



FLEUR *de* LYS

by Glynn Purnell

***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

Roasted Pumpkin Soup, Gruyere And Kirsch (S, G, Sd) £12

Purnell's Scotch Egg, black pudding scotch egg, celeriac remoulade, grain mustard (E, D, G, C, M) £12

Coronation Chicken Terrine, spiced chicken, curried mayonnaise, pickled vegetables, pistachio (E, Sd, M, N) £16

Beetroot Carpaccio, Cashew Nut Paneer, Sweet & Sour Onions, Endive (VE, N, Sd) £14

Wood Roasted Aubergine, Butter Beans, Garlic & Chili Crisps (VE, Se) £12.50

Warm Smoked Salmon, in Buttermilk, Dill & Caviar (D, F) £16

Mains

Monkfish Masala, pickled carrots, red Indian lentils, coconut, coriander (F, Sd, M) £34

Roasted Cod Ajo Blanco, Almonds, Garlic, Green Grapes, Beurre Blanc, Butterbeans (F, N, Sd, D, G) £34

Chalk Stream Trout, Oyster & Combu Chowder, Sea Purslane (F, Cr, C, D) £32

Braised Pressed Shoulder of Lamb, smoked olive oil mash, wild garlic pesto, pickled red cabbage (Sd, C) £32

Confit Pork Belly, roasted carrot, apple, Hispi cabbage (Sd) £32

Vadouvan Roasted Carrot, red Indian lentils, coconut, coriander and lime (Sd, M) £24

Side Dishes £5.50 Each

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) £14

Salted Caramel Tart, vanilla ice-cream (G, G, E) £14

Warm Chocolate Mousse, white chocolate, raspberry sorbet (D, E) £14

Rum Baba, Roasted Pineapple, Vanilla Ice Cream (Sd, S, G, E)) £14

Pavlova, Warm Cherries, Poached Pear, Pan d'epiece (E, Sd, D, G) £14

Cheese Course, 3 cheeses, chutney, quince, crackers (D, G, Sd) £18

***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 £7

Homemade Sourdough, Cultured Butter (G, D) £8

Padron Peppers (M, Sd) £9

Cured Iberico Meats (Sd) £12

Starters

Isle of Wight Tomato, Burrata, Crispy Shallot, Black Olive (D, Sd) £12

Duck Liver Parfait, Beetroot, Pistachio, Brioche (G, D, Sd, E, So) £14

Moules Mariniere, Sourdough (Mo, D, Sd, G) £12.50

Main Course

Wild Mushroom Risotto, Roasted Romanesque, Truffle (D, Sd, G) £23

Cornfed Chicken, Roasted Onion, Mustard Mash, Chard (Sd, D, M, C) £30

Ribeye Steak, Triple-Cooked Chips, Maitake Mushroom, Bordelaise Sauce (C,Sd) £38

Sauces £4 each - Select From:

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

Side Dishes £5.50 Each

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 and Sorbets
(D, E) £8

Sticky Toffee Pudding, Salted caramel Ice cream (G, D, E) £12

Dessert Wines

LFE Late harvest Viognier Sauvignon –
125ml -£13.50

Castelnau De Suduiraut, Sauternes – 125ml
£13

Domini Veneti, Recioto Della Valpolicella
125ml £15

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