

# Fletchers

RESTAURANT

## Lunch Menu

SERVED DAILY

### Salads

<b>GREEN SALAD</b> Avocado, olives, artichokes, spring onions, edamame beans, lettuce leaves, extra virgin olive oil (VE, GF)	£20
<b>HERB FED CHICKEN BOWL</b> Avocado, gem lettuce, chickpea gremolata (GF)	£25
<b>OAK SMOKED SALMON</b> Spinach, cucumber, radish, dill vinaigrette (GF)	£25

### Sandwiches

Served with crisps & salad

<b>GRANTLEY CLUB SANDWICH</b> Smoked chicken, bacon, Emmental cheese, dressed iceberg lettuce & tomato	£28
<b>OAK SMOKED SALMON SANDWICH</b> Oak smoked salmon, chive cream cheese & cucumber	£25
<b>FREE RANGE EGG SANDWICH</b> Free range egg, shallot mayonnaise & watercress	£20

### Burgers

Served with fries & salad

<b>BUTTERMILK CHICKEN BURGER</b> Brioche bun, truffle mayonnaise, Gruyère cheese & lamb's leaf	£29
<b>PLANT BASED BURGER</b> Seeded bun, plum tomatoes, lettuce & onion chutney (VE)	£28

### Cream Tea

£26 per person | Served 12:00 - 15:00  
Freshly made scones & tea

## Starters

<b>THIRKLEBY DUCK &amp; PISTACHIO TERRINE</b> Marinated figs & bitter leaf salad, grilled sourdough, pancetta (GF*)	£20
<b>REFINED WHITBY CRAB</b> Cashew nuts, watermelon, cucumber, saffron aioli, squid ink cracker (GF*)	£21
<b>CLASSIC STEAK TARTARE</b> Chopped beef fillet, egg yolk, sourdough croutes (GF*)	£22
<b>TWICE BAKED CLASSIC CHEESE SOUFFLÉ</b> Glazed with Quicke's cheddar Mornay sauce Add freshly grated truffle £6	£19
<b>SCALLOPS AU GRATIN</b> Shallot & white wine cream, Gruyère cheese, spring onions (GF)	£26
<b>SMOKED SALMON &amp; WHITBY CRAB</b> Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£22

**CORNISH SALTED EXMOOR CAVIAR** £106  
A 20g serve over ice, fresh blinis & crème fraîche

<b>HERITAGE TOMATO SALAD</b> Raw & confit heritage tomatoes, tomato essence, vegan feta, basil, sourdough croutons (GF*, VE)	£17
<b>ROASTED KING SCALLOPS</b> Celeriac cream, crispy potato, apple marigold (GF)	£26
<b>GARDEN PEA &amp; MARJORAM VELOUTÉ</b> Crumbled Prosociano, Wharfe Valley lemon rapeseed oil (GF*, VE*)	£17
<b>DUCK LIVER &amp; PORT PÂTÉ</b> Madeira jelly, truffle, chutney, toasted brioche (GF*)	£19
<b>PRAWN &amp; LANGOUSTINE RAVIOLO</b> Cherry tomatoes, bouillabaisse sauce, saffron rouille emulsion, olive oil	£28
<b>SLOW COOKED YORKSHIRE PORK BELLY</b> Baked apple purée, violet mustard, Granny Smith apple, crackling (DF*, GF)	£19

## Main Courses

<b>BRITISH ASPARAGUS RISOTTO</b> Garden peas, crispy Yolk Farm hen's egg, soft herbs, lemon & parmesan (GF*, V)	£29
<b>ROAST RACK OF NIDDERDALE LAMB</b> Haricot blanc purée, slow cooked belly, lamb fat potatoes, wild garlic oil, lamb jus (DF*, GF)	£40
<b>TANDOORI JOSPER ROASTED MONKFISH</b> Bombay potatoes, spinach, curry sauce, coriander (GF)	£38
<b>NORTH COAST HALIBUT</b> Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*)	£42
<b>NATIVE LOBSTER LINGUINE</b> Half or whole grilled lobster, linguine, cherry tomatoes, basil, San Marzano sauce	£38 / £70

### FILLET OF BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry,  
roasted roots, Lyonnaise potatoes, red wine jus  
£58 per person  
(please allow 30 minutes)

<b>SQUASH, CARAMELISED ONION &amp; PINE NUT PITHIVIER</b> Wilted spinach, white wine & sage cream (VE)	£30
<b>GRANTLEY 'FISH &amp; CHIPS'</b> Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	£30
<b>ROASTED CAULIFLOWER FLORETS</b> Chana masala, spring onions, red amaranth, ras el hanout (GF, VE)	£27

## From the Josper Grill

The Josper 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 roasted roots, dressed leaves and a choice of either fries, heritage potatoes or Lyonnaise potatoes (excluding Lobster) (GF) Add red wine jus, béarnaise sauce or peppercorn sauce £6

<b>HIMALAYAN SALT AGED BEEF FILLET (8oz)</b>	£52	<b>WARRENDALE WAGYU DENVER STEAK (8oz)</b>	£52
<b>HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)</b>	£45	<b>HIMALAYAN SALT AGED RIBEYE STEAK (8oz)</b>	£47
<b>T-BONE STEAK (35oz FOR TWO TO SHARE)</b>	£98	<b>A5 KAGOSHIMA WAGYU FILLET (6oz)</b>	£102
<b>WILKINSON'S HERB FED CHICKEN BREAST</b>	£36	<b>WHOLE GRILLED NATIVE LOBSTER</b> Served with garlic butter, green salad, fries Glazed with thermidor sauce	£70 £7

Add half a grilled native lobster to any main course £32

## Sides

Fries | Mashed potato | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds  
Lyonnaise potatoes | Sourdough with butter £8  
Truffled mash | Truffle & Parmesan fries | Buttered British asparagus £10 Dauphinoise potatoes (FOR TWO) £16

## Desserts

<b>MADAGASCAN VANILLA CRÈME BRÛLÉE</b> Raspberry & matcha biscuit	£17
<b>EARL GREY TEACUP</b> Earl Grey tea-infused white chocolate mousse & sponge, blackcurrant compôte, tea jelly	£19
<b>GRAND CRU CHOCOLATE &amp; PISTACHIO TART</b> 70% chocolate ganache, roasted pistachio paste, whipped pistachio mousse, nibbed pistachios	£18
<b>"SUNFLOWERS"</b> Apricot & passionfruit confit, sunflower seed sponge & praline, apricot mousse (GF, VE)	£18
<b>SELECTION OF BRITISH ARTISAN CHEESES</b> Served with seasonal fruit chutney, grapes, quince, orange blossom macerated apricots, selection of biscuits Please ask for today's cheese offering	£24

### Seasonal Classics

<b>APPLE CRUMBLE</b> Served with a choice of vanilla ice cream or Calvados custard (V)	£18
<b>EXOTIC FRUIT BAKED ALASKA</b> Light lime & vanilla sponge, mango iced parfait, torched meringue	£19
<b>STICKY TOFFEE &amp; DATE PUDDING</b> Butterscotch sauce, vanilla ice cream (V)	£18

### Homemade Ice Cream

3 scoops for £15 (GF\*, V)

Madagascan vanilla | Chocolate brownie  
Cookies & cream | Violette  
Dulce de leche | Mascarpone

### Homemade Sorbet

3 scoops for £15 (GF\*, VE\*)

Strawberry & rose | Peach & passionfruit  
Piña colada | Lime & basil | Raspberry

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.



# Ruinart

LA PLUS ANCIENNE MAISON  
DE CHAMPAGNE

Ruinart is the world's first established Champagne House, founded in 1729. It is recognised as a Chardonnay specialist, with this grape harvested from vineyards in the Côte des Blancs and Montagne de Reims, at the heart of all the cuvées. Today, art de vivre, refinement and art define the universe of Ruinart, together with a strength derived from three centuries of history.

	125ml	Bottle
R de Ruinart	£32	£192
Ruinart Rosé	£36	£216
Ruinart Blanc de Blancs	--	£220
Dom Ruinart Blanc de Blancs	--	£600

## Wines

### White

	125ml	Bottle
Grüner Veltliner, Talisman, Hungary	£10	£60
Pinot Grigio, Ca' Tesore, Friuli, Italy	£10	£60
Riesling, Dopff & Irion, Alsace, France	£12	£72
Chenin Blanc Blend, Jonty's Ducks, Avondale Estate, Paarl, South Africa	£13	£78
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	£16	£96
Chablis, Domaine Testut, Burgundy, France	£16	£96

### Rosé

Rioja Rosé, Bodegas Bagordi, Rioja, Spain	£10	£60
Rosé, Bolney Estate, Sussex, England	£13	£78
Whispering Angel, Provence, France	£15	£90

### Red

Nero d'Avola, Rupe Secca, Sicily, Italy	£10	£60
Bordeaux Supérieur, Château Moulin de Mallet, France	£11	£66
Rioja Crianza, Vega, Rioja, Spain	£12	£72
Malbec, "Terrazas de Los Andes", Mendoza, Argentina	£13	£78
Syrah / Cabernet Sauvignon, Jonty's Ducks, South Africa	£14	£84
Pinot Noir, Olivier Merlin, Burgundy, France	£17	£102

Please ask to see the Estate Wine List for our full selection

## Sparkling

	125ml	Bottle
Moët & Chandon Impérial	£23	£138
Moët & Chandon Rosé Impérial	£26	£156
Veuve Clicquot Yellow Label	--	£150
Moët & Chandon Grand Vintage 2015	£38	£228
Dom Pérignon Vintage 2013	£75	£450
Classic Cuvée, Nyetimber, Sussex, N.V.	--	£100
Rosé, Nyetimber, Sussex, N.V.	--	£120

Compliment your Champagne with the finest British Caviar

**CORNISH SALTED EXMOOR CAVIAR** £106  
A 20g serve over ice, fresh blinis and crème fraîche

## Seasonal Cocktails

<b>Charles Dickens</b> Hennessy, Dark Chocolate, Baileys, Cream	£20	<b>Romeo Montague</b> Amaro Montenegro, Basil, Orange, Prosecco	£20
<b>Juliet Capulet</b> Italicus, Rhubarb, Hibiscus & Rosemary Liqueur, Prosecco	£24	<b>Frankenstein's Monster</b> Plantation Pineapple, Pomegranate, Champagne	£25
<b>Gatsby</b> Brockmans Gin, Blackberry, Campari, Rhubarb, Raspberry, Champagne	£24	<b>Jane Austen</b> Tequila, Cointreau, Grapefruit, Hibiscus, Soda	£23

## Beer & Cyder

Peroni Red	330ml	£9	Peroni Gran Reserva	500ml	£12
Black Sheep Amber Ale	500ml	£9	Cold Bath Pale	330ml	£8
Cold Bath Lager	330ml	£8	Aspall Cyder	500ml	£9
Cold Bath 1571 Pale Ale 0.5% 330ml £7					

## Alcohol Free

	125ml	Bottle
Eins Zwei Zero Riesling, JJ Leitz, Rüdesheim, Germany (0%)	£12	£72
Kolonne Null - Cuvée Rouge Grand Verdus, Freiherr von Gleichenstein, Germany (0.5%)	£12	£72

### BAX BOTANICS

Alcohol-Free spirits, designed by nature  
£11 each

BAX BOTANICS LEMON VERBENA  
BAX BOTANICS SEA BUCKTHORN

## Hot Drinks

SELECTION OF TEAS £7 each

### Kenilworth Ceylon

A high-grade Orange Pekoe tea with a rich, fragrant & floral aroma. It has a malty flavour with subtle hints of spice & eucalyptus.

### Earl Grey

A classic blend of Earl Grey using a base of Chinese black tea & it's floral flavour is derived from Bergamot oil.

### Orange Blossom Oolong

A flavoured Taiwanese oolong tea, blended with orange peel & natural orange oil. The toasted oolong gives a bold brewing cup, with delicate citrus notes.

### Cloud Catcher

A blend of cherry, sour cherry, kiwi, coconut & apple pieces. This infusion produces an exceptionally fruity flavoured brew, with sweet notes throughout.

### Peppermint

A Serbian whole leaf peppermint which provides a fuller & more minty cup. The shredded leaf allows for a faster infusion- 100% caffeine free.

### English Breakfast

A unique blend of 17 Assam teas. It has a full, malty flavour & a rich, dark colour. Can be served with or without milk.

COFFEES £7 each

All coffees are available as decaffeinated

Double Espresso

Latte | Cappuccino

Flat White | Americano

Freshly Ground Cafetière for Two | £14