

# Fleur De Lys

Historic pub and dining

## Starters

- Cream of wild mushroom Soup, truffle oil, homemade bread £6.50
- Crispy duck & chorizo, hoisin & plum sauce, Asian salad £9.50
- Rosary Goats Cheese mousse, beetroot pickle, croutons, walnuts  
£8.95
- Cornish crab, smoked salmon, cream cheese, red pepper coulis £10.50
- Tempura Prawns, spring onion, ginger, lime, wasabi mayo £9.50

## Mains

- The Famous Fleur Beef Fillet Wellington, duxelles, peppercorn corn sauce, garlic duck fat potatoes £29.50
- Crispy duck & chorizo, hoisin & plum sauce, Asian salad £19.50
- English Calves Liver, smoked bacon, onion jus and puree potatoes  
£18.95
- Fillet of wild Halibut, fish cake, brunoise of vegetables, fish velouté  
£24.50
- Tempura Prawns, spring onion, ginger, lime, wasabi mayo £19.50
- New Forest Game casserole (Pheasant, Venison, Partridge, Rabbit)  
homemade bread, rich red wine jus and root vegetables £17.95
- Spinach Gnocchi, squash, wild mushroom, parmesan cream £16.50
- Sides: French Fries, House Salad, Buttered Greens all £4.50

## Sunday Lunch

A smaller selection of the above starters and main courses plus 2 of the following Roasts one of which is always Beef..

Roast Hampshire Sirloin of beef, Yorkshire Pudding, vegetables, Roast Potatoes and cauliflower cheese	£21.50
Roast loin of pork, crackling, Yorkshire pudding, seasonal vegetables, Roast potatoes and cauliflower cheese	£18.95
Roast leg of lamb, Yorkshire Pudding, vegetables and cauliflower cheese	£19.50

Please note all our dishes are made to order and this reflects in the service time

## Puddings

Sticky toffee pudding, custard – or vanilla ice cream £7.50

Fleur Chocolate plate ganache, ice cream, mousse, brownie £8.95

vanilla Crème Brulee, £5.50

Just some ice cream or sorbet (3 scoops) £6.00

Fine selection cheeses, biscuits & chutney £9.95

## Dessert Wine

Cesar Florido Moscatel Pasas, NV Spain

Brilliant match to chocolate or dried fruit desserts as well as cheese.

100ml glass £7.00

Castelnau de Suduiraut , Sauternes, 2011

*Luxurious sweetness and spicy vanillin characters.*

1/2 Bottle £30.00

Domaine Durban Muscat Beaumes de Venise

Peach and apricot on the nose with a rich honeyed palate

100ml glass £8.00 1/2 Bottle £26.00

Selection of Ports, Whiskeys and Spirits

Tea £2.00, espresso £2.00, Americano £2.50 latte/cappo £3.50

## White Wine/Rose

### 1. Pinot Grigio Ca` Luca

Northern Italy      175ml £6.25      250ml £7.50      Bottle £22.00

This modern Pinot Grigio from northern Italy is a delicate straw yellow in colour. The nose is full of white flowers with a delicate perfume & fresh appley fruit aromas.

### 2. Turning Heads Sauvignon Blanc

New Zealand      175ml £7.95      250ml £10.50      Bottle £31.00

Wonderful balance between tropical & herbaceous Flavours. Gooseberry & green pepper mingle with mango

### 3. Camino Real Blanco 2015

Spain      175ml 7.00      250ml £8.95      Bottle £26.50

An interesting and complex wine. Ripe fruit flavours with notes of date & banana, a mouth filling finish and pleasant aftertaste.

### 4. La Vigneau Chardonnay Grand Cuvee

France      175ml £7.50      250ml £9.50      Bottle £28.00

Un Oaked A lovely freshness, creamy texture, aromas that evoke intense floral notes, citrus peel, vanilla, tangerine & honey. The palate is fresh and delicious

### 5. Bastion de La Cite Rose

French Regional      175ml £7.50      250ml £9.50      Bottle £28.00

From the sunny lower slopes of la Montagne Noire & near the famous medieval city of Carcassonne. The nose has classic hints of red berries & floral aromas. The palate is crisp & clean with raspberries, redcurrants and white blossom.

### 6. Picpoul de Pinet "Trois Mats" 2015

Bottle £32.50

France

A bright, fresh Languedoc white from the costal flatlands of Sete, it's lively on the palate, with notes of lemon, melon and honey finishing crisp and dry with matured crystallised citrus fruits.

### 7. Chablis Dom. Alain Gautheron 2018

Bottle £45.00

France Chablis

This Chablis offers fresh, floral aromas, appley fruit and complex, rich mineral character derived from the subtle influence of the chalky vineyard soils.

Fermentation and maturation is in vat to preserve the fresh steely flavours and lively balanced citrus finish

### 8. M de Minuty Rosé, Côtes de Provence

Bottle £39.00

France, Provence

Pale honeysuckle pink, with a clean nose of citrus fruits and subtle floral notes. Fresh acidity, just beautiful, From one of the best houses in Provence

9. Prosecco Spumante Extra Dry "Borgo del Col Alto

Italy

125ml glass £6.00

Bottle £34.00

This is a pale and delicate wine with a fine mousse & persistent fine bubbles. The clean fruity aromatic bouquet is well balanced, light and fresh.

10. Champagne Vauban Frere Brut N.V.

Bottle £48.00

A Blend of Grand Cru Chardonnay, Premier Cru Pinot Noir and Pinot Meunier

A fruity nose, fresh, light, lively & balanced palate, long lasting flavour

## Red Wine

11. Vina Carrasco Merlot

Chile - Central valle 175ml £6.25

250ml £7.50

Bottle £22.00

Aromas of ripe plums and strawberries with faint notes of tomato leaf and sage.

Thick, jammy palate feel with a soft, mature tannins and a rounded easy style.

12. Hamilton Heights Shiraz

South East Australia 175ml 7.00

250ml £8.95

Bottle £26.50

Bright ruby in colour this Aussie Shiraz is bursting full of inviting black current and blackberry aromas on the nose. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannins, a long and polished finish.

13. Baron de Baussac French Carignan Vieilles Vignes

France

175ml £7.50

250ml £9.50

Bottle £28.00

Deep, ink red in colour this wine is crammed with black Cherry fruit, lifted by subtle vanilla aromas from a touch of oak ageing. Bold, meaty tannins provide satisfying texture and length. Beautiful Wine! (Our favourite red...)

14. Altosur Malbec Finca Sopenia

Bottle £35.00

Argentina Aromas of intense ripe fruit, combined with spicy and floral hints. In the mouth the sweet and round tannins increase its fruit sensation and balance. A wine of good intensity, concentration and long after taste.

15. Baron De Ebro Reserve Rioja

Bottle £43.50

Spain, Rioja Aromas of balsamic with outstanding notes of vanilla, chocolate & leather and soft toasted. Match with Steaks, Lamb & hard cheeses. Lovely Red!

16. Chateau Damase Bordeaux Superior

Bottle £45.00

France, Bordeaux 2010 Superb Vintage Very smooth and very well balanced a really lovely Bordeaux good enough to enjoy with or without food. Soft tannins, mellow palate. From a vineyard that's situation is next to the famous St Emillion

17. Giesen Pinot Noir New Zealand

Bottle £36.00

This little Pinot Noir steals the show. Wonderfully varietal in character with luscious flavours of dark cherry with that little touch of savoury spice to keep things interesting