

Fletchers

RESTAURANT

OPEN DAILY 12PM - 6PM

Norton Classics

A selection of our favourite Norton beverages

GRANTLEY PIMMS 500ml £14.50 1LTR PITCHER TO SHARE £27.50	HOUSE ROSÉ HENRI GAILLARD, CÔTES DE PROVENCE 175ml £9.80 BOTTLE £39.00	HOUSE CHAMPAGNE RUINART BRUT NV, CHAMPAGNE 125ml £17.50 BOTTLE £85.00
GRANTLEY SANGRIA 500ml £14.50 1LTR PITCHER TO SHARE £27.50	HOUSE WHITE TALISMAN, GRÜNER VELTLINER, HUNGARY 175ml £7.30 BOTTLE £29.00	HOUSE ROSÉ CHAMPAGNE RUINART BRUT ROSÉ, CHAMPAGNE 125ml £19.00 BOTTLE £105.00
CLASSIC G&T £11.50	HOUSE RED EL PICADOR MERLOT, CHILE 175ml £7.30 BOTTLE £29.00	

Starters

PEA & HAM SOUP £12.50 Alsace bacon, mint, warm bread
SMOKED SALMON & WHITBY CRAB £15.50 Oak smoked salmon, fennel & dressed crab, dill lemon cream
ROASTED SCALLOPS £19.50 Caramelised cauliflower purée, capers, golden raisins, oyster leaf (GF)
YORKSHIRE CHARCUTERIE £14.50 Pickles, toasted sourdough
BURRATA £12.50 Burrata cheese, Heritage tomatoes, pine nuts, lemon infused rapeseed oil, basil (GF, V)

CLASSIC STEAK TARTARE £17.50 Chopped beef fillet, egg yolk, Vanora's sourdough croutes
CHARRED ASPARAGUS £13.00 Warm asparagus spears, hollandaise sauce, summer truffle (GF, V)
PRAWN COCKTAIL £15.50 Dressed prawns, pink grapefruit, smoked paprika, pickled cucumber, Exmoor caviar (GF)
YELLISON'S CREAM CHEESE MOUSSE £12.50 Granola, pickled summer vegetables, mushrooms (V)
DUCK LIVER & PORT PÂTÉ £12.50 Orchard apple chutney, toasted brioche

Salads

HERB FED CHICKEN BOWL £19.00 Avocado, gem lettuce, chickpea, gremolata (GF)
COLD POACHED SALMON £19.00 Black sesame, mango, spring onion, coriander, pickled cucumber (GF)
BULGUR WHEAT & BEANS £17.00 Seeded bulgur wheat, beans, Yorkshire fettle, mint, Wharfe Valley rapeseed oil (V)

Sandwiches

Sandwiches include crisps & salad
Burgers include fries & salad

CLUB SANDWICH £15.50
OAK SMOKED SALMON £15.00
FREE RANGE EGG MAYONNAISE £13.50
BUTTERMILK CHICKEN BURGER £19.50
PLANT BASED BURGER (VE) £19.50

Main Courses

WHOLE BAKED LEMON SOLE £25.50 Buttered jersey royals, baby leeks, almond beurre noisette (GF)	LOBSTER LINGUINE £29.50 Native lobster, linguini, crème fraîche, red chilli
RISOTTO OF SUMMER VEGETABLES £22.50 Dale End cheddar, watercress (GF, V)	NORTH ATLANTIC HALIBUT £27.50 Braised chicory, smoked cods roe, capers, chicken butter sauce (GF)
SALT AGED YORKSHIRE LAMB RUMP £26.00 Pea purée, braised shallots, fondant potato, lamb jus (GF)	ROASTED KING OYSTER MUSHROOMS £20.50 Warm black quinoa, charred leeks, wild mushroom, chive sauce (VE)
GRANTLEY 'FISH & CHIPS' £24.50 Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	FILLET OF BEEF WELLINGTON (FOR TWO) £70.00 Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus (please allow 30 minutes)

Sides

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

Sunday Lunch Served 12pm - 3pm

ROASTED YORKSHIRE BEEF STRIPLOIN £27.50 Yorkshire pudding, roasted potatoes, root vegetables, beef gravy
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From the Josper

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	CÔTE DE BOEUF (16OZ FOR TWO TO SHARE) £68.50
WATERFORD FARM SIRLOIN STEAK (8oz) £30.00	GRILLED NATIVE LOBSTER Half £40.00 Whole £75.00
HERB FED CHICKEN BREAST £28.00	Served with garlic butter, green salad, fries

ADD bearnaise sauce or peppercorn sauce £4.00
Please speak to a member of staff to advise of any dietary needs, certain dishes can be adapted on request

Afternoon Tea

Traditional Afternoon Tea served 2pm-5pm.
A delicious selection of pastries, cakes, scones & finely cut finger sandwiches.

CREAM TEA £20.00
(Tea & freshly baked scones)

AFTERNOON TEA £37.50

CHAMPAGNE AFTERNOON TEA £52.00

Desserts

YORKSHIRE STRAWBERRY PETIT GÂTEAU £11.00 Pimms jelly, local elderflower, fresh strawberries	CLASSIC GLAZED CRÈME BRÛLÉE £9.50 Madagascan vanilla, hazelnut shortbread
SINGLE ORIGIN CHOCOLATE DÉLICE £11.00 Layers of Grand Cru chocolate, chocolate sablé Breton, caramel, vanilla	CHOCOLATE & MINT £9.50 Chocolate mint Aero, seasonal berries, sorbet (VE)
MODERN RASPBERRY FRANGIPANE TART £10.50 Almond, vanilla, lemon, basil	A SELECTION OF ARTISAN CHEESE £12.50 Served with quince, chutney, oat biscuits

House Made Ice Cream

3 Scoops for £8.95

Madagascan Vanilla

Chocolate Caramel Brownie

Cookie Dough | Cherry Ripple

Raspberry, Lychee & Rose Sorbet

Mango, Guava & Passionfruit Sorbet

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





ANNO 1622

VILLA SANDI

Their top wine is the 'La Rivetta', sourced from a single plot in the heart of the Cartizze area of Valdobbiadene. It just has to be tried, and quite simply it is Prosecco at its absolute best. The focus on their wines is all about retaining their freshness whilst still being true to their origins.

	125ml	Bottle
'Vigna La Rivetta' Valdobbiadene Superiore di Cartizze DOCG	-	£79.00
'Nero Extra Brut' Asolo Prosecco Superiore DOCG	-	£59.00
'Rive di San Pietro di Barbozza' Valdobbiadene Prosecco Superiore DOCG	-	£48.00
'Il Fresco' Treviso, Prosecco DOC	£8.50	£41.00
'Il Fresco' Rosé	£9.50	£45.00

Wines

Rosé

	175ml	Bottle
Angels Flight, Zinfandel Blush, USA	£9.50	£35.00
Henri Gaillard, Côtes de Provence, France	£9.80	£39.00

Red

El Picador, Merlot, Chile	£7.30	£29.00
Rupe Secca, Nero d'Avola, Sicily, Italy	£7.80	£31.00
Rioja Vega, Crianza, Spain	£9.30	£37.00
Château Moulin de Mallet, Bordeaux, France	£9.80	£37.00
Jonty's Ducks, Syrah / Cabernet, South Africa	£12.50	£47.00
Machard de Gramont, Pinot Noir 'le Chapitre', France	£14.80	£58.00
Mendel, Malbec, Argentina	£16.50	£66.00

White

Talisman Grüner Veltliner, Hungary	£7.30	£29.00
Ca' Tesore Pinot Grigio, Italy	£7.80	£31.00
Kuki, Marlborough Sauvignon Blanc, New Zealand	£9.30	£37.00
Dopff & Irion, Alsace Riesling, France	£9.80	£39.00
Kingston Estate, Chardonnay, Australia	£10.95	£44.00
Jonty's Ducks, Chenin / Sauvignon, South Africa	£12.50	£48.00
Domaine Testut, Chablis, France	£14.80	£57.00

Champagne

	125ml	Bottle	Magnum
Gardet Brut Tradition	£14.50	£65.00	-
Ruinart NV	£14.50	£85.00	-
Ruinart Rosé NV	£19.00	£105.00	-
Magnum of Ruinart NV	-	-	£150.00
Dom Perignon	-	£210.00	-
Louis Roederer Cristal	-	£299.00	-

Spritzers

£10.75 each

Italian Blood Orange Soda Aperol, rosemary & blood orange	Light Mexican Lime Soda Premium vodka, lime & yuzu
White Grape & Apricot Soda White vermouth, grape & apricot mint & lemon	Garden Raspberry & Rose Soda Pink gin with fresh raspberries & essence of rose

Soft Drinks

FRUIT JUICES Apple, Orange, Cranberry, Pineapple	£4.00
RAISTHORPE YORKSHIRE TONIC WATER Indian, Strawberry & Pomegranate	£3.50
COCA-COLA	£3.50
DIET COCA-COLA	£3.50

FEVER-TREE
£3.50 each
TONIC WATER Indian, Light, Mediterranean
SODA WATER
GINGER BEER
GINGER ALE

Beer, Cider & Non Alcoholic Beer

Peroni Red	330ml	£5.00
Asahi	330ml	£5.00
Black Sheep Ale	500ml	£5.75
Aspall Cider	330ml	£5.75
Peroni Libera 0%	330ml	£4.00

SELECTION OF TEAS £4.75 each

Kenilworth Ceylon A high-grade Orange Pekoe tea with a rich, fragrant & floral aroma. It has a malty flavour with subtle hints of spice & eucalyptus.
Earl Grey A classic blend of Earl Grey using a base of Chinese black tea & it's floral flavour is derived from Bergamot oil.
Orange Blossom Oolong A flavoured Taiwanese oolong tea, blended with orange peel & natural orange oil. The toasted oolong gives a bold brewing cup, with delicate citrus notes.

Hot Drinks

Cloud Catcher A blend of cherry, sour cherry, kiwi, coconut & apple pieces. This infusion produces an exceptionally fruity flavoured brew, with sweet notes throughout.
Peppermint A Serbian whole leaf peppermint which provides a fuller & more minty cup. The shredded leaf allows for a faster infusion- 100% caffeine free.
English Breakfast A unique blend of 17 Assam teas. It has a full, malty flavour & a rich, dark colour. Can be served with or without milk.

COFFEES £4.75 each All coffees are available as decaffeinated
Espresso
Double Espresso
Latte Cappuccino
Flat White Americano
Freshly Ground Cafetière

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