

# THE FLEUR DE LYS DINING ROOM

## Appetisers

*Please enjoy our appetisers either in the Drawing Room or at your table.*

Oyster, cucumber pickled & iced 3.95

Rosemary skewered bbq duck hearts, black garlic emulsion 3.95

Salt baked baby potato, smoked cod's roe, sea vegetables 3.95

## STARTERS

### Truffled cheese custard

peas, radish & broad beans, sourdough crumb, cured egg yolk, bergamot 10.95

### Hand dived scallop

heritage carrots, lovage and shellfish bisque 18.95

### Aged Dovecote Park ribeye tartare

capers, pumpkin seed emulsion, kohlrabi pickles, crispy shallot 11.95

### Pimento grilled red mullet

Summer vegetable and orzo minestrone, basil and pine nuts 11.95

## MAIN COURSES

### Pan-fried halibut

cep and burnt butter potato whip, charred leek 28.95

### Sake marinated Dovecote Park beef fillet

celeriac noodles, toasted yeast, nibbed almonds, black onion seeds and beef dashi 35.95

### Butter poached hake fillet

cider mussels, roasted cauliflower, sorrel cream 18.95

### Honey-glazed Creedy Carver salt-aged bbq duck breast

duck fat broccoli purée, charred tender stem, toasted almonds, anise jus 24.95

## DESSERTS

### Iced bitter chocolate and coffee parfait

salted caramel, biscotti, whipped crème fraiche 7.95

### Anise poached apricots

goat's curd ice cream, almond crumble, nasturtium 7.50

### Macerated Yorkshire strawberries

lemon balm sugar and meringues, rosewater 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.*

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## TEA, COFFEE & PETIT FOURS

Tea, Coffee & Petit Fours served at the table or in the Drawing Room 4.25

## SWEET WINES

	50ml	Half Bottle
Chateau Septy 2013, Montbazillac, <i>France</i>	3.50	25.00
Elysium Black Muscat 2016, Andrew Quady, <i>USA</i>	4.00	29.00
Essencia Orange Muscat 2015, Andrew Quady, <i>USA</i>		29.00
Moscato D'Asti 2018, DOCG Fratelli Antonio e Raimondo, <i>Italy</i>		30.00
Sticky Micky Sauvignon Blanc 2017, Eradus, <i>New Zealand</i>	4.50	32.00
Chateau Briatte 2011, Sauternes, <i>France</i>	5.00	35.00
Tokaji Blue Label 5 Puttonyos 2013, Royal Tokaji, <i>Hungary</i> (500ml)	6.95	65.00

## FORTIFIED WINES

	50ml
Graham's Late Bottled Vintage Port	6.50
Graham's 10 Year Old Tawny Port	6.95
Sandeman 20 Year Old Tawny Port	9.95
Vintage Port from our Decanter ( <i>Please ask which port we have decanted</i> )	11.95

## DIGESTIFS & AFTER DINNER COCKTAILS

### Cognac & Brandy

	25ml
Courvoisier, VS	4.25
Hennessey, Fine de Cognac	5.50
Remy Martin, VSOP	5.95
Hine Rare, VSOP	6.95
Janneau Armagnac, VSOP	4.95
Père Magloire, Calvados, VSOP	5.00
Darroze, Les Grands Assemblages 20 years old Bas-Armagnac	9.95
Remy Martin, XO	13.95
Hennessey, XO	13.95
Hennessy Paradis Extra	45.00

### Whisky

	25ml
Johnnie Walker, Black Label	4.50
Glenfiddich 15 years old	5.95
Chivas Regal, 18 years old	7.95
Yamazaki 12 years old	9.95
Royal Salute 21 years old	15.50
Johnnie Walker Blue Label	20.00

### Cocktails

Irish Coffee	8.95
Espresso Martini	9.95
Old Fashioned	9.95