

# Fletchers

RESTAURANT

## Dinner MENU



### STARTERS

#### CORNISH SALTED EXMOOR CAVIAR

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

£104.00

#### ROASTED SCALLOPS £19.50

Apple, celeriac, hazelnuts (GF)

#### CLASSIC STEAK TARTARE £17.50

Chopped beef fillet, egg yolk, Vanora's  
sourdough croutes

#### DRESSED SUMMER BEETS £13.50

Yorkshire blue cheese, savoury granola,  
garden herbs (V)

#### SMOKED SALMON & WHITBY CRAB £15.50

Oak smoked salmon, fennel & dressed  
crab, dill lemon cream

#### YORKSHIRE LAMB BELLY £14.00

Ewes curd, smoked garlic, peas, broad  
beans, pickled mustard seeds (GF)

#### TORCHED EAST COAST MACKEREL £13.50

Cucumber, citrus, horseradish cream  
(GF)

#### POTTED SALMON & BROWN SHRIMP £14.50

Sour cream, kohlrabi, chive oil (GF)

#### COURGETTE & GARDEN LEEK SOUP £12.50

Goats cheese bon bon, chive oil (V)

## MAINS



### FILLET OF BEEF WELLINGTON

(for two) £80.00

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

(Please allow 30 minutes)

### NORTH ATLANTIC HALIBUT STEAK

Cooked on the bone, grilled over coal,  
buttered hispi cabbage, warm cockle and  
parsley vinaigrette (GF)

£32.00

### CAULIFLOWER AND TRUFFLE RISOTTO

Roasted florets, crispy hen's egg,  
parmesan

£24.50

### EAST COAST COD

Cauliflower purée, tempura courgette  
flower, coastal herbs, smoked cod's roe

£26.00

### WATERFORD FARM PORK FILLET AND BELLY

£27.00

Choucroute garnie, young turnips, pork jus  
(GF)

### RAGOUT OF GNOCCHI

£23.50

Leeks, mushrooms, spinach, cepe and  
thyme sauce (VE)

## 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 dressed leaves (excluding Lobster) (GF)

**SIGNATURE SALT AGED BEEF FILLET (8oz) (GF)** £35.50

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

**T-BONESTEAK (14oz) (GF)** £40.00

**HERB FED CHICKEN BREAST (GF)** £28.00

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

**WHOLE GRILLED NATIVE LOBSTER** £50.00

Served with garlic butter, green salad, fries

**Add Red Wine Jus, Béarnaise or Peppercorn Sauce** £4.00

## SIDE DISHES

Fries | Buttered kale | House salad | Heritage potatoes  
Tenderstem broccoli with toasted almonds | Lyonnaise potatoes  
Vanora's Bakery sourdough with butter **All £4.50**  
Josper grilled vegetables **£5.00** | Truffled mash **£7.00**

## DESSERTS



<b>MADAGASCAN VANILLA CRÈME BRÛLÉE</b>	£9.50
Guernsey cream, amaretti biscuit (V)	
<b>VACHERIN OF APRICOTS</b>	£11.00
Sauternes jelly, aerated crème fraîche, lemon verbena, meringue	
<b>WARM DARK CHOCOLATE TART</b>	£12.00
70% Grand Cru Chocolate, chocolate dentelle, milk ice cream (V)	
<b>ISAPHAN DÉLICE</b>	£11.00
Fresh raspberries, lychee crèmeux, raspberry & rosewater ganache	
<b>HAZELNUT MACARON</b>	£10.50
Roasted hazelnut buttercream, mango, passionfruit & yuzu compote (VE)	
<b>HOUSE MADE ICE CREAM &amp; SORBET</b>	£9.50 <i>(3 scoops)</i>
Madagascar Vanilla (V)   Pistachio (V)   Salted Caramel & Popcorn (V) Yorkshire Forced Rhubarb Sorbet (VE)   Coconut Sorbet (VE)   Blackcurrant Sorbet (VE)	
<b>A SELECTION OF ARTISAN CHEESE</b>	£12.50
Served with quince, chutney & oat biscuits	