

## Starters

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|---|-----|--|-----|
| <b>ROASTED YORKSHIRE PIGEON BREAST</b><br>Creamed corn, charred sweetcorn, pancetta crisp, pigeon jus (GF)              | £19 | <b>CORNISH SALTED EXMOOR CAVIAR</b> £106<br>A 20g serve over ice, fresh blinis & crème fraîche         |     |
| <b>REFINED WHITBY CRAB</b><br>Cashew nuts, watermelon, cucumber, saffron aioli, squid ink cracker (GF*)                 | £21 | <b>JERUSALEM ARTICHOKE VELOUTÉ</b><br>Artichoke crisps, Wiltshire truffle, white truffle oil (GF*, VE) | £17 |
| <b>CLASSIC STEAK TARTARE</b><br>Chopped beef fillet, egg yolk, sourdough croutes (GF*)                                  | £21 | <b>ROASTED KING SCALLOPS</b><br>Celeriac cream, crispy potato, apple marigold (GF)                     | £25 |
| <b>TWICE BAKED CLASSIC CHEESE SOUFFLÉ</b><br>Glazed with Quicke's cheddar Mornay sauce<br>Add freshly grated truffle £5 | £19 | <b>BEETROOT &amp; WINTER SQUASH SALAD</b><br>Vegan feta, walnuts, fig leaf dressing (GF, VE)           | £17 |
| <b>SCALLOPS AU GRATIN</b><br>Shallot & white wine cream, Gruyère cheese, spring onions (GF)                             | £25 | <b>DUCK LIVER &amp; PORT PÂTÉ</b><br>Madeira jelly, truffle, chutney, toasted brioche (GF*)            | £19 |
| <b>SMOKED SALMON &amp; WHITBY CRAB</b><br>Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)               | £21 | <b>NATIVE LOBSTER RAVIOLO</b><br>Slow cooked fennel, saffron, bouillabaisse sauce                      | £30 |

## Main Courses

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|---|-----|--|-----|
| <b>CELERIC RISOTTO</b><br>Celeriac purée, Parmesan, roasted Hen of the Woods, crispy kale, umami dressing (V*)                    | £29 | <b>FILLET OF BEEF WELLINGTON (FOR TWO)</b><br>Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus<br>£56 per person<br>(please allow 30 minutes) |     |
| <b>WATERFORD FARM PORK</b><br>Slow cooked belly, fillet, crackling, carrot purée, variegated kale, violet potatoes, pork jus (GF) | £34 | <b>BEETROOT WELLINGTON</b><br>Wrapped in mushrooms & puff pastry, celeriac purée, shimeji mushrooms, tofu (VE)   | £30 |
| <b>TANDOORI JOSPER ROASTED MONKFISH</b><br>Bombay potatoes, spinach, curry sauce, coriander (GF)                                  | £38 | <b>GRANTLEY 'FISH &amp; CHIPS'</b><br>Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas   | £30 |
| <b>NORTH COAST HALIBUT</b><br>Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*)                      | £40 | <b>CREAMY POLENTA</b><br>Chargrilled king oyster mushroom & vegetables, cashew crumb, parsley, garlic & lemon dressing (GF, VE)  | £27 |

## 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 £6

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

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

## Sides

Fries | Mashed potato | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes | Haxby Bakehouse sourdough with butter | Grilled vegetables £8

Truffled mash | Truffle & parmesan fries | Ratatouille niçoise £10 | Dauphinoise potatoes (FOR TWO) £16

## Desserts

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| <b>FLAVOURS OF EGGNOG</b><br>Nutmeg, rum, vanilla & cream, gingerbread crunch  | £18 |
| <b>EXOTIC FRUIT DÉLICE</b><br>Passionfruit whipped mousse, puffed rice, mango, exotic sauce (GF, VE)   | £19 |
| <b>DARK CHOCOLATE &amp; CHERRY CUP</b><br>Cherry compote, chocolate sponge & crèmeux, vanilla mousse, marshmallow  | £19 |
| <b>MADAGASCAN VANILLA CRÈME BRÛLÉE</b><br>Raspberry jam 'dodger' (V)   | £17 |
| <b>SELECTION OF BRITISH ARTISAN CHEESES</b><br>Served with chutney, grapes, quince, pickled walnuts, truffle acacia honey & crackers<br>Please ask for today's cheese offering | £24 |

### Seasonal Classics

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| <b>APPLE CRUMBLE</b><br>Served with a choice of vanilla ice cream or Calvados custard  | £18 |
| <b>STICKY TOFFEE &amp; DATE PUDDING</b><br>Butterscotch sauce, vanilla ice cream   | £18 |
| <b>GRANTLEY HALL TIRAMISU</b><br>Layered sponge cake soaked in coffee syrup, mascarpone cream, 'dalгона' sauce, Kahlua jellies | £19 |

### Homemade Ice Cream

3 scoops for £15 (GF\*, V)

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

### Homemade Sorbet

3 scoops for £15 (GF\*, VE\*)

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

# Fletchers

RESTAURANT

## Sunday Menu

### Salads

|  |     |
|--|-----|
| <b>GREEN SALAD</b><br>Avocado, olives, artichokes, spring onions, edamame beans, lettuce leaves, extra virgin olive oil (VE, GF) | £20 |
| <b>HERB FED CHICKEN BOWL</b><br>Avocado, gem lettuce, chickpea gremolata (GF)  | £25 |
| <b>OAK SMOKED SALMON</b><br>Spinach, cucumber, radish, dill vinaigrette (GF)   | £25 |

### Sunday Lunch

Served 12:00 - 15:45

#### SUNDAY BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry, Yorkshire puddings, roasted potatoes, root vegetables, gravy

£56 per person  
(please allow 30 minutes)

**ROASTED YORKSHIRE BEEF STRIPLOIN** £37  
Yorkshire pudding, roasted potatoes, root vegetables, beef gravy (GF\*)

**ROASTED LOIN OF YORKSHIRE PORK** £35  
Crackling, Yorkshire pudding, roasted potatoes, root vegetables, pork jus, apple sauce (GF\*)

**SUNDAY BEETROOT WELLINGTON** £30  
Wrapped in mushrooms & puff pastry, root vegetables, roasted potatoes, gravy (VE)

**SIDES | Dauphinoise potatoes (FOR TWO)** £16  
Cauliflower cheese | Buttered mash £8

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                | £32   | £190   |
| Ruinart Rosé                | £36   | £210   |
| Ruinart Blanc de Blancs     | --    | £220   |
| Dom Ruinart Blanc de Blancs | --    | £600   |

## Wines

### White

|   | 125ml | Bottle |
|---|-------|--------|
| Grüner Veltliner, Talisman, Hungary, 2023                       | £10   | £50    |
| Pinot Grigio, Ca' Tesore, Friuli, Italy, 2023                   | £11   | £50    |
| Riesling, Dopff & Irion, Alsace, France, 2021                   | £12   | £60    |
| Chenin Blanc Blend, Jonty's Ducks, Avondale Estate, Paarl, 2020 | £13   | £70    |
| Chablis, Domaine Testut, Burgundy, France, 2022                 | £16   | £90    |
| Sauvignon Blanc, Cloudy Bay, Marlborough, 2023                  | £18   | £100   |

### Rosé

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|---|-----|-----|
| Rioja Rosé, Bodegas Bagordi, Rioja, Spain, 2022 | £10 | £50 |
| Bolney Estate, Rosé, Sussex, England, 2020      | £13 | £80 |
| Whispering Angel, Provence, France, 2023        | £15 | £80 |

### Red

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|--|-----|-----|
| Nero d'Avola, Rupe Secca, Sicily, Italy, 2022              | £10 | £50 |
| Bordeaux Supérieur, Château Moulin de Mallet, France, 2020 | £11 | £55 |
| Rioja Crianza, Vega, Rioja, Spain, 2020                    | £12 | £60 |
| Syrah/Cabernet, Jonty's Ducks, South Africa, 2018          | £14 | £70 |
| Malbec, "Terrazas de Los Andes", Mendoza, Argentina, 2020  | £14 | £70 |
| Pinot Noir, Oliver Merlin, Burgundy, France, 2021          | £18 | £95 |

Please ask to see the Estate Wine List for our full selection

## Sparkling

|  | 125ml | Bottle |
|--|-------|--------|
| Moët & Chandon Impérial                | £23   | £130   |
| Moët & Chandon Rosé Impérial           | £26   | £150   |
| Veuve Clicquot Yellow Label            | --    | £140   |
| Moët & Chandon Grand Vintage 2015      | £38   | £220   |
| Dom Pérignon Vintage 2013              | £75   | £450   |
| Classic Cuvée, Nyetimber, Sussex, N.V. | --    | £100   |
| Rosé, Nyetimber, Sussex, N.V.          | --    | £120   |

Compliment your Champagne with the finest British Caviar

**CORNISH SALTED EXMOOR CAVIAR £106**  
A 20g serve over ice, fresh blinis and crème fraîche

## Champagne Cocktails & Winter Warmers

|  |  |
|--|--|
| <b>Eve Spritz</b> £22                                    | <b>Yuletide Spritz</b> £23   |
| Moët & Chandon Rosé Impérial, Botanist, Cloudy Bay, lime | Moët & Chandon Impérial, Grand Marnier, cinnamon syrup, lemon juice, lemon bitters |
| <b>Mulled Wine</b> £18                                   | <b>Orange Hot Chocolate</b> £18  |
| Merlot, plum, cinnamon, orange                           | Chocolate, Cointreau Noir, marshmallows, cream                                     |
| <b>Grantley Mulled Apple</b> £18                         |  |
| Belvedere, apple, star anise, cinnamon, vanilla          |  |

## Beer & Cyder

|  |                                      |
|--|--------------------------------------|
| <b>Peroni Red</b> 330ml £9                   | <b>Peroni Gran Reserva</b> 500ml £12 |
| <b>Black Sheep Amber Ale</b> 500ml £9        | <b>Cold Bath Pale</b> 330ml £8       |
| <b>Cold Bath Lager</b> 330ml £8              | <b>Aspall Cyder</b> 500ml £9         |
| <b>Cold Bath 1571 Pale Ale 0.5% 330ml £7</b> |                                      |

## Alcohol Free

|  | 125ml | Bottle |
|--|-------|--------|
| Kolonne Null - White Riesling, Freiherr von Gleichenstein, Baden, Germany, 0.5%          | £12   | £60    |
| Kolonne Null - Cuvée Rouge N° 03 Grand Verdus, Freiherr von Gleichenstein, Germany, 0.5% | £12   | £60    |

### BAX BOTANICS

Alcohol-Free spirits, designed by nature  
£11 each

BAX BOTANICS LEMON VERBENA  
BAX BOTANICS SEA BUCKTHORN

## Hot Drinks

### SELECTION OF TEAS £7 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 £7 each

All coffees are available as decaffeinated

#### Double Espresso

#### Latte | Cappuccino

#### Flat White | Americano

#### Freshly Ground Cafetière for Two | £14

