



# 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

*Soup*, velouté of butternut squash, confit egg yolk, parmesan, croutons (D, G, C) **£12**

*Bresaola of Beef*, textures of onion, oxo cube, braised red wine octopus (Sd, M, D) **£18**

*Terrine*, ham hock terrine, lentils, sherry vinegar shallots, parsley, mustard cream (Sd, D, M) **£14**

*Scallop*, squid bouillabaisse, basil (Cr, Mo, Sd, C) **£18**

*Haddock & Eggs*, poached duck egg, cornflakes, curry oil (E, D, F, M) **£15**

*Beetroot*, baked and glazed, escabeche of autumn vegetables, iced goats cheese (D, Sd, M) **£14**

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## Mains

*Monkfish*, masala monkfish, pickled carrots, red Indian lentils, coconut, coriander (F, Sd) **£30**

*Baked Cod*, chorizo & butterbean, mojito of goats cheese and spinach (F, D, Sd) **£28**

*Pork Belly*, sweet and sour parsnip, apples, black pudding, sage (Sd, C) **£30**

*Venison*, pomme dauphine, smoked bone marrow, red cabbage (Sd, C, D) **£38**

*Salt Baked Celeriac*, king oyster mushroom, dashi butter (D, C) **£24**

## Side Dishes £5.5 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

*The Egg*, burnt English custard, blackberries, tarragon, black pepper honeycomb (D, E) **£14**

*Tart*, warm bakewell tart, autumn fruit compote, cherry brandy, vanilla ice cream (D, G, N, E) **£14**

*Mint Choccy Chip*, warm chocolate mousse, mint ice cream, tuille (D, G, E) **£14**

*Chocolate Fondant*, pistachio ice cream (G, D, N, E) **£14**

*Cheese Course*, 3 cheeses, chutney, quince, crackers (D, G, Sd) **£16**

*If there are any dietary requirements or allergies, please inform a member of staff and the kitchen will endeavour to provide a modified menu. Please do advise of any gluten intolerances when ordering as dishes may be able to be suitably modified.*

*Please note that nuts are used in food preparation areas and therefore all products may contain traces of nuts.*

**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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## Brasserie Menu

### Nibbles

*Olives* £6

*Homemade Sourdough*, cultured butter (G, D) £8

*Padron Peppers* (M, Sd) £9

*Cured Iberico Meats* (Sd) £11

### 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) £12.5

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### Main Course

*Wild Mushroom Risotto*, roasted romanesque, truffle (D, Sd, G) £22

*Half Roast Chicken*, garlic, lemon & thyme fries, tarragon mayonnaise (E, Sd, M) £25

*Sirloin Steak*, triple cooked chips, grilled tomato & mushroom watercress £30

*8oz Ribeye Steak*, triple cooked chips, grilled tomato & mushroom watercress £35

Sauces £4 each - Select From:

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

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

Side Dishes £5.5 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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### Dessert Menu

*Wood Norton Ice Creams and Sorbets* (D, E) £7

*Sticky Toffee Pudding*, salted caramel ice cream  
(G, D, E) £10

*Selection of Teas & Coffees & Coffee Liqueurs*  
available from £3.75

### Dessert Wines

*Lfe Late Harvest Viognier Sauvignon*  
– 125ml £7.5

*Castelnau De Suduiraut, Sauternes*  
– 125ml £13

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