

OPEN WIFI : FLEUR GUEST

Brunch

By Bobby Geetha & team

11AM - 5PM

Bottomless Brunch

11am til 5pm | 29.95 pp

Choose your food options compliment the bottomless package. Add sides, extras or upgrade to a large plate for a supplementary amount, detailed in each section on the menu

- 90 Mins of unlimited D.o.C Prosecco Included
- Upgrade with 5.00 PP

For 90 mins unlimited prosecco | Lager Beer | Cocktails - Pink Gin Fizz, Mango Mojito, Fruit cocktail | Mocktails - Raspberry sherbet, Virgin colada, Fruit Punch | Wine - White or Rose

Starters

Fléur Mezze Platter 14.95
Two pieces of lamb kibbeh, halloumi spring roll, pink cheese samosa, hummous & tomato chutney

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

Chicken Emma & cheesy Chips 7.95
Chips, topped with lightly spiced chicken mince, cheddar cheese melted under the grill, fried onions, pomegranate and coriander

Calamari 7.95
Crispy fried calamari, kimchi, sesame seeds and sriracha mayonnaise

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 Tandoori Halloumi on Toast (GFA) 8.95
With smashed avocado on toasted sourdough, pomegranate and roasted piquillo peppers

Sweet Belgian Waffles with Nutella & Banana 8.95
Soft buttered waffles, Nutella, maple syrup, berry compôte, banana, Biscoff crumb and cream

Organic Tofu in smashed Avocado Toast (GFA) (VG) 8.95
Sautéed turmeric spiced tofu on sourdough, dill, vegan cheese & tomato chutney. *GF bread option available

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

Chicken keema and Cheese Naan (GFA) 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

Mumbai Scrambled Eggs (GFA) 8.95
Onion tomato masala, hen eggs, chickpeas and spinach scrambled and topped with mature cheddar on sourdough

FLÉUR'S ROAST BRUNCH 15.95

Our kind of all day roast brunch consists of Roast BBQ beef 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 toasted crumpet topped with orange hollandaise, chilli and smoked herring caviar

Fried Harissa Chicken Waffle & Egg 12.95
Crispy fried spiced chicken on a warm Belgian waffle with coleslaw, fried egg, sriracha mayonnaise and maple syrup

BBQ Beef Brisket & Egg on Toast 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

Fléur Spiced Rice Bowl (GFA) 13.95
Mango chicken tikka, on a salad of warm turmeric rice, tender broccoli, sweet potato, red slaw, chickpeas, fried onions, kimchi and sriracha mayonnaise

6oz Grass Fed Sirloin Steak* (GFA) 17.95
6oz, 24 days aged grilled sirloin, green leaves, crispy onion, grilled tomato and roast mushroom

*steak is cooked to medium or well done only

Horse raddish mayonnaise +1.50
Orange hollandaise sauce +1.50
Peppercorn sauce +1.50

Tagliatelle Pasta & Crispy Chicken (GF) 13.95
Thin flat strips of pasta tossed in a cheese sauce, roasted piquillo peppers, tender broccoli, grated mature cheese and crispy chicken

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

Dessert

Saffron Milk Cake 5.95
Victoria sponge cake semi-soaked in thick saffron milk topped with whipped cream and chocolate flakes

Cheesecake 6.95
Cream and toffee sauce. Please ask for flavour of the month

Banana & Brownie Split 6.95
Warm brownie, banana, vanilla ice cream, dark chocolate sauce and berry compôte

Brioche Butter Pudding 5.50
Cinnamon, warm custard & strawberry

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Follow us @fleurrestaurants for a chance to win a FREE bottomless brunch

Events & group party menus available on request for booking
Optional 10% service charge added to the bill.

Dinner or Set Menu

5.30PM ONWARDS

2 COURSE 19.95 PP | 3 COURSE 24.95 PP

Upgrade with bottomless drink package - All table must participate

Add Bottomless Drink Package 24.95 pp

90 minutes unlimited cocktails of the following selection | Choose one option at a time from below
FOUR Fléur cocktails (Old fashioned, Moscow mule, apple & elederflower spritz, mango & coconut martini)
THREE mocktails (raspberry sherbet, fruit punch, virgin colada)
Lager beer or prosecco, hou se white or rosé wine

OFFERS

(Discounts & offers only valid from Monday to Thursday)
10% on - Monday to Thursday for all the following workers (with valid ID)



Starters

Pink Cheese Samosa 7.95

Cheese and corn filled samosa and mature cheddar cheese

Halloumi Spring Roll 7.95

Crispy halloumi spring roll and purple labneh

Sides

Chicken keema & Cheese Chips 7.95
Chips, topped with lightly spiced chicken mince, cheddar cheese melted under the grill, fried onions, pomegranate and coriander

Aloo & Spinach (GF) (VG) 4.50
Rooster, sweet potato, and spinach tossed in aromatic tangy spices

Plain Naan 1.95

Just Chips 3.95

Turmeric Basmati Rice (GF) 2.25

Cauliflower Cheese Gratin (GFA) 4.50
Roasted cauliflower topped with cheese sauce and mature cheddar

Cheese Naan 4.50
Toasted naan bread with cheese sauce, mature cheddar and sumac

FOR BOOKINGS PLEASE VISIT
WWW.FLEURRESTAURANTS.COM

SHARE YOUR REVIEW ON TRIP ADVISOR,
GOOGLE OR INSTAGRAM

Starters

Spiced Mango Chicken 7.95
Two pieces spice grilled mango chicken tikka, purple labneh, sev and pomegranate

Bang Bang Sticky chicken Wings 6.95

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

Scrambled Organic Tofu Bao (VG) 7.95
Two soft bao buns filled with oragnic tofu cooked in onion tomato

Tempura Prawns 7.95
Five crispy tempura prawns with sriracha mayonnaise

Pulled Beef Brisket Bao 8.95
Soft bao buns filled with slow cooked brisket in chilli garlic bbq sauce

Calamari 7.95

Crispy fried calamari, kimchi, sesame seeds and sriracha mayonnaise

Mains

6oz Grass Fed Sirloin Steak* (GFA) 17.95
6oz, 24 days aged grilled sirloin, green leaves, crispy onion, grilled tomato and roast mushroom

*Cooked to medium rare, medium or well done only

Horse raddish mayonnaise +1.50
Orange hollandaise sauce +1.50
Peppercorn sauce +1.50

Slow braised Lamb steak 16.95
Aromatic spice marinated lamb steak cooked in an old Delhi style technique on top of roasted tender broccoli, cauliflower and tomato.

Served in agiant Yorkshire pudding and gravy

Chicken Jalfrezi (GFA) 13.95
Tandoori chicken tikka slices tossed in a tangy onion tomato sauce with peppers, potato served with naan bread and yoghurt sauce

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

Kerala Salmon (GFA) 14.95
Kerala spice marinated Atlantic salmon with sautéed potatoes, baby spinach and chickpeas sautéed with onion tomato

Cauliflower & Organic Tofu 11.95
A rustic country style vegan curry made with roasted cauliflower, chickpeas and organic tofu served with naan bread

King Prawn Udon Noodles w ith 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

Half Roast Chicken on Bone 14.95
Overnight Marinated and roasted half chicken on bone with potatoes, vegetables, red cabbage slaw and mango sauce

Dessert

Chocolate Fondant 6.95
Warm chocolate fondant, peanut butter and salted peanut

Sticky Toffee 6.95
A sticky sponge with dates topped with toffee flavoured sauce, nuts & vanilla ice cream

Cheesecake 6.95
Cream and toffee sauce. Please ask for flavour of the month

Brioche Butter Pudding 5.50
Cinnamon, warm custard & strawberry

Saffron Milk Cake 5.50
Victoria sponge cake semi-soaked in thick saffron milk topped with whipped cream

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

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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.