

A thin, light brown rectangular border with small square corner ornaments at each of the four corners.

Fletchers
RESTAURANT

The logo for Fletchers Restaurant features the word "Fletchers" in a large, elegant, brown cursive script. Below it, the word "RESTAURANT" is written in a smaller, brown, all-caps sans-serif font. The entire logo is set against a light beige background that has a subtle, larger-scale version of the "Fletchers" script behind it.

Fletchers

RESTAURANT

At Fletchers Restaurant, our menu is defined as classic British with a modern twist; where old meets new, traditional flavours are elevated using modern techniques.

Having worked across the UK and beyond, I am passionate about showcasing the incredible produce that Yorkshire has to offer and placing it at the heart of all our dishes. We use local farmers and producers to create dishes where the main ingredient on the plate can really shine.

CRAIG ATCHINSON, HEAD CHEF



Aperitifs

ROMEO MONTAGUE £20

Amaro Montenegro, Basil,
Orange, Prosecco

JULIET CAPULET £24

Italicus, Rhubarb, Hibiscus & Rosemary
Liqueur, Prosecco

Starters

CORNISH SALTED EXMOOR CAVIAR £106

A 20g serve over ice, fresh blinis & crème fraîche

**ROASTED YORKSHIRE
PIGEON BREAST**

Creamed corn, charred sweetcorn,
pancetta crisp, pigeon jus (GF)

£19

**TWICE BAKED CLASSIC
CHEESE SOUFFLÉ**

Glazed with Quicke's cheddar Mornay sauce
Add freshly grated truffle £5

£19

REFINED WHITBY CRAB

Cashew nuts, watermelon, cucumber,
saffron aioli, squid ink cracker (GF*)

£21

**JERUSALEM ARTICHOKE
VELOUTÉ**

Artichoke crisps, Wiltshire truffle,
white truffle oil (GF*, VE)

£17

CLASSIC STEAK TARTARE

Chopped beef fillet, egg yolk,
sourdough croutes (GF*)

£21

ROASTED KING SCALLOPS

Celeriac cream, crispy potato, apple
marigold (GF)

£25

DUCK LIVER & PORT PÂTÉ

Madeira jelly, truffle, chutney,
toasted brioche (GF*)

£19

**BETROOT & WINTER
SQUASH SALAD**

Vegan feta, walnuts, fig leaf dressing (GF, VE)

£17

SCALLOPS AU GRATIN

Shallot & white wine cream,
Gruyère cheese, spring onions (GF)

£25

NATIVE LOBSTER RAVIOLO

Slow cooked fennel, saffron, bouillabaisse
sauce

£30

**SMOKED SALMON &
WHITBY CRAB**

Oak smoked salmon, fennel &
dressed crab, dill lemon cream (GF)

£21

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.



From the Jospers Grill

The Jospers 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 £6

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

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

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| Fries Mashed potato House salad Heritage potatoes | £8 |
| Tenderstem broccoli with toasted almonds Lyonnaise potatoes | |
| Sourdough with butter Jospers grilled vegetables | |
| Truffled mash Truffle & parmesan fries Ratatouille niçoise | £10 |
| Dauphinoise potatoes (FOR TWO) | £16 |

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Main Courses

FILLET OF BEEF WELLINGTON (FOR TWO)

£56 per person

Wrapped in mushroom duxelles & puff pastry,
roasted roots, Lyonnaise potatoes, red wine jus

(please allow 30 minutes)

CELERIAC RISOTTO

£29

Celeriac purée, Parmesan, roasted Hen of the Woods, crispy kale,
umami dressing (V*)

WATERFORD FARM PORK

£34

Slow cooked belly, fillet, crackling, carrot purée, variegated kale, violet
potatoes, pork jus (GF)

TANDOORI JOSPER ROASTED MONKFISH

£38

Bombay potatoes, spinach, curry sauce, coriander (GF)

NORTH COAST HALIBUT

£40

Broccoli purée, crab cake, coastal herbs, smoked garlic &
almond velouté (GF*)

CREAMY POLENTA

£27

Chargrilled king oyster mushroom & vegetables, cashew crumb, parsley,
garlic & lemon dressing (GF, VE)

BEETROOT WELLINGTON

£30

Wrapped in mushrooms & puff pastry, celeriac purée, shimeji mushrooms,
tofu (VE)

Add half a grilled native lobster to any main course

£32

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— Desserts —

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| YORKSHIRE FORCED RHUBARB BAKED ALASKA | £18 |
| Rhubarb compote, light honey sponge, vanilla ice cream, Italian meringue (GF, V) | |
| EXOTIC FRUIT DÉLICE | £19 |
| Passionfruit whipped mousse, puffed rice, mango, exotic sauce (GF, VE) | |
| 70% CHOCOLATE & SALTED CARAMEL TART | £18 |
| Chocolate crémeux, vanilla ganache | |
| MADAGASCAN VANILLA CRÈME BRÛLÉE | £17 |
| Raspberry jam 'dodger' (V) | |
| SELECTION OF BRITISH ARTISAN CHEESES | £24 |
| Served with chutney, grapes, quince, pickled walnuts, truffle acacia honey & crackers <i>Please ask for today's cheese offering</i> | |

— Seasonal Classics —

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| APPLE CRUMBLE | £18 |
| Served with a choice of vanilla ice cream or Calvados custard | |
| STICKY TOFFEE & DATE PUDDING | £18 |
| Butterscotch sauce, vanilla ice cream | |
| GLAZED & LAYERED 'TIRAMISU' CAKE | £19 |
| Coffee soaked sponge, mascarpone & vanilla mousse, caramelised white chocolate | |

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| A SELECTION OF HOUSE MADE ICE CREAM & SORBETS | 3 scoops for £15 |
| ICE CREAM (GF*, V): Madagascan vanilla, Blueberry & clotted cream, Birthday cake, Chocolate fudge brownie, Amarena cherry | |
| SORBET (GF*, VE*): Strawberry & hibiscus, Double cherry, Lemongrass, Elderflower & ginger beer | |

— Digestifs —

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| SHERLOCK | £21 |
| Woodford Rye, Chocolate, Espresso, Amaro | |
| DAISY BUCHANAN | £20 |
| Masons Espresso Vodka, Cacao, Frangelico | |

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