Florence Arms - Winter Menu

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

Order 3 Courses for 10% off

Appetisers

	Garlic Bread (v)	£2.45	Skin o	on Fries	(v) £2.95			
Marinated Olives	(vv) £2.95	Cheesy Garlic Br	read (v)	£2.95	Bread & Oils (vv/gfa)	£2.45		
Starters								
Celeriac Soup (vv/gfa) - Olive & oregano bloomer topped with hazelnuts & festive spiced oil							£5.95	
Hummus (vv/gfa) - Toasted croutes & celery sticks							£5.95	
Chicken Wings (gfa) - BBQ or Sriracha Sauce, fresh dressed salad							£5.45	
Smoked Haddock & Parmesan Tart - Fresh dressed salad & parmesan shards							£6.45	
Goats Cheese & Walnut Pear Tartine (v) - Goats cheese & walnut base topped with charred pear & fresh dressed salad							£6.45	
Mini Camembert (v) - Garlic & thyme croutes, homemade onion chutney							£7.45	
Sandwiches - All Served on Soft White Bloomer with Crisps & Coleslaw - Served 12-5pm Mon-Sat								
Posh Fish Finger Sandwich - Cod Goujons, Tartare Sauce							£7.75	
Grilled Cumberland Sausage Sandwich - Melted Cheddar, Chutney							£7.50	
Bacon & Brie Sandwich - Cranberry Sauce							£7.75	
Charred Red Pepper Hummus Sandwich (vv)							£7.50	
Festive Boa	ards							
Festive Vegan Boa	ard (vv)						£15.95	
Hummus, falafel skewers, celery, cucumber & carrot sticks, mini vegan Cornish pastry, cranberry & thyme cheese ball,								
crispy BBQ cauli wing	gs. Served with fresh d	ressed salad, toasted cro	utes, breac	l & olives				
Festive Board							£15.95	
Bacon, brie & cranberry pithivier, honey roasted ham, mini smoked haddock tart, soft boil quails scotch eggs.								
Served with piccalilli, fresh dressed salad, bread & butter								

Mains

Roast Turkey (gt)	£16.95			
Roast potatoes, pigs in blankets, carrots, parsnips & red cabbage with jus				
Vegan Roast (vv/gf)	£13.95			
Roast potatoes, parsnips, red cabbage & a vegan pig in blanket with vegan jus				
Roast Beef (Only available Sundays)	£16.95			
Roast potatoes, Yorkshire pudding, pigs in blankets, carrots, parsnips, red cabbage with jus, horseradish cream				
Fillet of Bass (gf)	£15.95			
Lemon & pea puree, crushed new potato cake, spinach & samphire				
Slow Braised Steak (gf)	£17.50			
Button mushrooms, herby creamed mash, carrots & tender stem broccoli				
Cumberland Sausage & Mash	£12.95			
Creamed butter & herb mash, petit pois, jus				
Vegetarian Sausage & Mash (vv/gfa)	£12.95			
Creamed butter & herb mash, petit pois, vegan gravy				
8oz Beef Burger (gfa)	£14.95			
Pretzel bun, skin on fries, lettuce, tomato, two battered onion rings. Choice of blue cheese \underline{or} cheddar, bacon \underline{or} mushroom				
Sweet Potato Burger (gfa,vv)	£13.50			
Pretzel bun, skin on fries, lettuce, tomato				
8oz Fillet Steak (gfa)	£24.50			
Grilled beef tomato, field mushroom, watercress, skin on fries. Choice of peppercorn sauce or garlic butter				
Vegan Stew (gfa, vv)	£14.95			
Tomatoes, mushrooms, kidney beans, potato, carrots & celery. Served on a bed of wild rice				
Christmas Dinner Pie	£14.95			
Layers of turkey, roast ham & sausage. Served with carrots, broccoli & herb mash				
Desserts				
Cheeseboard (gfa, v)	£9.95			
Isle of Wight Blue, Red Leicester, Smoked Applewood served with spiced apple chutney, grapes & water biscuits				
White Chocolate Trifle (v)	£6.75			
Homemade madeira cake, cherry compote & white chocolate custard				
Winter Crumble Sundae (v)	£6.75			
Layers of apple & cinnamon compote, Chantilly cream & crumble				
Velvet Vegan Chocolate & Coconut Pudding (vv)	£6.75			
Sweet coconut cream & raspberries				
Ice Cream / Sorbet (gf)	£3.50 / 4.75			
2 or 3 Scoops of Sorbet (vv) or Ice Cream of the Day (v)				
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⁽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. Gluten free - although we offer gluten free options please note that our chips may be cooked in a fiver 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.