

# Fletchers

RESTAURANT

## Dinner Menu

### Starters

<b>CRISPY LAMB BREAST</b>	£17.00	<b>ENGLISH PEA VELOUTÉ</b>	£13.50
Roasted garlic, jersey royals, peas & broad beans, mustard seed & lamb jus (GF)		Crumbled Prosciutto cheese, mint 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)		Caramelised cauliflower purée, pickled apple, crushed hazelnuts & sea fennel	
<b>LIGHTLY CURED CHALK STREAM TROUT</b>	£18.50	<b>HEIRLOOM TOMATO SALAD</b>	£14.50
Escabeche, caviar, carrot, orange, fennel & saffron (GF, DF)		Watermelon, mint, fig leaf oil, vegan feta, green chilli (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 PRIMAVERA</b>	£26.00	<b>FILLET OF BEEF WELLINGTON (FOR TWO)</b>	£52.50 <i>per person</i>
Fresh seasonal vegetables & herbs, parmesan, shoots (GF, V)		Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus <i>(please allow 30 minutes)</i>	
<b>WATERFORD FARM PORK</b>	£32.00	<b>NORTH COAST HALIBUT</b>	£38.00
Slow cooked belly, fillet, crackling, carrot purée, variegated kale, violet potatoes, pork jus (GF)		Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté	
<b>TANDOORI JOSPER ROASTED MONKFISH</b>	£36.00	<b>CREAMY POLENTA</b>	£24.50
Bombay potatoes, spinach, curry sauce, coriander (GF)		Chargrilled king oyster mushroom & vegetables, cashew crumb, parsley, garlic & lemon dressing (GF, VE)	

# 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	£67.50
Served with garlic butter, green salad, fries	
Glazed with thermidor sauce	£5.00
T-BONE STEAK (35oz 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	£14.00	CHERRY TART	£15.50
Raspberry jam 'dodger' (v)		Vanilla sablé, cherry compote & crèmeux, Kirsch cream, almond sponge	
YORKSHIRE RASPBERRY & ROSE	£16.50	GRAND CRU CHOCOLATE & CRÈME	£17.00
Light sponge, tarragon crèmeux, rose chantilly cream, raspberry consommé		FRAICHE CAKE	
STRAWBERRY DÉLICE		Brown butter sponge, malted ganache, Isigny AOP crème fraiche	
Yorkshire strawberries, puffed rice, coconut, basil	£16.50	SELECTION OF BRITISH ARTISAN CHEESES	£18.00
(GF, VE)		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, Blueberry & clotted cream, Birthday cake, Chocolate fudge brownie, Amarena cherry

SORBET (GF\*, VE\*): Strawberry & hibiscus, Double cherry, Lemongrass, Elderflower & ginger beer

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.