

# FOOD AT THE FLEUR



## Starters

Homemade scotch egg, celeriac remoulade, rocket

Shredded buffalo mozzarella, heritage tomato, basil pesto, croutons

Grilled asparagus, soft poached egg, hollandaise sauce

Pan seared scallops, pancetta, curried parsnip puree, parsnip crisp

Grilled mackerel, toasted ciabatta, salsa verde, rocket

## Sandwiches (Served Friday and Saturday Lunch)

Vintage cheddar, apple and grape chutney (v) olive oil ciabatta, hand cut chips, salad

Smoked back bacon, beef tomato, gem lettuce, mayo, olive oil ciabatta, hand cut chips, salad

Fish finger, gem lettuce, tartar sauce, olive oil ciabatta, hand cut chips, salad

## Mains

Butter bean and fire roasted pepper burger, heritage tomato and chilli salsa, hand cut chips, slaw

Trip of lamb: lamb tomahawk, ravioli, braised belly, summer vegetable broth, fondant potato, mint

Hand pressed steak burger, smoked bacon, pulled pork, cheddar, hand cut chips, red cabbage slaw, onion rings

Beer battered haddock, hand cut chips, mushy peas

Fleur meat platter, Priors Hall pork pie, homemade scotch egg, English cheeses, homemade chutney, pickles, wedge of bread

Pan seared hake supreme, homemade linguini, brown crab and lemon butter sauce, purple asparagus

10oz "Surrey Farm" ribeye of beef, chunky chips, air dried tomato, salad, Green peppercorn sauce

## Roasts (Served 12-4.30pm on Sundays)

'Surrey Farm' ribeye of beef, rosemary roasted potatoes, parsnip fondant, carrot and swede mash, kale, tenderstem, yorkshire pudding, gravy

New season English leg of lamb, rosemary roasted potatoes, parsnip fondant, carrot and swede mash, kale, tenderstem, yorkshire pudding, gravy

## Desserts

Rhubarb and meringue crème brûlée, lemon and cardamon shortbread

Chocolate tart, cappuccino cream, orange marmalade

Sticky toffee pudding, warm toffee sauce, vanilla ice cream

Strawberries and clotted cream panna cotta, textures of strawberry, English scone crumb

Cheese Board, crackers, chutney