

# Fletchers

RESTAURANT

## Dinner Menu

### Starters

<b>COUNTRY TERRINE</b> House pickles, Pommery mustard mayonnaise, toasted brioche	£17.00	<b>VELOUTÉ OF CHESTNUT MUSHROOMS</b> Pickled shimeji, chive oil (VE)	£13.50
<b>SMOKED SALMON &amp; WHITBY CRAB</b> Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£17.00	<b>ROASTED KING SCALLOPS</b> Shallot & white wine cream, glazed Gruyère cheese, spring onions (GF)	£21.50
<b>SCALLOP &amp; CRAB RAVIOLO</b> Wilted spinach, crispy leeks, shellfish bisque	£19.50	<b>ENDIVE</b> Chicory leaves, vegan blue cheese dressing, crispy capers, candied walnuts (VE)	£14.50
<b>CLASSIC STEAK TARTARE</b> Chopped beef fillet, egg yolk, Haxby Bakehouse sourdough croutes	£18.50	<b>DUCK LIVER &amp; PORT PÂTÉ</b> Madeira jelly, truffle, chutney, toasted brioche	£15.00
<b>TWICE BAKED CLASSIC CHEESE SOUFFLÉ</b> Glazed with Quicke's cheddar Mornay sauce <i>Add freshly grated spring truffle £4.50</i>	£16.50	<b>BURRATA</b> Gazpacho, olives, pickled cucumber, semi-dried tomatoes, basil	£15.00

### Mains

<b>CACIO E PEPE RISOTTO</b> Cracked black pepper & parmesan risotto, spring vegetables, herbs	£26.00	<b>FILLET OF BEEF WELLINGTON (FOR TWO)</b> Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus <i>(please allow 30 minutes)</i>	£49.50 <i>per person</i>
<b>YORKSHIRE DUCK A L'ORANGE</b> Roasted breast, braised chicory, burnt orange, carrot purée, duck leg pastilla	£36.00	<b>NORTH ATLANTIC HALIBUT</b> Broccoli purée, crab cake, Yorkshire coast sea herbs, almond & smoked garlic velouté	£36.00
<b>PAN ROASTED COD LOIN</b> Warm tartare sauce, mussels, braised gem, Parmentier potatoes	£29.00	<b>CONFIT HISPI CABBAGE</b> Slow-cooked in Wharfe Valley rapeseed oil with smoked almond romesco sauce, herb crumb (VE)	£24.50

## From the Jospier Grill

The Jospier 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)

WARRENDALE WAGYU DENVER STEAK (8oz)	£47.50
ABERDEEN ANGUS BEEF FILLET (8oz)	£46.50
32-DAY DRY AGED SIRLOIN STEAK (8oz)	£37.50
WILKINSON'S HERB FED CHICKEN BREAST	£31.50
HERITAGE BREED RIBEYE STEAK (8oz)	£39.50
WHOLE GRILLED NATIVE LOBSTER Served with garlic butter, green salad, fries	£65.00
CÔTE DE BOEUF (16oz FOR TWO TO SHARE)	£90.00

Add half a grilled native lobster to any main course	£28.50
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## Sides

Fries | Buttered kale | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes  
Haxby Bakehouse sourdough with butter | Jospier grilled vegetables  
All £6.00

Truffled mash | Truffle & parmesan fries £8.50

Dauphinoise potatoes (FOR TWO) £14.00

## Desserts

MADAGASCAN VANILLA CRÈME BRÛLÉE Lemon amaretti biscuit (GF, V)	£13.50	YORKSHIRE STRAWBERRY 'FRAISIER' Croft Top Farm & Annabel's strawberries, light vanilla sponge cake, vanilla crème	£15.00
VALRHONA CHOCOLATE WITH HAZELNUT Grand Cru chocolate, 100% roasted hazelnut paste, chocolate crunch	£15.50	PAVÉ OF EXOTIC FRUITS Pecan sponge, passionfruit & guava crémeux, mango confit (GF, VE)	£15.00
CARAMELISED PAIN PERDU Honey & vanilla poached peaches, raspberries, iced Yorkshire honey parfait	£14.50	SELECTION OF BRITISH ARTISAN CHEESES Served with quince, spiced fruit chutney & oat biscuits	£16.50

### A SELECTION OF HOUSE MADE ICE CREAM & SORBETS

£11.50 (3 scoops)

ICE CREAM (V): Madagascan vanilla | Lemon meringue | Sri Lankan coconut | Strawberry cheesecake | Rocky road

SORBET (VE): Pimm's | Peach iced tea | Summer berries | Apricot & cardamom

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN.  
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.