

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, 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 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 Buttered jersey royals, baby leeks, almond beurre noisette (GF)	£25.50	ROASTED KING OYSTER MUSHROOMS Warm black quinoa, charred leeks, wild mushroom, chive sauce (VE)	£20.50
SALT AGED YORKSHIRE LAMB RUMP Pea purée, braised shallots, fondant potato, lamb jus (GF)	£26.00	RISOTTO OF SEASONAL VEGETABLES Dale End cheddar, watercress (GF, V)	£22.50
SHELLFISH RIGATONI Lobster, crab, chilli, shellfish sauce, chervil	£29.50	<div style="border: 1px solid black; padding: 10px; text-align: center;"><p>FILLET OF BEEF WELLINGTON (for two) £70.00</p><p>Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus</p><p>(Please allow 30 minutes)</p></div>	
NORTH ATLANTIC HALIBUT Braised chicory, smoked cods roe, capers, chicken butter sauce (GF)	£27.50		

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 green salad, fries	Half £40.00 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



MADAGASCAN VANILLA CRÈME BRÛLÉE Guernsey cream, hazelnut shortbread	£9.50
YORKSHIRE BLACKBERRIES Buttermilk mousse, confit blackberry, white chocolate, tarragon	£11.00
GRAND CRU 50% CHOCOLATE Caramelised banana in rum, pecan praline bavarois, yuzu banana crémeux	£11.50
GRANTLEY HALL APPLE PIE Warm calvados crème anglaise, vanilla ice cream	£11.00
FRENCH MACARON Seasonal berries, vanilla buttercream, berry violet sorbet (VE)	£10.50
A SELECTION OF HOUSE MADE ICE CREAM & SORBET Vanilla Chocolate Chip Strawberry Cheesecake Banana Passionfruit Sorbet Coconut Sorbet Berry Violet Sorbet	£8.95 <i>(3 scoops)</i>
A SELECTION OF ARTISAN CHEESE Served with quince, chutney, oat biscuits	£12.50