



THE WOOD NORTON  
HOTEL & RESTAURANT

## **Fleur de Lys Brasserie Menu**

### **Starters**

Fish Soup, Torched Salmon, Fennel, Rouille £9.50

Heirloom Tomatoes, Lemon Ricotta, Roasted Strawberries, Elderflower Dressing (VNR) £8.50

Beef Tartar, Raw Chestnut Mushrooms, Smoked Bone Marrow Emulsion, Aruga Caviar £10.50

Tandoori Spiced Carrot, Feta, Linseed Cracker, Caramelised Yogurt (VNR) £8

Cured Mackerel, Fennel and Granny Smith Apple Salad, Peanut Sauce £9.50

### **Main Course**

Lamb Rump, Potato Terrine, Braised Belly, Roasted Asparagus, Peas, Wasabi £27

Stone Bass , Bombay Jersey Royal Potatoes, Mussels, Cucumber £22

Duck Breast, Morello Cherries, Spring Cabbage & Pickled Mustard Seed £26

Turbot, Sweetcorn, Grilled Hen of the Wood Mushroom, Lemon Jam £28

BBQ Celeriac, Goats cheese, Black Garlic, Hazelnut (V) £17.5

Cashew Nut Ricotta, Puffed Grains, Spring Greens Salad (VE) £17.5

### **TO SHARE**

30oz 35 days aged Galician Blond Cote de Boeuf, Caesar Salad, Heirloom Tomatoes, Miso Béarnaise Sauce, Triple Cooked Chips £84

### **Side Dishes £5 Each**

Triple Cooked Chips /Fries /Mix leaf salad /Tenderstem Broccoli with Almonds /Jersey Royal Potatoes with Ranch Dressing and Radish Salad/House made sourdough £5

### **Desserts**

Buttermilk Pannacotta , Strawberry Compote , Lychee Granita , Meringue£9

Chocolate Ganache Torte , Honeycombe , Mandarin Sorbet £9

Banoffee Choux Bun , Salted Caramel and Banana Jam , Lime and Banana Curd £9

Wood Norton Ice Creams and Sorbets £5

Selection of 5 British and French Cheeses, Damson Jelly , Plum Chutney, Grapes, Crackers £14