

Fletchers

RESTAURANT

Dinner Menu

Starters

ROASTED YORKSHIRE PIGEON BREAST Creamed corn, charred sweetcorn, pancetta crisp, pigeon jus (GF)	£17	JERUSALEM ARTICHOKE VELOUTÉ Artichoke crisps, Wiltshire truffle, white truffle oil (GF*, VE)	£15
REFINED WHITBY CRAB Cashew nuts, watermelon, cucumber, saffron aioli, squid ink cracker (GF*)	£19	ROASTED KING SCALLOPS Celeriac cream, crispy potato, apple marigold (GF*)	£23
CLASSIC STEAK TARTARE Chopped beef fillet, egg yolk, Haxby Bakehouse sourdough croutes (GF*)	£19	BETROOT & WINTER SQUASH SALAD Vegan feta, walnuts, fig leaf dressing (GF, VE)	£15
TWICE BAKED CLASSIC CHEESE SOUFFLÉ Glazed with Quicke's cheddar Mornay sauce Add freshly grated truffle £5	£17	DUCK LIVER & PORT PÂTÉ Madeira jelly, truffle, chutney, toasted brioche (GF*)	£17
SCALLOPS AU GRATIN Shallot & white wine cream, Gruyère cheese, spring onions (GF)	£23	NATIVE LOBSTER RAVIOLO Slow cooked fennel, saffron, bouillabaisse sauce	£28
SMOKED SALMON & WHITBY CRAB Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£19		

Main Courses

CELERIAC RISOTTO Celeriac purée, Parmesan, roasted Hen of the Woods, crispy kale, umami (V*)	£27	FILLET OF BEEF WELLINGTON (FOR TWO) Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus <small>(please allow 30 minutes)</small>	£54 <small>per person</small>
WATERFORD FARM PORK Slow cooked belly, fillet, crackling, carrot purée, variegated kale, violet potatoes, pork jus (GF)	£32	NORTH COAST HALIBUT Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*)	£38
TANDOORI JOSPER ROASTED MONKFISH Bombay potatoes, spinach, curry sauce, coriander (GF)	£36	CREAMY POLENTA Chargrilled king oyster mushroom & vegetables, cashew crumb, parsley, garlic & lemon dressing (GF, VE)	£25
BETROOT WELLINGTON Wrapped in mushrooms & puff pastry, celeriac purée, shimeji mushrooms, tofu (VE)	£28		

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

WARRENDALE WAGYU DENVER STEAK (8oz)	£49
HIMALAYAN SALT AGED BEEF FILLET (8oz)	£49
HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)	£43
HIMALAYAN SALT AGED RIBEYE STEAK (8oz)	£44
A5 KAGOSHIMA WAGYU FILLET (6oz)	£100
WILKINSON'S HERB FED CHICKEN BREAST	£33
WHOLE GRILLED NATIVE LOBSTER	£68
Served with garlic butter, green salad, fries	
Glazed with thermidor sauce	£5
T-BONE STEAK (35oz FOR TWO TO SHARE)	£95

Add half a grilled native lobster to any main course £29

Sides

Fries | Mashed potato | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes
Haxby Bakehouse sourdough with butter | Jospier grilled vegetables All £7

Truffled mash | Truffle & parmesan fries | Ratatouille niçoise All £9 Dauphinoise potatoes (FOR TWO) £15

Desserts

PEAR WILLIAMS TART	£16
Almond frangipane, yoghurt crémeux, tonka ice cream	
EXOTIC FRUIT DÉLICE	£17
Passionfruit whipped mousse, puffed rice, mango, exotic sauce (GF,VE)	
VALRHONA CHOCOLATE WITH MISO & GINGER	£17
Blonde chocolate & miso délice, dark chocolate & ginger 'rocher', glazed bonbon	
MADAGASCAN VANILLA CRÈME BRÛLÉE	£15
Raspberry jam 'dodger' (v)	
SELECTION OF BRITISH ARTISAN CHEESES	£22
Served with chutney, grapes, quince, pickled walnuts, truffle acacia honey & crackers Please ask for today's cheese offering	

Seasonal Classics

APPLE CRUMBLE	£16
Served with a choice of vanilla ice cream or Calvados custard	
STICKY TOFFEE & DATE PUDDING	£16
Butterscotch sauce, vanilla ice cream	
GRANTLEY HALL TIRAMISU	£17
Layered sponge cake soaked in coffee syrup, mascarpone cream, 'dalgona' sauce, Kahlua jellies	

A SELECTION OF HOUSE MADE ICE CREAM & SORBETS

£12 (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.