

Sides

**Rocket, Baby Spinach
& Red Onion Salad**
(GFA, VG)

3.50

Crushed Hash Brown

4.50

With kimchi, sriracha mayonnaise,
sesame seeds and fried onions

Just Chips

3.95

**Cauliflower Cheese
Gratin (GFA)**

4.50

Roasted cauliflower topped with
cheese sauce and mature cheddar

Dessert

Saffron Milk Cake

5.95

Victoria sponge cake semi-
soaked in thick saffron milk
topped with whipped cream
and chocolate flakes

**Warm Brioche Butter
Pudding**

5.50

Cinnamon, warm custard

Cheesecake

6.95

Cream and toffee sauce.
Please ask for flavour of
the month

French Toast

8.95

One of our signature creations, made with
French brioche loaf, pan-fried with cream
and egg,
coated with cornflakes. Served with berry
compôte, strawberry, cream, maple syrup
& rose gold dust

**Banana & Brownie
Split**

6.95

Warm brownie, banana, vanilla ice
cream, dark chocolate sauce and
berry compôte

Events & group party menus available on request for booking

*All prices are per person - management reserves the rights to all pricing and offers. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to management before placing an order. Full allergen information is available. Management can advise of all ingredients used.

ITEMS MARKED WITH *GFA HAVE ITEMS THAT INCLUDE GLUTEN THESE CAN BE REMOVED TO MAKE THE DISH GLUTEN FREE.

Optional 10% service charge added to the bill.

Brunch & Lunch

fléur
RESTAURANT

OPEN WIFI : FLEUR
GUEST

Starters

Fléur Mezze Platter 14.95

Two pieces of lamb kibbeh, halloumi spring roll, pink cheese samosa, hummous & tomato chutney

Halloumi Spring Rolls 7.95

Crispy halloumi spring roll and purple labneh

Chicken keema & Chip 7.95

Chips, topped with lightly spiced chicken mince, cheddar cheese melted under the grill, fried onions, pomegranate and coriander

Small Plates

Choose For a Light brunch experience

Californian Eggs (GFA) 8.95

Poached hen eggs with smashed avocado on toasted sourdough, orange hollandaise, pomegranate & roasted piquillo peppers

Grilled Halloumi on Toast (GFA) 8.95

With smashed avocado on toasted sourdough, pomegranate and roasted piquillo peppers

Sweet Belgium waffles with Nutella & Banana 8.95

Soft buttered waffles, Nutella, maple syrup, berry compôte, banana, Biscoff crumb and cream

Mumbai Scrambled Eggs (GFA) 8.95

Onion tomato masala, hen eggs, chickpeas and spinach scrambled and topped with mature cheddar on sourdough

Bang Bang Sticky Chicken Wings 6.95

Fried chicken wings tossed in a chilli garlic soy sauce, toasted sesame seeds and fried onions

Tempura Prawns 7.95

Five crispy tempura prawns with sriracha mayonnaise

Calamari 7.95

Crispy fried calamari, kimchi, sesame seeds and sriracha mayonnaise

Organic Tofu on smashed Avocado Toast (GFA, VG) 8.95

Sautéed turmeric spiced tofu on sourdough, dill, vegan cheese & tomato chutney.

*GF bread option available

Chicken keema, fried egg and Cheese Naan 8.95

Lightly spiced flavoursome minced chicken spread on toasted naan bread with mature cheddar cheese, topped with fried egg, pickled onion, pomegranate and fried onions

Fléur's Roast Brunch 15.95

Our kind of all day roast brunch consists of roast BBQ brisket, hash browns, baked beans, fried egg, tomato and mushroom served in a giant Yorkshire pudding

Large Plates

Fléur Eggs Royale & Caviar (GFA) 10.95

Poached eggs with baby spinach, smoked salmon on a tosted crumpet topped with orange hollandaise, chilli and smoked herring caviar

Fried Harissa Chicken 12.95

Crispy fried spiced chicken on a warm Belgian waffle with coleslaw, fried egg, sriracha mayonnaise and maple syrup

Fléur Spiced Rice Bowl (GFA) 13.95

Mango chicken tikka, on a salad of warm tumeric rice, tender broccoli, sweet potato, red slaw, chickpeas, fried onions, kimchi and sriracha mayonnaise

King Prawn Udon Noodles with Fried Egg 13.95

Udon noodles, king prawns cooked in soy garlic sweet pepper sauce topped with fried egg, sesame seeds, kimchi and fried onions

Pretzel Burger 11.95

Red onion, lettuce, tomato salsa, cheese, chips and red cabbage slaw

Choose from smashed beef OR mango tandoori halloumi

BBQ Beef Brisket & Egg on Toast (GFA) 12.95

Slow-cooked beef brisket glazed with BBQ sauce on toasted sourdough with hummus spread, fried egg, crispy onions and green leaf salad

Fléur English Breakfast 13.95

Grilled sourdough, chicken sausage, 2 x fried OR poached eggs, baked beans, hash brown, grilled tomato and mushroom

60z Grass Fed (GFA) Sirloin Steak* 17.95

60z, 24 days aged grilled sirloin, green leafs, crispy onion, grilled tomato and roast mushroom

*steak is cooked to rare, medium or well done only

Horse raddish mayonnaise Orange hollandaise sauce Peppercorn sauce 1.50

Tagliatelle Pasta & Crispy Chicken 13.95

Thin flat strips of pasta tossed in a cheese sauce, roasted piquillo peppers, tender broccoli, grated mature cheese and crispy chicken

Brunch Extras

ORDER WITH THE BRUNCH MEAL ONLY

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| 2 slice Mango Chicken | 2.95 | 2 Slice of Sourdough | 2.95 |
| 2 Slice of Smoked Salmon | 4.95 | 2 Slice of Tandoori Mango Halloumi | 3.95 |
| Scoop of Vanilla Ice Cream | 1.95 | Baked Beans | 1.50 |

Bottomless Brunch Set menu available 29.95 onwards