

Starters

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| ROASTED YORKSHIRE PIGEON BREAST Creamed corn, charred sweetcorn, pancetta crisp, pigeon jus (GF) | £17 | CORNISH SALTED EXMOOR CAVIAR £104 A 20g serve over ice, fresh blinis & crème fraîche | |
| REFINED WHITBY CRAB Cashew nuts, watermelon, cucumber, saffron aioli, squid ink cracker (GF*) | £19 | JERUSALEM ARTICHOKE VELOUTÉ Artichoke crisps, Wiltshire truffle, white truffle oil (GF*, VE) | £15 |
| CLASSIC STEAK TARTARE Chopped beef fillet, egg yolk, Haxby Bakehouse sourdough croutes (GF*) | £19 | ROASTED KING SCALLOPS Celeriac cream, crispy potato, apple marigold (GF) | £23 |
| TWICE BAKED CLASSIC CHEESE SOUFFLÉ Glazed with Quicke's cheddar Mornay sauce Add freshly grated truffle £5 | £17 | BETROOT & WINTER SQUASH SALAD Vegan feta, walnuts, fig leaf dressing (GF, VE) | £15 |
| SCALLOPS AU GRATIN Shallot & white wine cream, Gruyère cheese, spring onions (GF) | £23 | DUCK LIVER & PORT PÂTÉ Madeira jelly, truffle, chutney, toasted brioche (GF*) | £17 |
| SMOKED SALMON & WHITBY CRAB Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF) | £19 | NATIVE LOBSTER RAVIOLO Slow cooked fennel, saffron, bouillabaisse sauce | £28 |

Main Courses

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

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

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

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 | Grilled vegetables £7
Truffled mash | Truffle & parmesan fries | Ratatouille niçoise £9 | Dauphinoise potatoes (FOR TWO) £15

Desserts

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

Seasonal Classics

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

Homemade Ice Cream

3 scoops for £12 (GF*, V)

Madagascar vanilla, Blueberry & clotted cream, Birthday cake, Chocolate fudge brownie, Amarena cherry

Homemade Sorbet

3 scoops for £12 (GF*, VE*)

Strawberry & hibiscus, Double cherry, Lemongrass, Elderflower & ginger beer

Fletchers

RESTAURANT

Lunch Menu

SERVED DAILY

Salads

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| GREEN SALAD Avocado, olives, artichokes, spring onions, edamame beans, lettuce leaves, extra virgin olive oil (VE, GF) | £18 |
| HERB FED CHICKEN BOWL Avocado, gem lettuce, chickpea gremolata (GF) | £23 |
| OAK SMOKED SALMON Spinach, cucumber, radish, dill vinaigrette (GF) | £23 |

Sandwiches

Served with crisps & salad

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| GRANTLEY CLUB SANDWICH Smoked chicken, bacon, Emmental cheese, dressed iceberg lettuce & tomato | £25 |
| OAK SMOKED SALMON SANDWICH Oak smoked salmon, chive cream cheese & cucumber | £23 |
| FREE RANGE EGG SANDWICH Free range egg, shallot mayonnaise & watercress | £18 |

Burgers

Served with fries & salad

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| BUTTERMILK CHICKEN BURGER Brioche bun, truffle mayonnaise, Gruyère cheese & lamb's leaf | £27 |
| PLANT BASED BURGER Seeded bun, plum tomatoes, lettuce & onion chutney (VE) | £26 |

Cream Tea

£22 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 ANGIENNE 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 | £150 |
| Ruinart Rosé | £34 | £180 |
| Ruinart Blanc de Blancs | £34 | £180 |
| Dom Ruinart Blanc de Blancs | - | £420 |

Wines

White

| | 175ml | Bottle |
|---|--------|--------|
| Talisman Grüner Veltliner, Hungary | £11.50 | £48 |
| Ca' Tesore Pinot Grigio, Italy | £12 | £48 |
| Dopff & Irion, Alsace Riesling, France | £13.50 | £54 |
| Marlborough Sauvignon Blanc, New Zealand | £15 | £60 |
| Kingston Estate, Chardonnay, Australia | £15 | £60 |
| Jonty's Ducks, Chenin / Sauvignon, South Africa | £16.50 | £66 |
| Chablis, Burgundy, France | £21 | £84 |
| Cloudy Bay, Sauvignon Blanc, New Zealand | £23 | £92 |

Rosé

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| Château Terrebonne, Côtes de Provence, France | £13.50 | £54 |
| Whispering Angel, Château d'Esclans, Côtes de Provence, France | £18.50 | £74 |
| Les Clans, Château d'Esclans, Côtes de Provence, France | £40 | £160 |

Red

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| El Picador, Merlot, Chile | £11.50 | £46 |
| Rupe Secca, Nero d'Avola, Sicily, Italy | £12 | £48 |
| Rioja Vega, Crianza, Spain | £14 | £55 |
| Château Moulin de Mallet, Bordeaux, France | £13 | £52 |
| Jonty's Ducks, Syrah / Cabernet, South Africa | £16.50 | £66 |
| Oliver Merlin, Bourgogne Pinot Noir, France | £19 | £76 |
| Mendel, Malbec, Argentina | £21 | £84 |

Champagne

| | 125ml | Bottle |
|-----------------------------------|-------|--------|
| Moët & Chandon Impérial | £22 | £120 |
| Moët & Chandon Rosé Impérial | £26 | £140 |
| Veuve Clicquot Yellow Label | - | £130 |
| Bollinger, Special Cuvée | - | £140 |
| Moët & Chandon Grand Vintage 2015 | £37 | £202 |
| Dom Pérignon Vintage 2013 | £68 | £371 |
| Louis Roederer, Cristal | - | £473 |

Compliment your Champagne with the finest British Caviar

CORNISH SALTED EXMOOR CAVIAR £104

A 20g serve over ice, fresh blinis and crème fraiche

Champagne Cocktails & Winter Warmers

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| Royale Châtaigne Spritz £20 | Moguls Spritz £20 |
| Moët & Chandon Impérial, Belle de Brillet, chestnut tincture | Moët & Chandon Impérial, Eminente Reserva 3 Year, Mount Gay Eclipse, honey & cinnamon syrup, banana |
| Eve Spritz £20 | Yuletide Spritz £20 |
| Moët & Chandon Rosé Impérial, Botanist, Cloudy Bay, lime | Moët & Chandon Impérial, Hennessy V.S. black walnut bitters, cinnamon |
| Mulled Wine £16 | Orange Hot Chocolate £16 |
| Merlot, plum, cinnamon, orange | Chocolate, Cointreau Noir, marshmallows, cream |
| Grantley Mulled Apple £16 | |
| Belvedere, apple, star anise, cinnamon, vanilla | |

Beer & Cyder

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| Peroni Red 330ml £6.75 | Peroni Gran Reserva 500ml £10.50 |
| Black Sheep Amber Ale 500ml £7 | Cold Bath Pale 330ml £7 |
| Cold Bath Lager 330ml £7 | Aspall Cyder 500ml £7 |
| Cold Bath 1571 Pale Ale 0.5% 330ml £6.25 | |

Alcohol Free

| | 175ml | Bottle |
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| Kolonne Null - White Riesling, Freiherr von Gleichenstein, Baden, Germany, 0.5% | £11 | £44 |
| Kolonne Null - Cuvée Rouge N°. 03 Grand Verdus, Freiherr von Gleichenstein, Germany, 0.5% | £11 | £44 |

BAX BOTANICS

Alcohol-Free spirits, designed by nature
£9 each

BAX BOTANICS LEMON VERBENA
BAX BOTANICS SEA BUCKTHORN

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.

Hot Drinks

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

