

The logo for Fletchers Restaurant features a large, elegant, light brown script letter 'F' in the background. Overlaid on the lower part of the 'F' is the word 'Fletchers' in a dark brown, flowing script font. Below 'Fletchers', the word 'RESTAURANT' is written in a smaller, dark brown, all-caps sans-serif font. The entire logo is centered within a thin, light brown rectangular border that has small square decorative elements at each corner.

Fletchers
RESTAURANT



At Fletchers Restaurant, our menu is defined as classic British with a modern twist; where old meets new, traditional flavours are elevated using modern techniques.

Having worked across the UK and beyond, I am passionate about showcasing the incredible produce that Yorkshire has to offer and placing it at the heart of all our dishes. We use local farmers and producers to create dishes where the main ingredient on the plate can really shine.

CRAIG ATCHINSON, HEAD CHEF



Aperitifs

SECRET GARDEN £22
Tanqueray 10, Mint, Cucumber,
London Essence Blood Orange & Elderflower Soda

LYRICAL BLOOM £25
Jasmine Gin, Lychee, Lemon,
London Essence Peach & Jasmine Soda

Starters

CORNISH SALTED EXMOOR CAVIAR

A 20g serve over ice, fresh blinis & crème fraîche £110

SALT-AGED BEEF CARPACCIO
Thinly sliced marinated beef fillet, pickled
shallots, haricot vert, quail egg,
truffle dressing (DF*, GF)

£25

**SUMMER VEGETABLE &
VEGAN FETA TARTLET**
Vegan feta, peas, broad beans, lemon
curd, garden pea & mint purée (DF, VE)

£19

NATIVE LOBSTER & PRAWN COCKTAIL
Iceberg lettuce, smoked paprika sauce,
ruby grapefruit, pickled cucumber, caviar
(DF, GF)

£38

ROASTED KING SCALLOPS
Isle of Wight tomato consommé, basil,
soused heritage tomatoes,
smoked ricotta (DF*, GF)

£28

YORKSHIRE FILLET STEAK TARTARE
Bois boudrin dressing, confit egg yolk,
chives, crispy potato noodles (DF, GF)

£26

PEA & MARJORAM VELOUTÉ
Crumbled Prosociano cheese, sugar
snaps, Wharfe Valley lemon oil (GF*, VE)

£19

**TWICE-BAKED CLASSIC
CHEESE SOUFFLÉ**
Glazed with Quicke's cheddar Mornay sauce
Add freshly grated truffle £6

£19

DUCK LIVER & PORT PÂTÉ
Madeira jelly, truffle, chutney,
toasted brioche (GF*)

£21

SCALLOPS AU GRATIN
Shallot & white wine cream,
Gruyère cheese, spring onions (GF)

£28

WHITBY CRAB RAVIOLO
Scallop & crab mousse, samphire,
clams, cucumber, bouillabaisse sauce,
chives, saffron crisp

£29

SMOKED SALMON & WHITBY CRAB
Oak-smoked salmon, fennel & dressed crab,
dill lemon cream (GF)

£23

YORKSHIRE LAMB BELLY
Ewe's curd, roasted garlic, peas & broad
beans, pickled mustard seeds (GF)

£22

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 12.5% service charge will be added to your bill.



From the Jospier Grill

The Jospier oven is an enclosed barbecue, using top quality single species charcoal and working at temperatures of up to 350°C to leave the food moist and full of chargrilled flavour.

All served with your choice of potatoes (*fries, mashed potato, heritage potatoes*
or *sautéed potatoes with shallots*) (excluding Lobster)

Add red wine jus, bearnaise sauce or peppercorn sauce £6

WARRENDALE WAGYU DENVER STEAK (8oz)	£54
HIMALAYAN SALT-AGED BEEF FILLET (8oz)	£54
HIMALAYAN SALT-AGED SIRLOIN STEAK (8oz)	£47
HIMALAYAN SALT-AGED RIBEYE STEAK (8oz)	£49
A5 KAGOSHIMA WAGYU FILLET (6oz)	£105
WILKINSON'S HERB-FED CHICKEN BREAST	£38
Served with red wine jus	
WHOLE GRILLED NATIVE LOBSTER	£72
Served with garlic butter, green salad, fries	
Glazed with thermidor sauce	£6
T-BONE STEAK (35oz FOR TWO TO SHARE)	£100

Add half a grilled native lobster to any main course	£34
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GRANTLEY *Surf & Turf*

£165 (FOR TWO)

A WHOLE JOSPIER-GRILLED WHITBY LOBSTER & SALT-AGED T-BONE STEAK (1kg)

(Alternatively please choose any two 8oz steaks from the menu above)

Served with truffle & parmesan fries, sautéed potatoes,
grilled vegetables, house salad

Add garlic & herb butter, peppercorn, béarnaise or red wine sauce

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Main Courses

FILLET OF BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry, roasted roots, sautéed potatoes with shallots, red wine jus

(please allow 30 minutes)

£62
per person

BROAD BEAN & MINT RISOTTO

Garden peas, mint, lemon, English pecorino, herbs (GF, V)

£31

ROASTED RACK OF NIDDERDALE LAMB

Crispy lamb shoulder, black garlic purée, wild garlic pesto, lamb fat carrot, lamb sauce (DF*, GF*)

£42

TANDOORI JOSPER ROASTED MONKFISH

Bombay potatoes, spinach, curry sauce, coriander (GF)

£40

NORTH COAST HALIBUT

Basil & courgette purée, barbecue courgette, mussels, confit tomato, chives, smoked butter sauce (GF*)

£43

NATIVE LOBSTER LINGUINE

Half or whole grilled lobster, linguine, cherry tomatoes, basil, San Marzano sauce (GF*)

£48 / £80

SQUASH, CARAMELISED ONION & PINE NUT PITHIVIER

Wilted spinach, white wine & sage cream (VE)

£30

YORKSHIRE WOODLAND PORK

Slow-cooked belly, fillet, carrot purée, kale, violet potatoes, crackling, pork jus (DF*, GF)

£39

Add half a grilled native lobster to any main course

£34

Sides

Fries | Mashed potato | House salad | Heritage potatoes

Tenderstem broccoli with toasted almonds | Sautéed potatoes with shallots

Buttered peas with chilli & mint | Sourdough with butter

£9

Truffled mash | Truffle & parmesan fries

£12

Dauphinoise potatoes (FOR TWO)

£17

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