



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 Chooccy 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 advice 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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