

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

BOOZE-FREE

Big Drop, Pine Trail Pale Ale	5
Guinness 0.0%	6.8
Thatchers Zero	6
Peroni 0.0%	5
Hugo's Driving	9
Fritzgerald AF	9
Mojito AF	9

BAR SNACKS + STARTERS

Scotch Egg, Cheddar, Jalapeño Jam	10
Padron Peppers, Sherry Vinegar, Sea Salt	7
Soup, Sourdough	8.5
Mushroom Parfait, Shallots, Pumpkin Seeds, Sourdough	10
Chilli Squid, Sriracha	10
Chicken Terrine, Pickles, Toast	9.5
Tiger Prawns, Chilli Butter	12
Westcombe Rarebit Croquettes, Black Garlic	10

MAINS

Chicken Supreme, Beetroot, Greens	24
Market Fish, Caper Butter, Samphire	MP
Roasted Squash, Rosary Goat's Cheese, Spinach, Pomegranate, Garlic Crumb	20
Rump Steak, Sauce Diane, Shallot, Chips	38
Hispi Cabbage, Butter Bean Purée, Tomatoes, Pumpkin Seeds	20
Kale + Beetroot Salad, Ricotta, Tahini Dressing, Seeds	18
Chicken Schnitzel, Rosary Goat's Cheese Sauce, Chips, Salad	22

PUB BANGERS

Cranborne Estate Venison Frites, Peppercorn Sauce, Salad	24
Beer Battered Fish + Chips, Smashed Peas, Tartare, Curry Sauce	23
Double Smash Cheeseburger, Gherkin, Slaw, Chips	21
Handmade Shortcrust Pie, Mash, Greens, Gravy	25

SIDE DISHES

Chips	5	Roasted Beetroot, Ricotta	6
Truffle + Parmesan Chips	7	Samphire, Caper Butter	6
Mash	5	Pommes Anna	6
Bitter Leaf Salad, Vinaigrette	5	Sautéed Potatoes, Chive Butter	6

Please ask about any allergens present in our food and do let us know if you have any allergies.

On your bill you'll find a discretionary 12.5% service charge, all of which is split fairly with everyone who works here and the business does not make any deductions.

THE FLEUR DE LYS CRANBORNE

PUDDINGS

Sticky Toffee Pudding, Vanilla Ice Cream	10
Chocolate Orange Tart, Mascarpone	10
Poached Pear, Yoghurt, Granola	10
Cheese, Honey, Crackers	10
Affogato Espresso + Vanilla Ice Cream	8

OUR FAVOURITE ICE CREAM IN THE WORLD, BRICKELL'S FROM SOMERSET

	<i>1,2 or 3 Scoops</i>
Chocolate	4 / 6 / 8
Roasted Strawberry	4 / 6 / 8
Vanilla Bean	4 / 6 / 8
Ricotta Stracciatella	4 / 6 / 8

SORBET

	<i>1,2 or 3 Scoops</i>
Blackcurrant	4 / 6 / 8
Lemon	4 / 6 / 8
Passionfruit	4 / 6 / 8

PUDDING WINE

Château Briatte, Sauternes 2018 <i>Bordeaux, France</i>	7.5 / 32
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	8 / 34
Alto Landon, Dulce Enero Ice Wine 2022 <i>Machula, Spain</i>	8 / 40

A NOTE ABOUT THE BEST BUTCHER WE'VE EVER WORKED WITH – WALTER ROSE & SON

Walter Rose & Son are a fifth-generation family butcher based in Devizes. They work with a network of British farmers who share their commitment to high-welfare, responsibly reared livestock.

They are the best butcher we've ever worked with which is why we're proud to work with them and serve their produce on our menu.

DID YOU KNOW?

The Fleur de Lys stands at the heart of Cranborne, a village steeped in history on the edge of the ancient Cranborne Chase - once one of England's great medieval hunting grounds and a royal estate. Parts of the pub date back to the 16th and 17th centuries, and its name, meaning "*flower of the lily*," reflects centuries of heraldic and royal tradition.

The Fleur also has a literary claim to fame - Thomas Hardy knew Cranborne well and drew inspiration from it for his novel *Tess of the d'Urbervilles*. In Hardy's fictional "Wessex," Cranborne appears as "Chaseborough," and the Fleur de Lys becomes the "Flower-de-Luce Inn". Hardy's characters meet here on their way through the Chase, giving the pub a place in English literary history as well as local memory.

Today, the Fleur holds its place between history and legend - a reminder that some corners of Hardy's Wessex are still very much alive.