

BREAKFAST 10:30 - 14:30	
<b>#BREAKFAST BOWL (VG)</b> Berry smoothie   Banana   *Nutty granola   Soy yoghurt   Chia seeds	5.95
<b>#BAKED COCONUT PANCAKE (V)</b> Blueberry   Caramelized Nutella sauce   Cream Add 1 scoop vanilla ice cream	7.95 1
<b>#SMASHED AVOCADO TOAST (V)</b> Coriander   Poached egg   Truffle hollandaise Add smoked salmon or grilled spiced chicken	6.95 3
<b>#MASALA BAKED BEANS</b> Chicken sausage casserole   Fried egg   Sourdough Bread	7.95
<b>#FLEUR SHAKSHUKA</b> Poached egg   Zatar   Kale   Tomato piquillo sauce   *Sourdough Bread Add Grilled Chicken	7.95 3
<b>#FRENCH TOAST (V)</b> Cream   Strawberry   Maple syrup Add 1 scoop vanilla ice cream	7.95 1

SANDWICHES	
<b>#FOCACCIA SANDWICH (V)</b> Avocado   Sliced cheese   Tomatoes   Rocket leaves   Chips Add on =ChickenMayonnaise or =SmokedSalmon	7.95 3
<b>#PRETZEL BURGER</b> =FriedHarissaChicken or =WortleyWagyu served with chips	12.95

PROTEIN BOWL	
<b>#GREEN GODDESS (V)</b> Plant based salad of Edamame beans   Broccoli   Kale   Kimchi   Chia seeds   Chickpeas   Mixed nuts   *Fried Onion (V) Miso maple vinaigrette Add on =ChickenTikka Add on =SmokedSalmon	7.95 3

<i>Sides</i>	<b>#TUMERIC BASMATI RICE</b>	3.95
	<b>#DROOLING FRIES</b> Parmesan   Beef bolognese   Jalapeno	4.95
	<b>#CHEESY CHIPS</b>	4.25
	<b>#MAC&amp;CHEESE GRATIN</b>	4.25
	<b>#TOASTED CHEESE PITTA</b> Avocado Hummus   Fried Onions	4.25
	<b>#CRISPY BABY POTATO</b> Kimchi	2.95
	<b>#JUST CHIPS</b>	3.95
<b>#2PC GRILLED BREAD AND BUTTER</b> Grilled Pitta   Sourdough	2.95	

QUICK EATS	
<b>#CHILLI WALNUTS</b>	3
<b>#DYNAMITE CRISPY BEEF</b> Toasted sesame seed   Coriander   Dynamite sauce	7.50
<b>#GRILLED HALLOUMI (V)</b> Avocado Hummus   Curry Sauce   Pitta Bread	6.25
<b>#PINK CHEESE SAMOSA (V)</b> Sweetcorn   Cheese   Coriander Chutney	6.25
<b>#SMOKED PAPRIKA PRAWN</b> *Pitta bread croutons   Garlic labneh	6.25
<b>#CRISPY HARISSA CHICKEN FILLETS</b> 2 Pieces   Sracha Mayo	5.95
<b>#MASALA BEEF DOGS</b> Brioche hot dog   Cheese   BBQ sauce   Coleslaw	6.95
<b>#DIRTY NACHOS (GF) (V)</b> Sour cream   Smashed avocado   Cheese   Jalapeños Add on Beef Bolognese 2.50 Add on Shredded Chicken 2.50	6 2.50 2.50

MENU BY MASTER CHEF UK BOBBY GEETHA



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

PANS & GRILLS 12 NOON ONWARDS	
<b>#BARBECUE BEEF SHORT RIBS</b> *Crispy onion   chips   coleslaw   BBQ sauce	14.95
<b>#DUBAI BEEF BIRIYANI</b> Masala Beef on the bone   Nuts   Basmati Rice   Crispy Onions*	14.95
<b>#GRILLED LAMB CHOP</b> 2 pc Lamb Chop   Massaman Curry   Rice   Potato	13.95
<b>#PAN-SEARED SALMON FILLET (GF)</b> Garlic yoghurt   Tender broccoli   Piquillo peppers   Pomegranate	12.95
<b>#KEBAB ON SKEWER</b> Chicken Tikka   Chick peas & basmati rice	13.95
<b>#SPAGHETTI PASTA WITH PARMESAN</b> Beef bolognese or Grilled chicken cheese or Tomato sweet pepper	11.95 10.95 8.95
<b>#CAULIFLOWER CHICKPEA CURRY (V)</b> Turmeric basmati rice   Grilled pitta	9.95

DESSERT (V)	
<b>#STICKY TOFFEE PUDDING</b> Vanilla Ice Cream   Toffee Sauce	7
<b>#SAFFRON MILK CAKE</b> Soft Victoria sponge cake   Saffron milk	7
<b>#FLEUR (ETON) MESS</b> Meringue   Strawberry	7
<b>#FERRERO ROCHER</b> Cheesecake   Cream sauce	7
<b>#STRAWBERRY CHEESECAKE</b> Strawberries   Cream	7
<b>#SIZZLING HOT BROWNIE</b> Ice cream   Dark chocolate	7.95
<b>#FRENCH TOAST</b> Cream   Strawberry   Maple Syrup Add 1 scoop Vanilla Ice Cream	7.95 1
<b>#AFFOGATO</b> Vanilla ice cream   Espresso shot   Add Liqueur shot	4 2.50
<b>#DISPLAY CAKES</b> 2 mini red velvet cake or 4 macaroons	5.95

AFTERNOON TEA FROM 3PM - 6PM	
<b>#FLEURNOONTEA - 19 PER PERSON</b>	
<i>Treat yourself!</i>	
BOTTOMLESS 90 MIN	
<b>#COCKTAIL AFTERNOONTEA</b> £35 <small>(FLEUR SPRITZ, BELLINI AND PINK SUNDAE)</small>	<b>#PROSECCO AFTERNOONTEA</b> £27.95
<b>#MOCKTAIL AFTERNOONTEA</b> £24.95 <small>(VIRGIN COLADA, RASPBERRY ELDERFLOWER SOUR AND PEACH MOCKTAIL)</small>	
<b>#PINK CHEESE SAMOSA</b>	<b>#CHICKEN MAYO WRAP</b>
<b>#SMOKED SALMON CREAM CHEESE FOCACCIA</b>	
MINI	
<b>#RED VELVET</b>	<b>#MACARON</b>
<b>#CHOCOLATE PETIT FOURS</b>	
<b>#FRUIT SCONE</b> Cornish cream   Strawberry Jam   Butter	
<b>#TEA #COFFEE</b>	

BEERS & CIDERS	
<b>ESTABULO IPA</b> 335ml, 4.2% ABV, Leeds	4.95
<b>SAGRES</b> Lager - 330ml - 5.0% ABV - Portugal	3.95
<b>SAVANNA PREMIUM</b> Cider - 5% ABV, South Africa	3.95
<b>ALCOHOL FREE BEER</b>	
<b>PERONI LIBERA LAGER</b> 330ML - 0.00% ABV - Italy	3.95

<b>FOR SPIRITS &amp; MIXERS</b>	
<b>PLEASE ASK YOUR SERVER</b>	

SOFT DRINKS			
<b>BOTTLED (200ML)</b>		<b>HALF</b>	<b>PINT</b>
<b>COCA-COLA</b>	2.95	2.5	3.5
<b>DIET COKE</b>	2.95		
<b>TONICS &amp; SODA</b>	2.95		
<b>FEVER TREE TONIC</b>			
<b>FEVER TREE LIGHT TONIC</b>			
<b>FEVER TREE LEMONADE</b>			
<b>FEVER TREE ELDERFLOWER TONIC</b>			
<b>FEVER TREE SODA WATER</b>			
		<b>HOUSE MADE</b>	
		<b>RASPBERRY &amp; LEMON SODA</b>	2.5
<b>DOUBLE DUTCH</b>		<b>WATER</b>	<b>SMALL BOTTLE</b>
<b>WATERMELON &amp; CUCUMBER</b>	2.95	<b>HARROGATE SPA STILL</b>	2.95
		<b>HARROGATE SPA SPARKLING</b>	2.95

<b>BOTTOMLESS EVENING</b> (90 MINS) 3PM - 8PM   SAT 3PM - 9:00PM CHOOSE ONE DISH FROM PANS & GRILLS OR SANDWICHES
<b>PROSECCO £27.95 - MOCKTAILS £24.95</b> <b>COCKTAILS £35</b>
<small>MOCKTAILS: VIRGIN COLADA, RASPBERRY ELDERFLOWER SOUR, PEACH COLLINS // COCKTAILS: FLEUR SPRITZ, BELLINI AND WHITE SANGRIA TO SHARE</small>
<b>BOTTOMLESS BRUNCH</b> (90 MINS) 10:30AM - 2:30PM CHOOSE ONE DISH FROM BREAKFAST



WINE LIST			
	175ML	250ML	BOTTLE
<b>WHITE WINE</b>			
<b>CHARDONNAY ORGANIC</b> FINCA FABIAN, SPAIN	5.5	7.5	20
<b>NIKA TIKI</b> SAUVIGNON BLANC, NEW ZEALAND	7.5	9.50	29
<b>RED WINE</b>			
<b>TEMPRANILLO-CABERNET ORGANIC</b> 99 ROSAS, SPAIN	5.5	7.5	20
<b>CHIANTI ORGANIC</b> SENSI CAMPOLUCE, ITALY	7.5	9.5	29
<b>ROSE WINE</b>			
<b>WHITE ZINFANDEL</b> WILDWOOD, USA	6	8	22
<b>SPARKLING</b>		125ML	BOTTLE
<b>PROSECCO, TOSTI, FRANCE</b>		6.5	27
<b>LAURENT PERRIER ROSE, FRANCE</b>			90

<b>FRAPPUCCINO</b>	4.5
<b>KOMBUCHA TEA</b> Ginger and Tumeric	4.5

<b>MILKSHAKES</b>	
<b>FERRERO ROCHER</b>	6.95
<b>JAMMIE DODGERS &amp; CREAM</b>	6.95

COCKTAILS	
<b>FRUITS &amp; FLOWERS</b> Whitley Neill gin   Parfait amour   Raspberry   Sherbet   Grapefruit soda   Lemon juice	9.95
<b>SAFFRON KARAK CHAI MARTINI</b> Masala Tea   Vanilla Vodka	9
<b>WHITE CHOCOLATE MANHATTAN</b> Vodka vanilla   Chocolate vermouth   Hazelnut   Cream	9.95
<b>FAIR LADY</b> Kwai feh lychee   Lavender   Gin	9.95
<b>PORN STAR MARTINI</b> Vanilla Vodka   Passion Fruit   Sparkling Wine	9.95
<b>ROSE PETAL MARTINI</b> Rose Petal Syrup   Vermouth   Grapefruit	9.95
<b>PINK RHUBARD SHRUB</b> Rhubarb Gin   Elderflower	9.95

FLEUR MARTINI TREE	
<b>CHOOSE</b>	
<b>6 FOR 50</b>	
<b>OR</b>	
<b>12 FOR 100</b>	
<small>Choose from our Martini selection</small>	

MOCKTAILS	
<b>RASPBERRY SHERBET</b> Elderflower cordial   Raspberry sherbet   Lime   Grapefruit soda	5.5
<b>VIRGIN COLADA</b> Pineapple juice   Coconut puré   Coconut Syrup   Sea salt	5.5
<b>FRUIT PUNCH</b> Orange   Pineapple   Passionfruit   Lime   Grenadine	5.5
<b>VIRGIN STRAWBERRY MOJITO</b> Strawberry syrup   Mint   Elderflower   Soda	5.5
<b>VIRGIN KARAK CHAI MARTINI</b> Carnation caramel   Saffron	5.5

TEA & COFFEE	
<b>CAPPUCCINO</b>	3.95
<b>AMERICANO</b>	3.95
<b>LATTE</b>	4.5
<b>FLAT WHITE</b>	3.5
<b>MOCHA</b>	4
<b>ESPRESSO</b>	3
<b>HOT CHOCOLATE</b>	3.95
<b>PINK LATTE</b>	3.95
<b>TURMERIC GINGER LATTE</b>	3.95
<b>SAFFRON KARAK CHAI</b>	4.5
<b>TEA</b> English breakfast   Green   Red berry	3.95

<b>WARM SCONE</b> Clotted cream   Jam & Butter	3.95
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