



# FLETCHERS SEASONAL SET MENU

WINTER 2025

*Four courses, £80 per person*

Leek & potato velouté, crispy leeks, chive oil (GF)

Fillet of stone bass, mussel, clam, Alsace bacon & wakame broth (GF)

*Sommelier recommends:*  
*Txakoli, Txomin Etaniz, Spain, 2022*  
*125ml £11 Bottle £55*

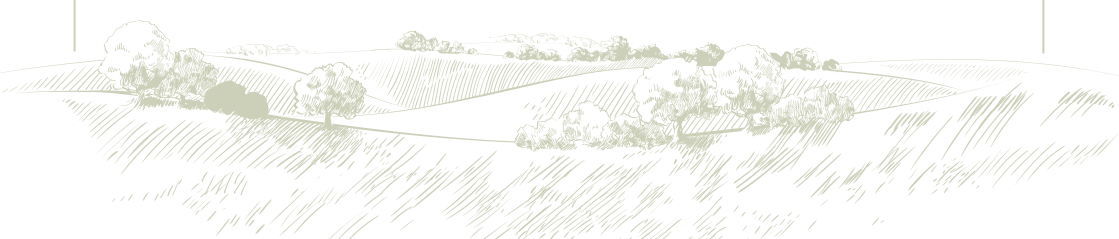
Roasted rack of Nidderdale lamb, wild mushroom,  
roasted shallot, burnt leek, Estate wild garlic jus gras (GF)

*Sommelier recommends:*  
*Pinotage, Transient Lands, South Africa, 2021*  
*125ml £16 Bottle £85*

Yorkshire forced rhubarb Baked Alaska, light honey sponge,  
vanilla ice cream, Italian meringue

*Sommelier recommends:*  
*Biblia Chora Estate, Kitma, Macedonia/Kavala, Greece 2017*  
*70ml £10 Bottle £55*

Please speak to a member of staff to advise of any dietary needs or to request calorific information. A discretionary service charge of 12.5% will be added to your bill.





*Fletchers*  
RESTAURANT

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