

# FLORENTINE

ALL DAY  
DINING & BAR

## SMALL PLATES

<b>Selection of Gluten Free Bread</b>	4.5
<b>Green Olives and Smoked Almonds</b>	6
<b>Salt Cod Croquette</b> Tomato emulsion	6
<b>Zucchini Fritti</b>	5
<b>Veal Meatballs</b> Tomato sauce	7
<b>Jerusalem Pita</b> Tahini, tomatoes	5
<b>Parma Ham</b> 24 months aged	8

## STARTERS

<b>Butternut Squash Soup</b>	7
<b>Burrata</b> Tomato, basil	9
<b>Fried Squid</b> Lemon mayo	11
<b>Tuna Tartare</b> Sesame seeds, avocado, saffron mayo	10
<b>Buffalo Ricotta Ravioli</b> Black truffle	9/15
<b>Autumn Salad</b> Kale, romanesco, sweet potatoes, walnuts, goat's cheese	8/13
<b>Chicken and Avocado Salad</b> Baby gem lettuce, burnt corn, honey, mustard dressing	9/14

## FLATBREADS

<b>Burrata, aubergine, tomatoes</b>	10
<b>Wild mushrooms, ricotta, truffle</b>	13
<b>San Daniele ham, tomato, mozzarella, rocket</b>	12
<b>Lamb, chilli, parsley, tzatziki</b>	11
<b>Cime di Rapa, Tuscan sausage</b>	13
<b>Chorizo, artichokes, baked ricotta</b>	12
<b>Marinated courgette, goat's cheese, basil</b>	10

## MAIN COURSES

<b>Beef Lasagna</b>	13
<b>Grilled Salmon</b> Tenderstem broccoli, chimichurri sauce	19
<b>Crab Tagliolini</b> Garlic, chili oil, rocket	9/15
<b>Wild Sea Bass</b> Sauce vierge, sautéed spinach	21
<b>Half Roasted Chicken</b> Free range chicken, rosemary, lemon, jus	16
<b>Steak and Chips</b> Béarnaise	22
<b>Burger</b> 200g beef patty, lettuce, tomato, chips <b>Add:</b> cheese / bacon / avocado / fried egg	12 2
<b>Lamb Shank</b> Artichokes, potatoes, mint	21
<b>Shakshouka</b> Duck egg, aubergine, peppers, tomatoes, courgette, parsley	13

## SIDES 5

Chips / Roasted sweet potato / Sweet potato fries / Sautéed spinach / Tenderstem broccoli / Mixed leaf salad / Heritage tomato and basil salad
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## TO SHARE

<b>2.2kg Herculean Burger</b> <i>Serves 4. Pre-order recommended</i> Cheddar cheese, portobello mushrooms, lettuce, tomatoes, streaky bacon, black truffle, chips, sweet potato fries, dips	65
<b>700g Côte de Boeuf</b> 32 days dry-aged, grass-fed beef, jus Choice of two sides	65

## SUNDAY ROAST

<b>32 Day Aged Rib of Beef 20</b>
<b>Corn-Fed Chicken 18</b>
All served with roast potatoes, greens, honey-roasted parsnips, Yorkshire pudding, gravy

If you suffer from any allergies or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of our team. Please note that some of our ingredients are sustainable. To find out more information on what these are, please speak to a member of our team. A discretionary 12.5% service charge will be added to your bill. Prices include VAT

## APERITIFS

<b>Aperol Spritz</b>	<b>9</b>
Aperol, Prosecco, soda water	
<b>Negroni</b>	<b>10</b>
Sipsmith gin, Campari, carpano antica formula	

## BUBBLES

	125ml	Bottle
<b>Prosecco Brut</b> Terre di S. Alberto 11%	<b>6.5</b>	<b>36</b>
<b>Chapel Down</b> Reserve Brut, NV 12%	<b>9</b>	<b>53</b>
<b>Chapel Down</b> Rosé 12%	<b>9</b>	<b>53</b>
<b>Perrier Jouët</b> Gran Brut, NV 12%	<b>13.5</b>	<b>78</b>
<b>Perrier Jouët</b> Blason Rosé, NV 12%	<b>92</b>	

## PINK WINES

	175ml	500ml	Bottle
<b>Pinot Grigio Rosé</b>	<b>6.5</b>	<b>15</b>	<b>21</b>
Vinuva, Italy 2017 12%			
<b>Roja Rosado</b>	<b>8.5</b>	<b>28</b>	<b>40</b>
Baigorri, Spain 2017 13%			

## WHITE WINES

	175ml	500ml	Bottle
<b>Fiano</b> Mezzogiorno	<b>6.5</b>	<b>16</b>	<b>22</b>
Italy 2018 13.5%			
<b>Grillo</b> Tenuta Rapitalà			<b>28</b>
Italy 2016 13%			
<b>Pinot Grigio</b> Puiattino	<b>8</b>	<b>27</b>	<b>32</b>
Italy 2017 12.5%			
<b>Black Cottage</b> Sauvignon Blanc	<b>8</b>	<b>24</b>	<b>36</b>
New Zealand 2017 12%			
<b>Godello</b> Alma de Blanco	<b>10</b>	<b>30</b>	<b>37</b>
Spain 2018 14%			
<b>Gavi di Gavi</b> La Minaia	<b>9.5</b>	<b>33</b>	<b>42.5</b>
Italy 2017 13%			

## RED WINES

	175ml	500ml	Bottle
<b>Primitivo</b> Mezzogiorno	<b>6.5</b>	<b>16</b>	<b>22</b>
Italy 2017 13%			
<b>Shiraz</b> Roseline	<b>8</b>	<b>21</b>	<b>30</b>
South Africa 2015 14%			
<b>Chianti</b> Da Vinci	<b>7.5</b>	<b>20</b>	<b>30</b>
Italy 2017 13%			
<b>Pinot Noir</b> Waipara Hills	<b>8.5</b>	<b>28</b>	<b>40</b>
New Zealand 2017 13.5%			
<b>Malbec</b> Barrel Selection	<b>10</b>	<b>30</b>	<b>46</b>
Argentina 2018 14%			

## DRAUGHT BEERS

	Half	Pint
<b>Spitfire Amber</b> Kentish Ale 4.2%	<b>3</b>	<b>5.5</b>
Kent		
<b>Bear Island</b> Pale Ale 4.8%	<b>3.5</b>	<b>6.5</b>
Faversham		
<b>Singha</b> Lager 5%	<b>4</b>	<b>6.5</b>
Thailand		

## BOTTLED CRAFT BEER AND CIDER

	Bottle
<b>Hawkes Urban Orchard</b> Apple Cider 4.5%	<b>4</b>
London	
<b>Meantime</b> Lager 4.5%	<b>5</b>
Greenwich	
<b>Peroni Nastro Azzurro</b> 5.1%	<b>5</b>
Italy	
<b>BrewDog</b> Punk IPA 5.6%	<b>5</b>
Scotland	
<b>BrewDog</b> Vagabond 4.5% (Gluten Free)	<b>5</b>
Scotland	

## MOCKTAILS

<b>Virgin Mojito</b>	<b>7</b>
Apple, lime, sugar, mint	
<b>Berry Virgin Mojito</b>	<b>7</b>
Berry, cranberry juice, lime, sugar, mint	
<b>Green Planet</b>	<b>7</b>
Apple, elderflower cordial, lime juice	
<b>Red Passion</b>	<b>7</b>
Orange, grapefruit, grenadine	

## SOFT DRINKS

<b>Homemade Lemonade</b>	<b>3</b>
<b>Coca-Cola / Diet Coke</b>	<b>3.25</b>

## SELECTION OF FEVER-TREE TONICS

<b>Tonic Water</b>	<b>3.25</b>
<b>Mediterranean Tonic Water</b>	<b>3.25</b>
<b>Light Tonic Water</b>	<b>3.25</b>
<b>Elderflower Tonic Water</b>	<b>3.25</b>
<b>Sicilian Lemonade</b>	<b>3.25</b>
<b>Lemonade</b>	<b>3.25</b>
<b>Ginger Beer</b>	<b>3.25</b>
<b>Ginger Ale</b>	<b>3.25</b>

## JUICES

<b>Orange / Pink Grapefruit / Cranberry</b>	<b>3.5</b>
Apple / Pineapple / Tomato	

For a full drinks list please ask your waiter.