

Fletchers

RESTAURANT

Dinner MENU



STARTERS

PEA & HAM SOUP Alsace bacon, mint, warm bread	£12.50	CLASSIC STEAK TARTARE Chopped beef fillet, egg yolk, Vanora's sourdough croutes	£17.50
SMOKED SALMON & WHITBY CRAB Oak smoked salmon, fennel & dressed crab, dill lemon cream	£15.50	CHARRED ASPARAGUS Warm asparagus spears, hollandaise sauce, summer truffle (GF, V)	£13.00
ROASTED SCALLOPS Caramelised cauliflower purée capers, golden raisins, oyster leaf (GF)	£19.50	PRAWN COCKTAIL Dressed prawns, pink grapefruit, smoked paprika, pickled cucumber, Exmoor caviar (GF)	£15.50
VINTAGE POTATOES Charcoal, roasted garlic, ox tongue broad beans (GF)	£13.00	YELLISON'S CREAM CHEESE MOUSSE Granola, pickled summer vegetables mushrooms (V)	£12.50
BURRATA Burrata cheese, Heritage tomatoes pine nuts, lemon infused rapeseed oil, basil (GF, V)	£12.50	DUCK LIVER & PORT PÂTÉ Orchard apple chutney, toasted brioche	£12.50

MAINS



WHOLE BAKED LEMON SOLE £25.50
Buttered jersey royals, baby leeks,
almond beurre noisette (GF)

SALT AGED YORKSHIRE LAMB £26.00
RUMP
Pea purée, braised shallots, fondant
potato, lamb jus (GF)

LOBSTER LINGUINI £29.50
Native lobster, linguini, crème fraîche,
red chilli

NORTH ATLANTIC HALIBUT £27.50
Braised chicory, smoked cods roe, capers,
chicken butter sauce (GF)

ROASTED KING OYSTER £20.50
MUSHROOMS
Warm black quinoa, charred leeks, wild
mushroom, chive sauce (VE)

RISOTTO OF SUMMER VEGETABLES £22.50
Dale End cheddar, watercress (GF, V)

FILLET OF BEEF WELLINGTON
(for two) £70.00

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

(Please allow 30 minutes)

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, fries and red wine jus (excluding Lobster) (GF)

SIGNATURE SALT AGED BEEF FILLET (8oz) £35.50

WATERFORD FARM SIRLOIN STEAK (8oz) (GF) £30.00

HERB FED CHICKEN BREAST £28.00

CÔTE DE BOEUF (16oz for two to share) £68.50

GRILLED NATIVE LOBSTER

Served with garlic butter Half £40.00

green salad, fries Whole £75.00

Add Bearnaise sauce or Peppercorn sauce £4.00

SIDE DISHES

Fries | Buttered kale | House salad | Heritage potatoes | Tenderstem
broccoli with toasted almonds | Lyonnaise potatoes | Vanoras Bakery
sourdough with butter **All £4.50**

Grilled vegetables **£5.00** | Truffled mash **£7.00**

DESSERTS



YORKSHIRE STRAWBERRY PETIT GÂTEAU Pimms jelly, local elderflower fresh strawberries	£11.00
SINGLE ORIGIN CHOCOLATE DÉLICE Layers of Grand Cru chocolate, chocolate sablé Breton caramel vanilla	£11.00
MODERN RASPBERRY FRANGIPANE TART Almond, vanilla, lemon, basil	£10.50
CHOCOLATE & MINT Chocolate mint Aero, seasonal berries, sorbet (VE)	£9.50
A SELECTION OF ARTISAN CHEESE Served with quince, chutney, oat biscuits	£12.50