



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 fraîche, 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 summer vegetables, poached duck egg, smoked butter hollandaise, tarragon (E, D, Sd, M) £14

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

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

Mains

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

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

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

Dark Chocolate and Salted Caramel Tart, honeycomb, vanilla ice-cream (D, G, E) £14

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

Caramelised Pineapple, coconut rice pudding, passion fruit sorbet (E) £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, Terrine potato, peas and sweetcorn. (D, Sd) £25

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

Free Range Pork Chop, wild mushroom cream, tender stem (D, M, Sd) £28

Sauces £4 each - Select From:

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

Tarragon Mayonnaise (E, Sd, M),

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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