

FOOD AT THE FLEUR

Starters

Carrot and ginger soup, homemade bread (v)	£7.5
Pan fried tiger prawns in garlic butter, homemade crusty bread	£12
Fleur fishcake, mustard creamed leeks, micro leaf	£8.5
Creamy mushroom gratin, homemade bread (v)	£8
Sautéed lamb kidneys, shallot and brandy cream, toast	£8

Mains

Hand cut "Surrey Farm" sirloin steak, roast shallot, baby watercress, chunky chips, bearnaise sauce	10oz £29 8oz £26
Beer battered haddock, hand cut chips, lemon, tartare, pea puree	£16
Wild mushroom risotto, baby spinach, shaved parmesan (v)	£15.5
Hand pressed steak burger, bacon, Monterey Jack, beef tomato, gem lettuce, red onion jam, French fries, slaw	£16.5
Fleur fish pie, parmesan mash, green vegetables	£17.5
Local free range lamb hot pot, honey roasted root vegetables, cavolo nero	£18
Home cooked Jack Daniels glazed ham, fried hen eggs, chunky chips	£15

Desserts

Steamed syrup sponge pudding, vanilla ice cream, proper custard (v)	£8
Chocolate brownie, chocolate sauce, chocolate ice cream (v)	£7.5
Lemon posset, raspberry sorbet, homemade shortbread (v)	£7.5
Fleur tiramisu (v)	£8
Selection of fine English cheeses, homemade chutney, crackers (Vintage Cheddar, Baron Bigod Brie, Clawson Blue) (v)	£12

Ice cream and sorbet (v/ve)

Vanilla, chocolate, strawberry, vegan vanilla ice cream

Raspberry, lemon sorbet

1 scoop	£2
2 scoops	£3.5
3 scoops	£5

