

Starters

SMOKED DUCK BREAST Duck leg croquettes, orange, shallots in port, date molasses	£17.00
SMOKED SALMON & WHITBY CRAB Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£18.50
RABBIT & TARRAGON RAVIOLO Spinach, pearl onions, celeriac, hen of the woods, Pommery mustard cream	£19.50
CLASSIC STEAK TARTARE Chopped beef fillet, egg yolk, Haxby Bakehouse sourdough croutes (GF*)	£18.50
TWICE BAKED CLASSIC CHEESE SOUFFLÉ Glazed with Quicke's cheddar Mornay sauce Add freshly grated spring truffle £4.50	£16.50

CORNISH SALTED EXMOOR CAVIAR £104.00
A 20g serve over ice, fresh blinis & crème fraîche

VELOUTÉ OF ROASTED CAULIFLOWER Black onion seed pakora, Ras el Hanout oil (GF*, VE)	£13.50
ROASTED KING SCALLOPS Sherry vinegar reduction, sea rosemary, caramelised onion velouté (GF)	£22.50
ROASTED BEETROOT & WINTER SQUASH SALAD Vegan feta, walnuts, fig leaf vinegar dressing (GF, VE)	£14.50
DUCK LIVER & PORT PÂTÉ Madeira jelly, truffle, chutney, toasted brioche	£16.50
NATIVE LOBSTER THERMIDOR Vegetable spaghetti, bitter leaf salad	£32.50

Main Courses

RISOTTO Chestnuts, woodland mushrooms, aged parmesan, Wiltshire truffle (GF, V)	£26.00
ROASTED GUINEA FOWL BREAST Choucroute garnie, fondant potato, grilled leeks, cyder & calvados sauce (GF)	£33.00
TANDOORI JOSPER ROASTED MONKFISH Bombay potatoes, spinach, curry sauce, coriander (GF)	£36.00
NORTH ATLANTIC HALIBUT Soft herb crust, parmesan mash, Swiss chard, chervil beurre blanc (GF*)	£38.00

FILLET OF BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus
£52.50 per person
(please allow 30 minutes)

BEETROOT WELLINGTON Wrapped in mushrooms & puff pastry, celeriac purée, shimeji mushrooms, tofu (VE)	£28.00
GRANTLEY 'FISH & CHIPS' Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	£28.50
ROASTED CAULIFLOWER Warm tabbouleh, charred spring onion, tahini sauce, black sesame (VE)	£24.50

From the Josper Grill

The Josper 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, béarnaise sauce or peppercorn sauce £5.00

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

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

Sides

Fries | Buttered kale | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes | Haxby Bakehouse sourdough with butter | Grilled vegetables £7.00

Truffled mash | Truffle & parmesan fries £8.50

Dauphinoise potatoes (FOR TWO) £15.00

Sunday Lunch

Served 12:00 - 15:00

ROASTED YORKSHIRE BEEF STRIPLOIN £34.50

Yorkshire pudding, roasted potatoes, root vegetables, beef gravy

Cauliflower cheese £7.00

Desserts

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

Homemade Ice Cream

3 scoops for £12.00 (GF*, V)

Madagascan vanilla, rum & raisin, Sri Lankan coconut, rocky road, strawberry cheesecake

Homemade Sorbet

3 scoops for £12.00 (GF*, VE*)

Raspberry, blackcurrant, pineapple & star anise, mango & ginger

Fletchers

RESTAURANT

Lunch Menu

SERVED DAILY

Salads

GREEN SALAD £17.50
Avocado, olives, artichokes, spring onions, edamame beans, lettuce leaves, extra virgin olive oil (VE, GF)

HERB FED CHICKEN BOWL £23.00
Avocado, gem lettuce, chickpea gremolata (GF)

OAK SMOKED SALMON £23.00
Spinach, cucumber, radish, dill vinaigrette (GF)

Sandwiches

Served with crisps & salad

GRANTLEY CLUB SANDWICH £25.00
Smoked chicken, bacon, Emmental cheese, dressed iceberg lettuce & tomato

OAK SMOKED SALMON SANDWICH £22.50
Oak smoked salmon, chive cream cheese & cucumber

FREE RANGE EGG SANDWICH £17.50
Free range egg, shallot mayonnaise & watercress

Burgers

Served with fries & salad

BUTTERMILK CHICKEN BURGER £26.50
Brioche bun, truffle mayonnaise, Gruyère cheese & lamb's leaf

PLANT BASED BURGER £25.00
Seeded bun, plum tomatoes, lettuce & onion chutney (VE)

Cream Tea

£22.00 per person | Served 12:00 - 15:00

Freshly made scones & tea

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	£28.00	£150.00
Ruinart Rosé	£34.00	£180.00
Ruinart Blanc de Blancs	£34.00	£180.00
Dom Ruinart Blanc de Blancs	-	£420.00

Wines

White

	175ml	Bottle
Talisman Grüner Veltliner, Hungary	£11.50	£46.00
Ca' Tesore Pinot Grigio, Italy	£12.00	£48.00
Dopff & Irion, Alsace Riesling, France	£13.50	£54.00
Kuki, Marlborough Sauvignon Blanc, New Zealand	£15.00	£60.00
Kingston Estate, Chardonnay, Australia	£15.00	£60.00
Jonty's Ducks, Chenin / Sauvignon, South Africa	£16.50	£66.00
Domaine Daniel Dampt, Chablis, France	£21.00	£84.00
Cloudy Bay, Sauvignon Blanc, New Zealand	£23.00	£92.00

Rosé

Château Terrebonne, Côtes de Provence, France	£13.50	£54.00
Whispering Angel, Château d'Esclans, Côtes de Provence, France	£18.50	£74.00
Les Clans, Château d'Esclans, Côtes de Provence, France	£40.00	£160.00

Red

El Picador, Merlot, Chile	£11.50	£46.00
Rupe Secca, Nero d'Avola, Sicily, Italy	£12.00	£48.00
Rioja Vega, Crianza, Spain	£14.00	£55.00
Château Moulin de Mallet, Bordeaux, France	£13.00	£52.00
Jonty's Ducks, Syrah / Cabernet, South Africa	£16.50	£66.00
Oliver Merlin, Bourgogne Pinot Noir, France	£19.00	£76.00
Mendel, Malbec, Argentina	£21.00	£84.00

Champagne

	125ml	Bottle
Moët & Chandon Impérial	£22.00	£120.00
Moët & Chandon Rosé Impérial	£26.00	£140.00
Veuve Clicquot Yellow Label	-	£130.00
Bollinger, Special Cuvée	-	£140.00
Moët & Chandon Grand Vintage 2015	£37.00	£202.00
Dom Pérignon Vintage 2013	£68.00	£371.00
Louis Roederer, Cristal	-	£473.00

Compliment your Champagne with the finest British Caviar

CORNISH SALTED EXMOOR CAVIAR £104.00
A 20g serve over ice, fresh blinis and crème fraiche

Sangria & Spritzers

Grantley Sangria £18.00 Merlot, Hennessy, Cointreau, orange	Milanese Spritz £19.00 Moët & Chandon Impérial, Slingsby Gin, marmalade, Campari, lemon
Rouge Spritz £18.00 Coconut rum, Rioja, vanilla & thyme syrup, lemon, Prosecco	Frangipane Spritz £19.00 Moët & Chandon Impérial, Disaronno, Framboise, vanilla, coconut
East India Spritz £18.00 Kwai Feh, elderflower, lime, Prosecco	Peach & Apricot Spritz £18.00 Apricot brandy, peach purée, lemon, Prosecco
Parma Violet Spritz £18.00 Crème de Violet, Tanqueray 10, Prosecco	

Beer & Cyder

Peroni Red 330ml £6.75	Peroni Gran Reserva 500ml £10.50
Black Sheep Amber Ale 500ml £7.00	Cold Bath Pale 330ml £7.00
Cold Bath Lager 330ml £7.00	Aspall Cyder 500ml £7.00
Cold Bath 1571 Pale Ale 0.5% 330ml £6.25	

Alcohol Free

EINS ZWEI ZERO RIESLING 175ml Bottle	£9.50	£38.00
COPENHAGEN SPARKLING TEA BLUE 125ml Bottle	£11.00	£55.00

BAX BOTANICS

Alcohol-Free spirits, designed by nature
£9.00 each

BAX BOTANICS LEMON VERBENA
BAX BOTANICS SEA BUCKTHORN

Hot Drinks

SELECTION OF TEAS £5.50 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 £5.50 each

All coffees are available as decaffeinated

Double Espresso

Latte | Cappuccino

Flat White | Americano

Freshly Ground Cafetière