

THE FLEUR DE LYS DINING ROOM

STARTERS

Sticky beer braised cauliflower

truffled Baron Bigod whip, toasted yeast and onions 11.95

Pan roasted scallops

pickled mussels, fennel broth, squid ink cracker, saffron aioli and samphire 16.95

Half Tandoori quail

butternut squash, spiced lentils, saffron whipped cultured cream, toasted seeds 14.95

Scorched mackerel fillet

whipped cod's roe doughnut, roasted apple, fermented cabbage, buttermilk and dill oil 11.95

MAIN COURSES

Pan-fried wild halibut

braised oxtail "pasty", roasted parsnips, bbq beef and onion sauce 24.95

Duo of Dovecote Park estate beef

Pan-roasted fillet, mince and onion suet pudding, charred and roasted alliums, stout jus 35.95

Salt aged rump of lamb hogget

coffee baked carrots, tarragon vinegar jellies, puffed pearl barley, burnt honey jus 25.95

Butter poached brill

artichoke gnocchi and crisps, sautéed chanterelles, roasted chicken juices 25.95

Side Orders

Colcannon mashed potatoes, crispy prosciutto 4.25

Spiced braised red cabbage 3.95

Potato and thyme croquettes, roasted onion pûrée 3.95

Orange and cumin glazed heritage beetroot and carrots 3.95

BBQ roasted parsnips, saffron aioli 3.95

Beef dripping chunky chips, rosemary vinegar & Dovecote Park aged beef fat salt 4.50

DESSERTS

Yorkshire rhubarb and baked malted milk custard

white chocolate and macadamia nut cookie, rhubarb ripple ice cream, milk tuille 8.50

Pistachio and saffron sponge

yoghurt sorbet, honey meringue, blood orange curd 8.50

Manchester "tart"

caramelised coconut puff pastry, raspberry jam, crème fraiche custard mousse,
caramelised banana, preserved cherry sorbet 7.95

Cheeses from the trolley

One cheese 4.50, three cheeses 9.50, five cheeses 11.95, Selection of all nine cheeses 18.50

Presented by Chef, Joshua Brimmell & his team.

*Before ordering, please notify a member of staff if you have an allergy, or ask for further allergen information.
Not all ingredients are listed and we cannot guarantee the total absence of allergens.*