THE
FLEUR DE LYS
CRANBORNE

DRAUGHT	Rude Giant, Lager *4.5%* GF	3.20 / 6.20
	Guinness *4.1%*	3.55 / 7.10
	Thatchers Gold *4.8%*	3.10 / 6.00
	Cruzcampo *4.4%*	3.40 / 6.60
	West Coast IPA *5.0%*	3.35 / 6.50
	West Coast Peach lager *4.2%*	3.35 / 6.50
	Fursty Ferret *3.4%*	3.00 / 5.80
	Tanglefoot *4.7%*	3.00 / 5.80
STARTERS	'Nduja Scotch Egg, Brown Sauce	10
	Ham Hock Terrine, Piccalilli, Flatbread	9.5
	Cold Smoked Chalk Stream Trout, Horseradish, Beetroot, Watercress	10
	Padron Peppers, Smoked Salt	7
	Real Cure Coppa, Melon, Bocconcini	9.5
	Westcombe Rarebit Croquettes, Pickled Walnut, Parmesan	10
	Roasted Tomato Soup, Flatbread, Butter	8
PUB BANGERS	Beer Battered Fish, Chips, Smashed Peas, Tartare, Curry Sauce	23
	Veal Liver, Bacon, Mash, Onions, Greens, Gravy	24
	Double Cheeseburger, American Cheese, Gherkin, Slaw, Chips	21
MAINS	Grilled Hispi Cabbage, Goat Curd, Salsa Verde, Smoked Almond Vinaigrette	20
	Venison Barnsley Chop, Mash, Broad Beans, Petis Pois A La Francaise	25
	Dry Aged Walter Rose 10oz Bavette, Roscoff Onion, Peppercorn, Chips	30
	Dry Aged Walter Rose Sirloin Steak, Roscoff Onion, Peppercorn, Chips	32.5
	Brixham Sea Bass, Preserved Lemon, Butterbeans, Olives, Rainbow Chard	24
	Chickpea Socca, Whipped Tofu, Tropea Onions, Isle of Wight Tomatoes	20
	Caesar Salad, Chicken, Crispy Croutons, Anchovies and Caesar Dressing	21
SHARING	Dry Aged Walter Rose 20oz Flat Iron, Roscoff Onion, Peppercorn, Chips	60
SIDES	Chips	5
	Truffle + Parmesan Chips	7
	Mash	5
	Salad	5
	Creamed Green Beans + Smoked Almonds	6
PUDDINGS	Sticky Toffee Pudding, Vanilla Ice Cream	8.5
	Apple Crumble, Stracciatella Ice Cream	8.5
	Eton Mess	8.5
	Chocolate Mousse	8.5
	Cranborne Cheese Board with Sourdough Bread	13.5
	Affogato	6
	Brickell's Ice Cream	4/6/8
	Sorbet	4/6/8

On Your Bill You'll Find A Discretionary 12.5% Service Charge.
100% Of Which Gets Split Fairly With Everyone Who Works Here.

Please Ask The Squad If You Would Like To Know About The Allergens Present In Our Food.

WINE LIST

Red

Nero D'Avola, Ca Di Ponti 2021 **7.5 / 8 / 29**
Sicily, Italy

Merlot, Les Olivers 2023 **7.5 / 8 / 29**
Pays d'Oc, France

Tempranillo, Artesa 2023 **8 / 8.5 / 30**
Rioja, Spain

Pinot Noir, Le Fou 2022 **30**
Pays d'Oc, France

Shiraz, Sixty Clicks 2021 **32**
Victoria, Australia

Malbec, Nieto Senetiner 2023 **33**
Mendoza, Argentina

Côtes du Rhône, Les Terres Du Roy 2022 **34**
Côtes du Rhône, France

Fleurie, Le Quartier 2021 **35**
Beaujolais, France

Valpolicella Ripasso, Alpha Zeta 2021 **70**
Verona, Italy

Châteauneuf du Pape 2022 **60**
Les Trescoy, France

Sparkling

Prosecco, Domenico De Bertoil, **7.5 / 32**
Veneto, Italy

English Sparkling Wine, Langham **60**
Dorset, England

English Sparkling Rosé, Langham **60**
Dorset, England

Champagne, Bollinger Special Cuvée **100**

White

Pinot Grigio, Convivale 2023 **7.5 / 8 / 29**
Delle Venezie, Italy

Sauvignon Blanc,
Domaine de Vedilhan 2021 **8 / 8.5 / 32**
IGP Pays d'Oc, France

Picpoul de Pinet, **8 / 8.5 / 32**
Duc De Morny 2022
Pinet, France

Viognier **35**
Domaine de Vedilhan 2023
IGP Pays d'Oc, France

Chardonnay, The Listening Station 2022 **35**
Victoria, Australia

Reisling, Rag 'n Bone 2022 **40**
Eden Valley, South Australia

Gavi, La Luciana 2021 **38**
Piemonte, Italy

Sauvignon Blanc, Ribbon Wood 2022 **42**
Marlborough, New Zealand

Chablis, Domaine Le Motte 2022 **48**
Chablis, France

Sancerre, Domaine De Brosses 2021 **52**
Sancerre, France

Rosé

Grenache Cinsault Rosé, **7.5 / 8 / 29**
Pasquiers 2022
Pays d'Oc, France

Côtes de Provence **8.5 / 9.5 / 34**
Domaine de la Vielle Tour 2022
Provence, France