



THE WOOD NORTON

HOTEL & RESTAURANT

THE FLEUR DE LYS BRASSERIE

SOMETHING TO SHARE

Selection of Cured Meats (gf)*	18.50
Cured charcuterie, olives, chutney, homemade bread, pickles	
Vegetarian Mezze Board (v)	17.00
Hummus, stuffed peppers, olives, homemade bread, tabbouli, crudities	

STARTERS

Pea and Mint Soup (v) (gf)*	6.50
Homemade bread	
Confit Rabbit Leg Croquette	9.00
Mango, curry emulsion	
Smoked Salmon	9.50
Blini, horseradish crème fraîche, dill	
Summer Squash Hummus (v) (vg)*	8.50
Burrata, toasted buckwheat, charred flat bread	
Pickled Mackerel	9.50
Lemon and ginger puree, chili chutney, poppadoms	
Sticky Pork Belly	9.00
Pineapple salsa, tahini crème fraîche, tortilla	

FROM THE SEA

Plaice Fillet (gf)	19.00
Peas, lardons, mussels, girolles, parsley sauce	
Gilthead Bream Fillet (gf)	19.00
Crab aioli, tenderstem broccoli	
Battered Haddock	18.00
Tartare sauce, minted crushed peas, chips, homemade curry sauce	
Crab Macaroni	19.00
Tomatoes, pecorino	

FROM THE GARDEN

Potato Gnocchi (v)	16.00
Field mushrooms, courgette, basil, parmesan	
Tomato and Mozzarella (v) (gf)*	9.50 / 15.50
Aged balsamic, focaccia	
Grilled Artichokes (v) (gf)	10.50 / 16.50
Avocado hummus, toasted grains, feta, peanuts	
Buttermilk Chicken	10.00 / 16.00
Baby gem lettuce, pecorino	

FROM THE LAND

8oz Sirloin Steak (gf)	28.00
Sweetcorn pudding, braised onion, chips	
Oxtail Pappardelle	21.00
Pecorino	
Lamb Rump (gf)	24.00
Courgette and mint puree, peas, broad beans, goat's cheese	
Beef Burger (gf)*	17.50
Cheddar, house coleslaw, relish, chips	
<i>Add streaky bacon</i>	1.00
Peri Peri Halloumi Burger	17.50
Chimichurri sauce, mushroom, coleslaw, chips	
Chilli Beef	21.00
Linguine, ginger, sesame seeds	
Tandoori Spiced Chicken	19.00
Curry, aubergine, yogurt, jeera rice	
Maple Butternut Squash (v) (vg) (gf)	18.00
Pumpkin seed pesto, pickled squash, crispy kale	

SIDE DISHES

Hand Cut Chips (gf) (v) (vg)	4.00
Mac & Cheese (v)	5.00
Tenderstem Broccoli and Almonds (gf) (v) (vg)*	4.00
Chantenay carrots and Onion Seeds (gf) (v) (vg)*	4.00
Honey Mustard	4.00
New Potatoes (gf) (v) (vg)	4.00
Mixed Salad (gf) (v)	4.00
Homemade Bread Selection	6.00

DRINKS

Prosecco	6.00
Peach Belini	7.00
Peach and Prosecco	
Pornstar Martini	10.00
Passion fruit, passoa, vanilla vodka, lime, Prosecco	
British Bramble	10.00
Chase Seville orange gin, lemon, simple syrup, blackberry.	
Elderflower Spritz	6.00
Elderflower, apple juice, mint, soda	
Pom Collins	6.00
Pomegranate juice and seeds, lime, soda	
Piston & Tonic	8.15
Local Worcestershire gin, served with lemon, elderflower and rosemary.	
Hussingtree & Tonic	7.55
Local Worcestershire gin, flavoured with spiced Pershore plum.	

(v) - Vegetarian (vg) - Vegan (gf) - Gluten Free (vg)* - Vegan Option Available (gf)* - Gluten Free Option Available

Please speak to your server regarding any dietary requirements. All allergen and intolerance data is available on request



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