gf)

2 or 3 Scoops of Sorbet (vv) or Ice Cream of the Day (v)