

Fletchers

RESTAURANT

Dinner MENU



STARTERS

CORNISH SALTED EXMOOR CAVIAR

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

£104.00

ROASTED SCALLOPS £19.50

Apple, celeriac, hazelnuts (GF)

CLASSIC STEAK TARTARE £17.50

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

BURRATA £12.00

Isle of Wight tomatoes, pine nuts, basil,
olive oil (V, GF)

YORKSHIRE LAMB BELLY £14.00

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

SMOKED SALMON & WHITBY CRAB £15.50

Oak smoked salmon, fennel & dressed
crab, dill lemon cream (GF)

SMOKED HADDOCK & SPRING ONION FISH CAKE £14.50

Rapeseed oil tartare sauce, anchovy
and bitter leaf salad

BALLOTINE OF HAM HOCK £13.50

Bean and kale pesto dressing, flat
peach, endive (GF)

DUCK LIVER & PORT PÂTÉ £14.00

Madeira jelly, truffle, chutney, toasted
brioche

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 STONE BASS £30.00

Baby squid, braised fennel, saffron and
fennel puree, semi dried tomatoes, red
pepper butter sauce (GF)

CAULIFLOWER AND TRUFFLE RISOTTO £24.50

Roasted florets, crispy hen's egg,
parmesan

EAST COAST COD £26.00

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

WATERFORD FARM PORK FILLET £27.00 AND BELLY

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)

ABERDEEN ANGUS BEEF FILLET (8oz)(GF) £37.50

32-DAY DRY AGED SIRLOIN STEAK (8oz)(GF) £32.00

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(GF) £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



MADAGASCAN VANILLA CRÈME BRÛLÉE	£10.00
Amaretti biscuit (V, GF)	
PISTACHIO & MORELLO CHERRY LAYER CAKE	£12.00
Pistachio sponge, cherry jelly, yoghurt mousse, glazed cherry crémeux	
VALRHONA CHOCOLATE & HAZELNUT TART	£12.00
Hazelnut praline, 70% chocolate, whipped milk chocolate ganache	
REDBERRIES	£11.00
Chiffon sponge, berry compote, fresh seasonal berries, white chocolate	
YORKSHIRE STRAWBERRY CYLINDER	£11.00
Glazed confit strawberries, strawberry vanilla ganache, layered sponge (GF, VE)	
HOMEMADE ICE CREAM & SORBET	£8.95 <i>(3 scoops)</i>
Madagascar vanilla Roasted strawberry Honeycomb & toasted marshmallow Coffee	
Cherry sorbet Red berry & vanilla sorbet Papaya lime sorbet Raspberry sorbet	
<i>Ice Cream (V)</i>	
A SELECTION OF ARTISAN CHEESE	£12.50
Served with quince, chutney & oat biscuits	