

# Lunch Menu

3rd - 26th June 2026

2 courses for **£19.95** or 3 courses for **£22.95**

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## Starters

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Italian burrata, tomato jelly, macerated heritage tomatoes, basil essence (v)

Chicken and black tuille parfait, apricot chutney, toasted brioche, allotment salad

Torched Cornish mackerel, pickled cucumber, mango and gooseberry gel,  
lemon crème fraîche, pickled samphire

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## Mains

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Hake en papillote, Jersey Royals, wilted spinach, verbena beurre blanc

Roast pork belly, Bramley apple purée, savoy cabbage Koffman, potato fondant

Pea and mint risotto, parmesan liège wild rocket (v)

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## Desserts

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Strawberries and cream, elderflower jelly, shortbread tuile

Lemon posset, raspberry textures, sable biscuit

Chocolate tart, dark chocolate and vanilla soil, salted caramel crème fraîche, mint oil

### Fletchers Restaurant

City Hub, 111 Canal Street, Nottingham, NG1 7HB



To book, visit our website: [www.fletchersnottingham.co.uk](http://www.fletchersnottingham.co.uk) or call 0115 838 0111

We cannot guarantee that all our dishes are 100% free from nuts, gluten or their derivatives. If you have an allergy to any food items, please notify a member of staff immediately. All dishes are subject to availability.

Our prices are inclusive of VAT at the current rate.