

# Fletchers

RESTAURANT

## Dinner Menu

### Starters

<b>SMOKED DUCK BREAST</b>	£17.00	<b>VELOUTÉ OF ROASTED CAULIFLOWER</b>	£13.50
Duck leg croquettes, orange, shallots in port, date molasses		Black onion seed pakora, Ras el Hanout oil (GF*, VE)	
<b>SMOKED SALMON &amp; WHITBY CRAB</b>	£18.50	<b>ROASTED KING SCALLOPS</b>	£22.50
Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)		Sherry vinegar reduction, sea rosemary, caramelised onion velouté (GF)	
<b>RABBIT &amp; TARRAGON RAVIOLO</b>	£19.50	<b>ROASTED BEETROOT &amp; WINTER SQUASH SALAD</b>	£14.50
Spinach, pearl onions, celeriac, hen of the woods, Pommery mustard cream		Vegan feta, walnuts, fig leaf vinegar dressing (GF, VE)	
<b>CLASSIC STEAK TARTARE</b>	£18.50	<b>DUCK LIVER &amp; PORT PÂTÉ</b>	£16.50
Chopped beef fillet, egg yolk, Haxby Bakehouse sourdough croutes (GF*)		Madeira jelly, truffle, chutney, toasted brioche	
<b>TWICE BAKED CLASSIC CHEESE SOUFFLÉ</b>	£16.50	<b>NATIVE LOBSTER THERMIDOR</b>	£32.50
Glazed with Quicke's cheddar Mornay sauce <i>Add freshly grated spring truffle £4.50</i>		Vegetable spaghetti, bitter leaf salad	

### Mains

<b>RISOTTO</b>	£26.00	<b>FILLET OF BEEF WELLINGTON (FOR TWO)</b>	£52.50 <i>per person</i>
Chestnuts, woodland mushrooms, aged parmesan, Wiltshire truffle (GF, V)		Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus <i>(please allow 30 minutes)</i>	
<b>ROASTED GUINEA FOWL BREAST</b>	£33.00	<b>NORTH ATLANTIC HALIBUT</b>	£38.00
Choucroute garnie, fondant potato, grilled leeks, cyder & calvados sauce (GF)		Soft herb crust, parmesan mash, Swiss chard, chervil beurre blanc (GF*)	
<b>TANDOORI JOSPER ROASTED MONKFISH</b>	£36.00	<b>ROASTED CAULIFLOWER</b>	£24.50
Bombay potatoes, spinach, curry sauce, coriander (GF)		Warm tabbouleh, charred spring onion, tahini sauce, black sesame (VE)	

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.

# From the Jospier Grill

The Jospier oven is an enclosed BBQ using top quality single species charcoal and working at temperatures of up to 350C it leaves 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, bearnaise sauce or peppercorn sauce £5.00*

WARRENDALE WAGYU DENVER STEAK (8oz)	£48.50
HIMALAYAN SALT AGED BEEF FILLET (8oz)	£49.50
HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)	£41.50
WILKINSON'S HERB FED CHICKEN BREAST	£32.50
HIMALAYAN SALT AGED RIBEYE STEAK (8oz)	£42.50
WHOLE GRILLED NATIVE LOBSTER Served with garlic butter, green salad, fries Glazed with thermidor sauce	£67.50 £5.00
CÔTE DE BOEUF (16oz FOR TWO TO SHARE)	£95.00

Add half a grilled native lobster to any main course	£29.50
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## Sides

Fries | Buttered kale | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes  
Haxby Bakehouse sourdough with butter | Jospier grilled vegetables

All £7.00

Truffled mash | Truffle & parmesan fries £8.50

Dauphinoise potatoes (FOR TWO) £15.00

## Desserts

MADAGASCAN VANILLA CRÈME BRÛLÉE Amaretti biscuit (GF, V)	£15.00	TOMLINSON'S YORKSHIRE FORCED RHUBARB 'TOURBILLON'	£15.50
VALRHONA 70% CHOCOLATE 'MAESTRO'	£16.50	Yorkshire forced rhubarb, reformed shortbread, milk sponge	
GATEAUX ST HONORÉ	£16.00	PISTACHIO LAYERED CAKE	£16.50
Caramelised puff pastry, vanilla crème pâtissière & Chantilly cream, caramel choux		Pistachio sponge, praline & crèmeux, citrus confit, pistachio fudge (GF, VE)	
		SELECTION OF BRITISH ARTISAN CHEESES	£18.00
		Served with quince, spiced fruit chutney & oat biscuits	

### A SELECTION OF HOUSE MADE ICE CREAM & SORBETS

£12.00 (3 scoops)

ICE CREAM (GF\*, V): Madagascan vanilla, rum & raisin, Sri Lankan coconut, rocky road, strawberry cheesecake

SORBET (GF\*, VE\*): Raspberry, blackcurrant, pineapple & star anise, mango & ginger

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