

## Starters

<b>TERRINE OF YORKSHIRE HAM HOCK</b>	£21
Pommery mustard, potato salad, pickled shimeji, puffed pork rind (GF)	
<b>FILLET OF NORTH COAST HAKE</b>	£22
Red lentil dahl, puffed wild rice, coriander cress, ras el hanout (DF*, GF)	
<b>YORKSHIRE FILLET STEAK TARTARE</b>	£26
Bois boudrin dressing, confit egg yolk, chives, crispy potato noodles (DF, GF)	
<b>TWICE BAKED CLASSIC CHEESE SOUFFLÉ</b>	£20
Glazed with Quicke's cheddar Mornay sauce Add freshly grated truffle £6	
<b>SCALLOPS AU GRATIN</b>	£27
Shallot & white wine cream, Gruyère cheese, spring onions (GF)	
<b>SMOKED SALMON &amp; WHITBY CRAB</b>	£23
Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	

**CORNISH SALTED EXMOOR CAVIAR** £110  
A 20g serve over ice, fresh blinis & crème fraîche

<b>BEETROOT &amp; VEGAN FETA TARTLET</b>	£18
Purple beetroot, vegan feta, hazelnuts, winter vegetable crisps, moscatel dressing (DF, VE)	
<b>ROASTED KING SCALLOPS</b>	£28
Cauliflower, crispy bacon, curry infused oil (GF)	
<b>BUTTERNUT SQUASH &amp; THYME VELOUTÉ</b>	£18
Diced squash, fig leaf oil, toasted pine nuts, sourdough (GF*, VE)	
<b>DUCK LIVER &amp; PORT PÂTÉ</b>	£21
Madeira jelly, truffle, chutney, toasted brioche (GF*)	
<b>PRAWN &amp; LANGOUSTINE RAVIOLI</b>	£29
Cherry tomatoes, bouillabaisse sauce, saffron rouille emulsion, olive oil	
<b>SLOW COOKED YORKSHIRE PORK BELLY</b>	£21
Baked apple purée, violet mustard, Granny Smith apple, crackling (DF*, GF)	

## Main Courses

<b>CAULIFLOWER &amp; TRUFFLE RISOTTO</b>	£31
Roasted florets, crispy hens egg, parmesan, Wiltshire truffle (GF*, V)	
<b>ROAST RACK OF NIDDERDALE LAMB</b>	£42
Haricot blanc purée, slow cooked belly, lamb fat potato, cavolo nero, lamb jus (DF*, GF)	
<b>TANDOORI JOSPER ROASTED MONKFISH</b>	£40
Bombay potatoes, spinach, curry sauce, coriander (GF)	
<b>NORTH COAST HALIBUT</b>	£43
Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*)	
<b>NATIVE LOBSTER LINGUINE</b>	£39 / £72
Half or whole grilled lobster, linguine, cherry tomatoes, basil, San Marzano sauce	

**FILLET OF BEEF WELLINGTON (FOR TWO)**  
Wrapped in mushroom duxelles & puff pastry, roasted roots, sautéed potatoes with shallots, red wine jus  
£60 per person  
(please allow 30 minutes)

<b>GRANTLEY 'FISH &amp; CHIPS'</b>	£31
Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	
<b>YORKSHIRE DUCK BREAST</b>	£38
Pommes Anna, spiced red cabbage purée, winter kale, blackberries, duck jus (DF*, GF)	

## 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 your choice of potatoes (fries, mashed potato, heritage potatoes or sautéed potatoes with shallots) (excluding Lobster). Add red wine jus, béarnaise sauce or peppercorn sauce £6

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

Add half a grilled native lobster to any main course £34

## GRANTLEY Surf & Turf

£150 (FOR TWO)

A WHOLE JOSPER-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

## Salads

<b>GREEN SALAD</b>	£21
Avocado, olives, artichokes, spring onions, edamame beans, lettuce leaves, extra virgin olive oil (VE, GF)	
<b>HERB FED CHICKEN BOWL</b>	£26
Avocado, gem lettuce, chickpea gremolata (GF)	
<b>OAK SMOKED SALMON</b>	£26
Spinach, cucumber, radish, dill, vinaigrette (GF)	

## Sides

Fries   Mashed potato   House salad   Heritage potatoes Tenderstem broccoli with toasted almonds Sautéed potatoes with shallots   Sourdough with butter Buttered peas with chilli & mint	£9
Truffled mash   Truffle & parmesan fries	£12
Dauphinoise potatoes (FOR TWO)	£17

## Desserts

<b>MADAGASCAN VANILLA CRÈME BRÛLÉE</b>	£19
S'mores cookie (GF*, V)	
<b>RASPBERRY ST. HONORÉ TART</b>	£21
Raspberry tart with tarragon crémeux filled choux, mascarpone chantilly cream, fresh raspberries	
<b>GRAND CRU CHOCOLATE &amp; BAILEYS TUXEDO</b>	£22
Baileys-soaked chocolate sponge, salted chocolate crémeux, whipped Baileys ganache	
<b>GLAZED YORKSHIRE FORCED RHUBARB SPHERE</b>	£21
Rhubarb & hibiscus confit, almond streusel, burnt citrus, crystallised pistachios (GF, VE)	
<b>SELECTION OF BRITISH ARTISAN CHEESES</b>	£25
Served with seasonal fruit chutney, grapes, quince, orange blossom & vanilla macerated apricots, selection of biscuits	

## Seasonal Classics

<b>GLAZED CARAMELISED APPLES WITH QUENELLE OF CRÈME FRAÎCHE</b>	£21
Slow cooked caramelised & chilled apples on a brown sugar breton, with Knockraich Farm crème fraîche, buckwheat & rosemary	
<b>APPLE CRUMBLE</b>	£21
Served with vanilla ice cream & Calvados custard (V)	
<b>STICKY TOFFEE &amp; DATE PUDDING</b>	£21
Butterscotch sauce, vanilla ice cream (V)	

## Homemade Ice Cream

3 scoops for £16 (GF\*, V)

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

## Homemade Sorbet

3 scoops for £16 (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.



# Fletcher's

RESTAURANT

## Sunday Lunch

Served 12:00 - 15:45

**SUNDAY BEEF WELLINGTON (FOR TWO)**  
Wrapped in mushroom duxelles & puff pastry, Yorkshire puddings, roasted potatoes, root vegetables, gravy

£60 per person  
(please allow 30 minutes)

**ROASTED YORKSHIRE BEEF STRIPLOIN** £39  
Yorkshire pudding, roasted potatoes, root vegetables, beef gravy (GF\*)

**ROASTED LOIN OF YORKSHIRE PORK** £37  
Crackling, Yorkshire pudding, roasted potatoes, root vegetables, pork jus, apple sauce (GF\*)

**SQUASH, CARAMELISED ONION & PINE NUT PITHIVIER** £31  
Root vegetables, roasted potatoes, gravy (VE)

**SIDES | Dauphinoise potatoes (FOR TWO)** £17  
Cauliflower cheese | Buttered mash £9



# 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
Riesling, Dopff & Irion, Alsace, France	£12	£72
Chenin Blanc Blend, Jonty's Ducks, Avondale Estate, Paarl, South Africa	£13	£78
Pinot Grigio Porer, Alois Lageder, Italy	£14	£84
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
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
Dom Pérignon Vintage 2015	£75	£450
Classic Cuvée, Nyetimber, Sussex, N.V.	--	£100
Rosé, Nyetimber, Sussex, N.V.	--	£120

Complement your Champagne with the finest British caviar

**CORNISH SALTED EXMOOR CAVIAR £110**  
A 20g serve over ice, fresh blinis and crème fraîche

## Seasonal Cocktails

Charles Dickens Hennessy, Dark Chocolate, Baileys, Cream	£22	Romeo Montague Amaro Montenegro, Basil, Orange, Prosecco	£22
Juliet Capulet Italicus, Rhubarb, Hibiscus & Rosemary Liqueur, Prosecco	£24	Frankenstein's Monster Plantation Pineapple, Pomegranate, Champagne	£25
Gatsby Brockmans Gin, Blackberry, Campari, Rhubarb, Raspberry, Champagne	£24	Jane Austen Tequila, Cointreau, Grapefruit, Hibiscus, Soda	£23

## Beer & Cyder

Peroni Red	330ml	£9	Peroni Gran Riserva	330ml	£10
Black Sheep Amber Ale	500ml	£9	Cold Bath Pale	330ml	£9
Cold Bath Lager	330ml	£9	Aspall Cyder	500ml	£10
Cold Bath 1571 Pale Ale 0.5% 330ml £7					

## Alcohol Free

	125ml	Bottle
Eins Zwei Zero Riesling, JJ Leitz, Rudesheim, Germany (0%)	£12	£72
Merlot (0% Alcohol), Bruno Andreu, Languedoc, France	£10	£60

### BAX BOTANICS

Alcohol-Free spirits, designed by nature  
£12 each

BAX BOTANICS LEMON VERBENA  
BAX BOTANICS SEA BUCKTHORN

## Hot Drinks

### SELECTION OF TEAS £7 each

#### English Breakfast

A single garden Assam tea with a deep, malty flavour and a rich, honeyed aroma. Full-bodied and smooth, with subtle notes of raisin and a lingering sweetness.

#### Earl Grey

A bold Assam tea infused with bright, natural bergamot. Smooth and aromatic, with a malty base.

#### Jade Sword

A fresh green Jade Sword tea with a crisp, clean character and delicate floral aroma.

#### Peppermint

A vibrant, whole-leaf peppermint infusion with an intensely refreshing menthol aroma. Light-bodied, crisp and cleansing.

#### Rooibos

A smooth, caffeine-free Rooibos infusion with a warm, rich character and reddish clarity.

#### Chamomile

A calming, herbal infusion of whole late-summer chamomile flowers with a mellow, straw-like aroma.

#### Lemongrass & Ginger

A bright, zesty infusion with refreshing citrusy lemongrass and a warming, spicy ginger kick. Light-bodied and clean, it offers a crisp lemon aroma.

#### Blackcurrant & Hibiscus

A lively, caffeine-free herbal infusion blending whole dried blackcurrants, berries and roselle hibiscus, with a bold sweetness.

### COFFEES £7 each

All coffees are available as decaffeinated

Double Espresso

Latte | Cappuccino

Flat White | Americano

Freshly Ground Cafetière for Two | £14

