

Our selection of delicious homemade cakes & pastries.

Available from the counter, individually priced.

Coffees

Americano.....	£3.49
Flat White.....	£3.49
Latte.....	£3.89
Cappuccino.....	£3.89
Macchiato.....	£3.49
Chai Latte.....	£3.99
Mocha.....	£3.99
Double Espresso.....	£2.99
Extra Shot.....	£1

Hot Chocolates

Hot chocolate.....	£3.79
White hot chocolate.....	£3.79
Add cream & marshmallows.....	£1.00

Add flavoured syrup..... 70p

Caramel, vanilla, hazelnut,
gingerbread, mint or cherry.

Tea.....£2.49

English breakfast, Earl Grey
tea, green tea, peppermint,
chamomile or decaffeinated tea.

Soft Drinks

Heartsease 330ml.....	£3.50
Elderflower, Raspberry, Apple & Pear, Ginger Beer or Lemonade.	
Pepsi, Pepsi Max 330ml.....	£3.50
Fruit juice 330ml.....	£2.59
Apple/orange.	
Can O Water 330ml.....	£2.19
Still/sparkling.	
Juice box 200ml.....	£1.99
Apple/orange.	

Drinks Menu



Florum

Spring Menu

Please remember your table number & order
your menu choices from the counter, thank you.



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Lunch Menu Served
Mon-Sat: 11:30am-5pm
Sun: 11:30am-4pm

Ciabattas £9.99

A fresh ciabatta roll served with a garnish and coleslaw, choose the following (GFO):

Cumberland sausage, cheese and caramelised onion chutney (VGO)

Roasted veg & halloumi with pesto (V)

Cheese salad (VGO)

BLT

Paninis £8.99

Served with a side salad and coleslaw, choose the following:

Bacon, brie & cranberry

Pear & cheese with mango chutney (V)

Chicken fajita

Tuna melt

Main Meals

Chef's Quiche £11.99

Our chef's pick of quiche served with a potato salad and coleslaw.

Please see our special's board for choices.

Burger and Chips £13.99

Our butcher's 6oz burger cooked on the grill, served in a garnished brioche bun and comes with gourmet chips and coleslaw (VGO).

Add additional toppings for £1; cheese, bacon or hash brown.

Ham, Egg and Chips £12.99

Slices of butcher's ham, served with two fried eggs and gourmet chips (GFO).

Cod and Chips £13.99

Battered cod fillet served with gourmet chips, peas, tartar sauce and a slice of bread and butter.

Almondsbury Club Sandwich £13.99

A triple decked sandwich on your choice of white or malted bloomer. Filled with chicken, bacon, tomato, little gem and mayo. Served with gourmet chips and salad (GFO).

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Homemade Lasagne £12.99

Our homemade beef lasagne served with a side salad and rosemary focaccia.

Falafel Bowl £12.99

Falafel served with a warmed flatbread, humous, side salad and chilli oil (VGO).

Flatbread of the day £12.99

A stretched Romana sourdough topped with flavours chosen by our chef and served with a small garnish. **Please see our special's board for today's choices.**

Salad & Grain Bowl £10.99

A hearty salad bed mixed with tomatoes, onion, cucumber and a grain & bean mix (VGO).

Add additional toppings for £2; vegan schnitzel, grilled halloumi or chicken

Sides

Garlic ciabatta (V) £3.99

Gourmet chips (GF) £3.99

Sweet potato fries (GF) £4.29

Side salad (VGO) £3.49

Coleslaw (VG) £3.49

Kids Meals

Served with either a carton of apple or orange juice.

Sausage and Chips

Sausages served with chips and your choice of peas, beans or veg sticks (VGO)(GFO).

Chicken Nuggets

Served with chips and your choice of peas, beans or veg sticks (VGO).

Margherita Pizza

Served with your choice of chips or veg sticks (V).

..... **£7.99**

V = Vegetarian
VG = Vegan
VO = Vegetarian option available
VGO = Vegan option available
GF = Gluten free
GFO = Gluten free option available
All bread, focaccia & paninis may be changed for gluten free bread/toast upon request.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please alert staff of any allergies or intolerances.

"We source high-quality meats from trusted local butchers and serve hand-stretched, freshly made specialty breads crafted with wild-farmed flour for an authentic artisanal experience."