

Fletchers

RESTAURANT

Dinner MENU

STARTERS

BALLOTINE OF HAM HOCK Bean & kale pesto dressing, flat peach, endive (GF)	£13.50	WHITE ONION SOUP Crispy onions, sherry vinegar reduction (V)	£12.50
SMOKED SALMON & WHITBY CRAB Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£15.50	ROASTED SCALLOPS Apple, celeriac, hazelnut (GF)	£19.50
BREAST OF LOCAL WOOD PIGEON Jerusalem artichokes, chanterelles, Doreen's black pudding, pigeon jus	£14.50	GREEK SALAD Kalamata olives, cherry tomatoes, vegan feta, cucumber, oregano, cabernet sauvignon vinaigrette (VE)	£13.00
CLASSIC STEAK TARTARE Chopped beef fillet, egg yolk, Vanora's sour-dough croutes	£17.50	DUCK LIVER & PORT PÂTÉ Madeira jelly, truffle, chutney, toasted brioche	£14.00
TRADITIONAL SMOKED EEL Potato and grain mustard salad, caviar, granny smith	£17.00	SMOKED HADDOCK & SPRING ONION FISH CAKE Rapeseed oil tartare sauce, anchovy, bitter leaf salad	£14.50

MAINS

CAULIFLOWER & TRUFFLE RISOTTO Roasted florets, crispy hen's egg, parmesan	£24.50	FILLET OF BEEF WELLINGTON (FOR TWO) Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus (please allow 30 minutes)	£85.00
ROASTED VENISON LOIN Braised red cabbage, faggot, kale, squash, blackberries, venison jus	£32.00	RIGATONI PASTA Jerusalem artichoke cream, artichoke crisps, fresh truffle, parmesan	£24.00
FILLET OF JOHN DORY Crushed ratte potatoes, clam and mussel verjus sauce	£32.00	GRANTLEY 'FISH & CHIPS' Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	£25.50
NORTH ATLANTIC STONE BASS Baby squid, braised fennel, saffron & fennel puree, semi dried tomatoes, red pepper butter sauce (GF)	£30.00	CELERIAC STEAK Puy lentils, sherry vinegar, charred tenderstem broccoli, parsley (VE)	£24.00

ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST PLEASE
ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS

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)

ABERDEEN ANGUS BEEF FILLET (8oz)	£39.50
32-DAY DRY AGED SIRLOIN STEAK (8oz)	£34.00
T-BONE STEAK (14oz)	£48.00
HERB FED CHICKEN BREAST	£28.50
CÔTE DE BOEUF (16oz FOR TWO TO SHARE)	£72.50
WHOLE GRILLED NATIVE LOBSTER Served with garlic butter, green salad, fries	£50.00

ADD red wine jus, béarnaise sauce 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 £4.50

Grilled vegetables £5.00 Truffled mash £7.00

Truffle & parmesan fries £7.00



DESSERTS

MADAGASCAN VANILLA CRÈME BRÛLÉE Orange & cinnamon amaretti biscuit (V, GF)	£11.50	YORKSHIRE BLACKBERRY DÉLICE Glazed blackberry mousse, blackberry confit & ganache, light vanilla sponge (VE, GF)	£12.00
BLACKCURRANT AND HAZELNUT TART Hazelnut sablé pastry, hazelnut cream, blackcurrant ganache, mascarpone cream	£12.00	A SELECTION OF ARTISAN CHEESE Served with quince, spiced fruit chutney, & oat biscuits	£16.00
WARM APPLE PITHIVIER Almond cream, apple compote, citrus & vanilla crème anglaise, vanilla ice cream (V)	£11.00	HOMEMADE ICE CREAM & SORBET Ice Cream (V): Madagascan vanilla Double chocolate chunk Roasted strawberry Honeycomb & toasted marshmallow Butterscotch	£8.95 (3 scoops)
VALRHONA GRAND CRU CHOCOLATE CYLINDER Pecan nut sponge, chocolate bavaois, yuzu confit, caramelised pecans	£14.00	Sorbet (V): Cherry Pineapple buttermilk Mojito Raspberry	