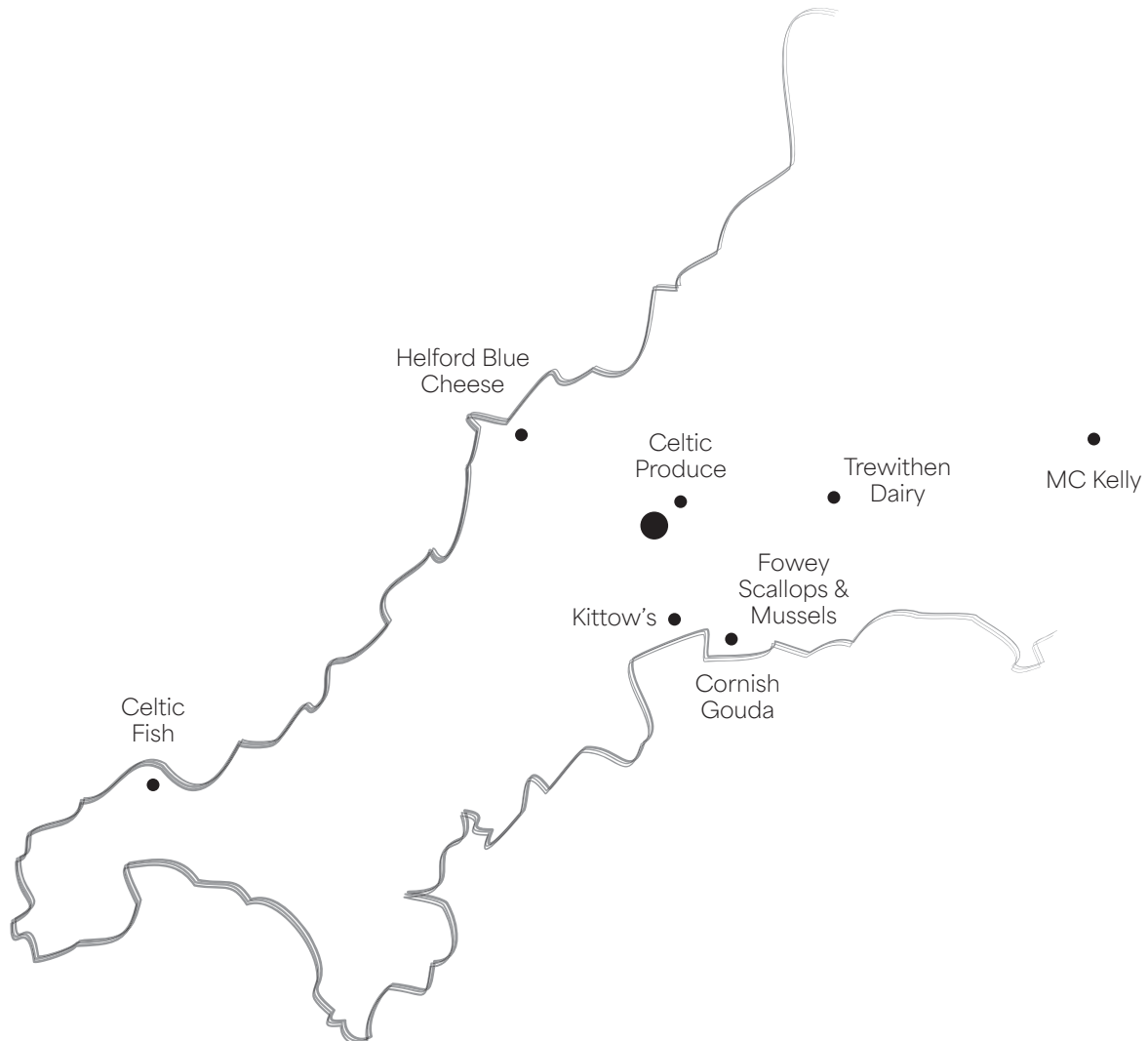


Flory

MESSAGE FROM RAY & FLORY AT FLORY'S IN THE HEART OF CORNWALL

We take pride in sourcing locally grown and sourced ingredients, ensuring freshness and quality in every dish. From farm to table, we cook everything to order, guaranteeing a delicious and personalised dining experience for each and every guest.

Thank you for supporting local businesses and enjoy your meal!



NIBBLES

Sharing tapas platter

29

Beignets, calamari, sticky beef, olives, bread & dips

Bread & olives

8

Homemade breads, mixed olives, balsamic, olive oil

STARTERS

Chef's soup **V** **GFA**

8

Homemade bread

Pork croquettes

10

Garlic mayo, pickled red onion

Beignets **V**

9

Gouda cheese & spring onion, chive mayo

Sticky beef

9.5

Chilli jam

Cauliflower fritters **V**

9

Pickled courgette & parsnip crisp

King Prawns **GFA**

10

Garlic, brandy & spring onion

Goats cheese mouse **V**

9

Beetroot 3 ways

Pan fried pigeon breast **GFA**

11.5

Blackberry purée, garlic mushrooms, pear, jus

Chef's pâté **GFA**

10

Homemade bread

Fowey scallops **GFA**

13.5

Kimchi, bacon jam

MAINS

Chef's sharing meat platter

36pp

Pork Wellington, rump steak, crunchy chicken, meat croquettes, dauphinoise, greens & peppercorn sauce

Pork 'side by side'

27

Pork Wellington, pork belly, crackling, sautéed potatoes, black pudding bonbons, greens & apple sauce

Vegetarian Wellington **V**

25

Squash, spinach, courgette, beetroot, pickles, broccoli, parmentier potatoes & red pepper sauce

Catch of the day **GFA**

28

Fresh fish with saute potatoes, roasted beetroot, samphire & beurre blanc sauce

Chicken duo

25

Chicken supreme, crunchy chicken, parmentier potatoes & greens

Loin of venison Wellington

29

Dauphinoise, greens, poached pear & oloroso jus

Cornish lamb rump **GFA**

27

Bacon & brie date, lamb croquette, dauphinoise, greens & red pepper sauce

Duck breast Flory style

29

Banana, onions, greens & agridulce sauce

EARLY BIRD EVENING SET MENU

Please ask for the early bird menu of the day. From 5-6pm only.

Two courses 26

Three courses 32

STEAKS FROM THE GRILL

From James Kittow, award winning local butcher and grazier.

All steaks served with spinach, wild mushrooms & chunky chips.

Rump	24
8oz	

Porterhouse T bone	36
15oz	

Sauces	3.5
Peppercorn, mustard, blue cheese or mushroom	

Sirloin	32
10oz	

Fillet steak Flory style	36
7oz	

Ribeye Steak	35
12oz	

CHEF'S PASTA

Freshly made pasta, gluten free option available

Marisco	24
Fresh fish, prawns & mussels	

Albondigas	22
Spanish meatballs in a spicy red pepper sauce	

Carbonara	19
Smoky bacon, cream & mushrooms	

Add garlic bread	3
------------------	---

BURGERS

Flory beef burger	19.5
Pulled pork, cheese, mushrooms, onions, BBQ sauce & alioli. Served in a bap with chips	

Curried chicken burger	18.5
Kimchi bacon, mint & chive mayo. Served in a bap with chips	

SIDES

Chunky chips	5
--------------	---

Sautée potatoes	5
-----------------	---

Sweet potato wedges	6
---------------------	---

Dauphinoise potato	5
--------------------	---

Mixed vegetables (seasonal)	5
-----------------------------	---

Spinach & wild mushrooms	5
--------------------------	---

PUDDINGS

All puddings & ice cream made here in our pantry kitchen

Sticky toffee pudding Caramel sauce & vanilla ice cream	9	Tiramisu Coulis & fruit	9.5
Belgium chocolate tart Pistachio ice cream & raspberry coulis	9	Vegan brownie V Vegan caramel ice cream	8.5
Vanilla panna cotta GF Coulis & fruit	8.5	Trio of ice cream GF	7.5
Flory's chocolate & caramel entremet GF Vanilla ice cream & chocolate soil	9.5	Our renowned 5 cheese board GFA Including Helford Blue, marinated Padstow, Giel's Cornish gouda from Fowey, Cornish brie, camembert, crackers & chutney	13.5

COFFEE & TEA

3.5

Espresso	Peppermint
Cappuccino	Camomile
Americano	Early Grey
Flat white	Green Tea
Latte	English Breakfast

BOOZY HOT CHOC

11

Coitreau, Disaronno Velvet

BRANDY

25ml/50ml

COGNAC

Remy Martin VS	6/9
Hennessy VS	6/9

ARMAGNAC VSOP

Janneau	8/12
Saint-Vivant	9/14
Carlos 1 Imperial	9/14

LIQUOR COFFEE

11

Irish Coffee Double Jamesons whiskey	Spanglish Tequilla - Tia Maria
French Coffee Double cognac	Gaelic Coffee Baileys - Famous Grouse
Drambuie Coffee Double Drambuie	

DESSERT WINE

75ml 8.5

Pedro Ximénez Oloroso

The Pedro Ximénez grape produces this dark Oloroso in Jerez. Brimming with raisins and fig aromas. Deliciously rich, velvety and warming.

Elysium black muscat

Made from the black muscat grape, producing intoxicating dark sweet berry fruits on the nose, a honeyed dessert wine that lingers far down the palate.

Campbells Rutherglen

Produced in South-east Australia using the solera method, the muscat grapes grown by the Campbell family for more than 100 years. Dark sugar notes, note and honey on the palate.