

White Wine	175 ml	250 ml	Bottle
Farfalla Pinot Grigio Italy	6.50	8.00	25.95
Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion. SWA commended.			
Recommended with: Pasta, tofu bao & cauliflower curry			
Willowglen Gewurztraminer			29.95
Riesling Australia			
A fantastic blend with the soft sweetness of the Gewurztraminer and the crisp, zesty Riesling, making a really refreshing fruity white.			
Recommended with: Kerala salmon, tempura prawn, calamari			
Marquis De Goulaine Touraine Sauvignon France			32.95
Has intense aromas of gooseberries and freshly cut grass. Fresh and vibrant in the mouth with zingy acidity and leafy hints coming through on the finish. Recommended with: Chicken jalfrezi, spiced mango chicken			
Champagne & Prosecco		125 ml	Bottle
Primi Soli Prosecco DOC Italy Citrus fruit aromas and a hint of peach on the palate. Soft, smooth delicate mousse. Very enjoyable.		8.95	29.95
Charles Vercy Cuvée De			79.95
Reserve Brut Rosé NV			
Champagne France			
Delicate red fruit flavours enhanced by a fine mousse creating a beautiful Champagne with crisp acidity and a long finish of blackberries.			
Sea Change o% Italy			22.95
Non-alcoholic sparkling wine. Hints of elderflower, crisp apple and summer mint set the taste buds alive. Its elegant perlage make Sea Change Free a refreshing and enjoyable companion to any occasion.			
Perfect for non-alcoholic celebrations. Recommended with brunch and light flavoured dishes			

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Red Wine	175 ml	250 ml	Bottle
Le Jardin Cabernet Sauvignon France	6.50	8.00	25.95
Rich Cabernet aromas, firm and vigorous on the palate with a long finish on the palate. SWA commended.			
Recommended with : Beef Bao , Sirloin steak			
Viña Cerrada Crianza D.O.C			32.95
Rioja Spain			
Striking plum above other various red berries, classic vanilla with a touch pepper, kicking at the end. Medium body making justice to its ageing and good finish. SWA Commended.			
Recommended with: lamb loin chops, lamb steak			
Altocedro Old Vine Reserve Malbec Argentina			49.95
The grapes come from older vineyards (65+ years) and 100% of the wine is aged fifteen months in new French oak barrels to obtain an intense concentration of colour, aromas and fruit flavours.			
Recommended with: Beef bao, sirloin steak			
Rosé Wine	175 ml	250 ml	Bottle
Farfalla Pinot Grigio Blush Italy	6.50	8.00	25.95
Pale rose colour with raspberry fruit flavours and a delicate finish.			
L'Oasis Provence Rosé France			29.95
Appearance is beautifully glossy with a pale peach robe and apricot accents. An elegant, floral and fruity bouquet prepares you for the ample, fruity and round flavours.			

Cocktails by Fléur 10.95



White Chocolate Manhattan

Vanilla vodka, chocolate vermouth and hazelnut cream

Baileys Delight

Baileys, vodka and vanilla cream

Bubblegum Bliss

White rum, bubblegum and apple juice

Pornstar Martini

Vanilla vodka, passionfruit and prosecco shot

Salted Caramel

Espresso Martini

Salted caramel, vodka and Kahlua

Fléur Mango Martini

Mango, rum and coconut

Jack Frost

Koko Kanu, blue curação, pineapple and coconut cream

Fruits & Flowers

Whitley Neill gin, Parfait Amour and raspberry

Fléur Fantasy

Violet gin, crème de cassis, cranberry and

Mai Fléur

Pineapple gin, apricot brandy, almond syrup

Sparkling Sensation

Served in a Tiki Glass with spiced Pineapple rum, Sambuca and lighted sparkle

Classic Cocktails 9.9

Mojito

Rum, lime, soda and mint

Aperol Spritz

Aperol, prosecco and soda

Moscow Mule

Vodka, ginger beer and lime

Old Fashioned

Please ask server for whiskey preference. Whiskey, bitters and brown sugar

Piña Colada

Rum, coconut and pineapple

Margarita

Tequila, Cointreau and lime

Cosmopolitan

Vodka, Cointreau and cranberry

Strawberry Daiquiri

White rum, strawberry and lime

Mocktails 4.95

Mango & Coconut Cream

Mango, pineapple and coconut cream

Summer Rose

Cranberry, rose and lemon

Virgin Strawberry Mojito

Strawberry syrup, mint, lime and soda

Fruit Punch

Orange, pineapple, passionfruit and grenadine

Raspberry Sherbet

Elderflower cordial, raspberry sherbet, lime and lemonade

Raspberry & Lemon Soda

Gin & Tonic 9.50



Rhubarb & Raspberry G&G

Rhubarb gin, Chambord black raspberry liqueur and ginger ale

Pink G&T

Pink gin, fresh strawberries and fresh mint

Hendricks Perfect Serve

Hendricks, elderflower tonic, fresh mint and lime

Monkey 47 Sloe Gin & Tonic

Sloe gin, tonic and fresh orange slice

Beer / Cider

4% Abv, cider, 500ml | Sweden

Estrella Damm	5.95	Sol	4.95
4.5% Abv, lager Spain		4.6% Abv, lager, 330ml Spain	
Rekordelig Strawberry & Lime	5.95	Peroni Libera Lager 0% Abv, lager, 330ml Italy	

Spirits

ALL PRICES BASED ON 50ML SERVING

WHISKEY

Jamaica

WIIISKEI			
scoтсн Johnnie Walker Black Label	7.95	BOURBON Jack Daniel's Tennessee	7.25
Scotland		House Whiskey	7.25
Jameson Ireland	7.25		
COGNAC			
Martell VS France	7.95		
VODKA			
Absolut Vodka Sweden	7.95	House Vodka	7.25
GIN			
Hendricks Ireland	7.95	JJ Whitley Violet British	7.95
Pink	7.95	House Gin	7.25
London		Agnes Arber Pineapple G	in 8.95
RUM			
Plantation Pineapple Barbados & Jamaica	8.95	Plantation Dark Rum Barbados & Jamaica	8.25
House Rum	7.25	Koko Kanu Jamaica	8.25
Old J Pineapple Spiced R	tum 8.95	jamaica	

Liqueurs & Tequila 4.95

4.95

ALL PRICES BASED ON 25ML SHOTS

Strawberry Rose Tequila

Mexico

El Jimador Tequila

Mexico

Disaronno

Italy

Sambuca

Italy

Kahlua

Mexico

Chambord

France

Southern Comfort

New Orleans

Cointreau

France

Martini Extra Dry

Italy

Baileys

Ireland

Hot Drinks

Ask for decaf, flavour syrups and milk options

Espresso	3.50	Hot Chocolate
Americano	3.50	Tea
Flat White	3.50	English breakfast, g lemongrass & ginge
Cappuccino	3.50	
Latte Tumeric Pink	3.50	

Hot Chocolate 4.50

Tea 3.50

English breakfast, green, red berry, earl grey, lemongrass & ginger



TONICS & SODA

Light Tonic Elderflower Tonic

Lemonade Soda Water

Ginger Ale Coca-Cola

Diet Coke

BOTTLED WATER

3.25

Sparkling

Still

Cranberry

FRUIT JUICE (PINT)

3.95

Apple

Orange Pineapple

Mango Passion Fruit



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