

THE FLEUR BAR AND BISTRO

"Traditional with a twist" is the apt and succinct way in which The Fleur Bar and Bistro describe their food. Equally, it's an appropriate way to sum up the whole establishment, which has been utterly transformed in recent months from its previous incarnation, and is now one of the most stylish new eating and drinking venues in the city. The Fleur Bar and Bistro resides in a fine old building on the corner of Humberstone Road and Queen Elizabeth Way, surrounded by pleasant residential streets. Inside, you now find a sleek, contemporary restaurant and bar – with stripped wooden floors, polished chrome



surfaces, and smart wooden furniture all combining to pleasing effect. The Fleur Bar and Bistro's menus, designed by general manager Morgan Perkins and his team of chefs, are equally appealing, both to the eye and the tastebuds. Exceptional care and attention goes into the presentation and construction of every dish, to ensure that their bistro-style food is a cut above the norm. The main menu covers a broad spectrum, from sharing plates and salads, to fine vegetarian and seafood dishes, with main dishes that embrace everything from pub classics to sophisticated restaurant fare. All, of course, done with The Fleur Bar and Bistro's innate flair.

A popular way to start a meal (or a light meal in itself) is the meze plate, which enables you to choose six delicious nibbly bites like marinated artichokes, rustica olives, hummus, Parma ham, Spanish tortilla and so on, and enjoy them with pitas, breadsticks and salad. A surefire way to get the appetite up and running. Other stand-out starters include a vibrant vegetarian dish of pan-fried fennel atop a colourful layered stack of purées – sun-dried tomatoes and red pesto; sweetcorn; and pea and asparagus; all artistically surrounded by squash and courgettes.

And for your main course? Popular choices include classics like macaroni cheese (topped with goats' cheese), a prime 8oz Angus beef burger and a choice of gourmet sausages with mash. All excellent, traditional stuff. But other, less traditional dishes showcase the skill and innovation of the team. The likes of the tenderly cooked noisettes of lamb, the involtino di petto di

pollo (chicken breast stuffed with red peppers, cranberry, Wensleydale and pine nuts), or the grilled red snapper on couscous would not look out of place on any restaurant menu. All in all, it's clear that The Fleur Bar and Bistro has quickly found a winning formula that offers choice, value, presentation and style. Like everything The Fleur Bar and Bistro does, it's a long way removed from any preconceptions you might have. And it's all done with that trademark twist of individuality...



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