



# 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

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

***Salad of Evesham Asparagus***, poached duck egg, smoked butter hollandaise, tarragon (E, D, Sd, M) £16

***Beetroot Carpaccio***, burrata, endive, pear, toasted hazelnuts (D, N, M) £14

***Ultimate Prawn Cocktail***, vanilla king prawns, Marie Rose dressed prawns, gem lettuce, confit tomato (C, E, Sd) £18

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## Mains

***Monkfish Masala***, pickled carrots, red Indian lentils, coconut, coriander (F, Sd, M) £32

***Roasted Cod Ajo Blanco***, almonds, garlic, green grapes, beurre blanc (F, N, Sd, D, G) £34

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

***Pork Belly***, slow cooked N'duja carrots, apple, lemon, Hispi cabbage (Sd) £32

## 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

***Lemon and Lime Posset***, English Strawberries, basil (D,G) £14

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

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

*Half Roast Chicken*, garlic, lemon & thyme fries, tarragon mayonnaise (E, Sd, M) £27

*Sirloin Steak*, triple cooked chips, grilled tomato & mushroom, watercress £38

*Whole Baked Cornish Plaice*, tender stem, new potatoes, capper butter sauce (F, D, Sd) £85 (Sharing Dish for Two People)

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)

### Dessert Menu

*Wood Norton Ice-creams OR Sorbets*  
(D,E) £8

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

### Dessert Wines

LFE Late harvest Viognier Sauvignon –  
125ml -£7.5

Castelnau De Suduiraut, Sauternes – 125ml  
£7.5

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Crustaceans - Cr | Mustard – M | Mollusc – Mo | Sesame – Se | Soya – So | Sulphur Dioxide - Sd