



FLEUR *de* LYS

by Glynn Purnell

SAMPLE MENU

Our Culinary Director, Glynn Purnell, presents the Fleur de Lys Dinner Menu. A curated collection of signature dishes served daily between 6:00pm - 9:00pm.

Starters

Veloute of Leek and Potato, chive crème fraiche, crispy barley, green onion oil (D, G, Sd)

Purnell's Scotch Egg, black pudding scotch egg, celeriac remoulade, grain mustard (E, D, G, C, M)

Coronation Chicken Terrine, spiced chicken, curried mayonnaise, pickled vegetables, pistachio (E, Sd, M, N)

Salad of Evesham Asparagus, poached duck egg, smoked butter hollandaise, tarragon (E, D, Sd, M)

Beetroot Carpaccio, burrata, endive, pear, toasted hazelnuts (D, N, M)

Ultimate Prawn Cocktail, vanilla king prawns, Marie Rose dressed prawns, confit tomato (C, E, Sd)

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Mains

Monkfish Masala, pickled carrots, red Indian lentils, coconut, coriander (F, Sd, M)

Roasted Cod Ajo Blanco, almonds, garlic, green grapes, beurre blanc (F, N, Sd, D, G)

Braised Pressed Shoulder of Lamb, smoked olive oil mash, wild garlic pesto, pickled red cabbage (Sd, C)

Confit Pork Belly, roasted carrot, apple, Hispi cabbage (Sd)

Side Dishes available – Additional charges apply:

Triple Cooked Chips, Fries, Mix Leaf Salad (M), Caesar Salad (D, G, E), Buttered Greens (D) or New Potatoes (D)

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Desserts

Lemon and Lime Posset, English Strawberries, basil (D, E, Sd)

Dark Chocolate and Salted Caramel Tart, honeycomb, vanilla ice-cream (D, G, E)

Warm Chocolate Mousse, white chocolate, raspberry sorbet (D, E)

Chocolate and Salted Caramel Tart, honeycomb, vanilla ice cream (D, G, Sd)

Caramelised Pineapple, coconut rice pudding, passion fruit sorbet (E)

Cheese Course, 3 cheeses, chutney, quince, crackers (D, G, Sd)

Allergen Definitions ~ Gluten – G | Dairy – D | Nuts – N | Peanuts - P | Eggs – E | Fish – F | Lupin - L | Celery – C
Crustaceans - Cr | Mustard – M | Mollusc – Mo | Sesame – Se | Soya – So | Sulphur Dioxide - Sd



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Nibbles

Olives

Homemade Sourdough, cultured butter (G, D)

Padron Peppers (M, Sd)

Cured Iberico Meats (Sd)

Starters

Isle of Wight Tomato, burrata, crispy shallot, black olive (D, Sd)

Duck Liver Parfait, beetroot, pistachio, brioche (G, D, Sd, E, So)

Moules Mariniere, sourdough (Mo, D, Sd, G)

Main Course

Wild Mushroom Risotto, roasted romanesque, truffle (D, Sd, G)

Half Roast Chicken, garlic, lemon & thyme fries, tarragon mayonnaise (E, Sd, M)

Ribeye Steak, triple cooked chips, grilled tomato & mushroom, watercress

Free Range Pork Chop, wild mushroom cream, tender stem (D, M, Sd)

Sauces available – Additional charges apply:

Peppercorn (D, Sd, C), Red Wine Jus (C, Sd)

Tarragon Mayonnaise (E, Sd, M), Bordelaise (Sd)

Side Dishes available – Additional charges apply:

Triple Cooked Chips, Fries, Mix Leaf Salad (M), Caesar Salad (D, G, E), Buttered Greens (D) or New Potatoes (D)

Dessert Menu

Wood Norton Ice-creams OR Sorbets
(D,E)

Sticky Toffee Pudding, Salted caramel Ice cream (G,D,E)

Dessert Wines

LFE Late harvest Viognier Sauvignon – 125ml

Castelnau De Suduiraut, Sauternes – 125ml

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