

Starters

COUNTRY TERRINE House pickles, Pommery mustard mayonnaise, toasted brioche	£17.00
SMOKED SALMON & WHITBY CRAB Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£17.00
SCALLOP & CRAB RAVIOLO Wilted spinach, crispy leeks, shellfish bisque	£19.50
CLASSIC STEAK TARTARE Chopped beef fillet, egg yolk, Haxby Bakehouse sourdough croutes	£18.50
TWICE BAKED CLASSIC CHEESE SOUFFLÉ Glazed with Quicke's cheddar Mornay sauce <i>Add freshly grated spring truffle £4.50</i>	£16.50

CORNISH SALTED EXMOOR CAVIAR £104.00
A 20g serve over ice, fresh blinis & crème fraîche

VELOUTÉ OF CHESTNUT MUSHROOMS Pickled shimeji, chive oil (VE)	£13.50
ROASTED KING SCALLOPS Shallot & white wine cream, glazed Gruyère cheese, spring onions (GF)	£21.50
ENDIVE Chicory leaves, vegan blue cheese dressing, crispy capers, candied walnuts (VE)	£14.50
DUCK LIVER & PORT PÂTÉ Madeira jelly, truffle, chutney, toasted brioche	£15.00
BURRATA Gazpacho, olives, pickled cucumber, semi-dried tomatoes, basil	£15.00

Main Courses

CACIO E PEPE RISOTTO Cracked black pepper & parmesan risotto, spring vegetables, herbs	£26.00
YORKSHIRE DUCK A L'ORANGE Roasted breast, braised chicory, burnt orange, carrot purée, duck leg pastilla	£36.00
PAN ROASTED COD LOIN Warm tartare sauce, mussels, braised gem, Parmentier potatoes	£29.00
NORTH ATLANTIC HALIBUT Broccoli purée, crab cake, Yorkshire coast sea herbs, almond & smoked garlic velouté	£36.00

FILLET OF BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus
*£49.50 per person
(please allow 30 minutes)*

GNOCCHI Wild mushrooms, porcini cream, fresh truffle, shaved parmesan	£25.00
GRANTLEY 'FISH & CHIPS' Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	£28.50
CONFIT HISPI CABBAGE Slow-cooked in Wharfe Valley rapeseed oil with smoked almond romesco sauce, herb crumb (VE)	£24.50

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, dressed leaves and a choice of either fries, heritage potatoes or Lyonnaise potatoes (excluding Lobster) (GF) Add red wine jus, béarnaise sauce or peppercorn sauce £5.00

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

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

Sides

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

Truffled mash | Truffle & parmesan fries £8.50

Dauphinoise potatoes (FOR TWO) £14.00

Sunday Lunch

Served 12:00 - 15:00

ROASTED YORKSHIRE BEEF STRIPLOIN £32.50

Yorkshire pudding, roasted potatoes, root vegetables, beef gravy

Cream Tea

£20.00 per person | Served 12:00 - 15:00

Freshly made scones & tea

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 crèmeux, 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

Homemade Ice Cream

3 Scoops for £11.50 (V)

Madagascan vanilla | Lemon meringue | Sri Lankan coconut | Strawberry cheesecake | Rocky road

Homemade Sorbet

3 Scoops for £11.50 (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.

A discretionary 12.5% service charge will be added to your bill.



Fletcher's

RESTAURANT

Lunch Menu

SERVED DAILY

Salads

GREEN SALAD £17.50
Avocado, olives, artichokes, spring onions, edamame beans, lettuce leaves, extra virgin olive oil (VE, GF)

HERB FED CHICKEN BOWL £23.00
Avocado, gem lettuce, chickpea gremolata (GF)

OAK SMOKED SALMON £23.00
Spinach, cucumber, radish, dill vinaigrette (GF)

Sandwiches

Served with crisps & salad

GRANTLEY CLUB SANDWICH £23.50
Smoked chicken, bacon, dressed iceberg lettuce & tomato

OAK SMOKED SALMON SANDWICH £21.50
Oak smoked salmon, chive cream cheese & cucumber

FREE RANGE EGG SANDWICH £16.50
Free range egg, shallot mayonnaise & watercress

Burgers

Served with fries & salad

BUTTERMILK CHICKEN BURGER £25.00
Brioche bun, truffle mayonnaise, Gruyère cheese & lamb's leaf

PLANT BASED BURGER £23.50
Seeded bun, plum tomatoes, lettuce & onion chutney (VE)



Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

Ruinart is the world's first established Champagne House, founded in 1729. It is recognised as a Chardonnay specialist, with this grape harvested from vineyards in the Côte des Blancs and Montagne de Reims, at the heart of all the cuvées. Today, art de vivre, refinement and art define the universe of Ruinart, together with a strength derived from three centuries of history.

	125ml	Bottle	Magnum
Ruinart Brut	£26.00	£140.00	£260.00
Ruinart Rosé	£32.00	£170.00	-
Ruinart Blanc de Blancs	£32.00	£170.00	-
Dom Ruinart Blanc de Blancs	-	£400.00	-

Wines

White

	175ml	Bottle
Talisman Grüner Veltliner, Hungary	£10.50	£42.00
Ca' Tesore Pinot Grigio, Italy	£11.00	£44.00
Dopff & Irion, Alsace Riesling, France	£13.00	£52.00
Kuki, Marlborough Sauvignon Blanc, New Zealand	£14.00	£56.00
Kingston Estate, Chardonnay, Australia	£14.50	£58.00
Jonty's Ducks, Chenin / Sauvignon, South Africa	£16.00	£64.00
Domaine Testut, Chablis, France	£20.00	£80.00
Cloudy Bay, Sauvignon Blanc, New Zealand	£22.00	£88.00

Rosé

Château Terrebonne, Côtes de Provence, France	£12.50	£50.00
Whispering Angel, Château d'Esclans, Côtes de Provence, France	£17.50	£70.00
Les Clans, Château d'Esclans, Côtes de Provence, France	£38.00	£152.00

Red

El Picador, Merlot, Chile	£10.50	£42.00
Rupe Secca, Nero d'Avola, Sicily, Italy	£11.50	£46.00
Rioja Vega, Crianza, Spain	£13.00	£52.00
Château Moulin de Mallet, Bordeaux, France	£12.50	£50.00
Jonty's Ducks, Syrah / Cabernet, South Africa	£16.00	£64.00
Oliver Merlin, Bourgogne Pinot Noir, France	£18.00	£72.00
Mendel, Malbec, Argentina	£20.00	£80.00

Champagne

	125ml	Bottle
Moët & Chandon Impérial	£20.00	£110.00
Moët & Chandon Rosé Impérial	£24.00	£130.00
Veuve Clicquot Yellow Label	-	£120.00
Bollinger, Special Cuvée	-	£130.00
Dom Pérignon Blanc	£65.00	£385.00
Louis Roederer, Cristal	-	£450.00

Compliment your Champagne with the finest British Caviar

CORNISH SALTED EXMOOR CAVIAR £104.00

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

Sangria & Spritzers

Grantley Sangria Merlot, Hennessy, Cointreau, orange	£18.00
Strayside Spritz Slingsby Rhubarb, coconut & raspberry syrup, lime, soda	£16.00
Honeyed Lemon Spritz Beesou Honey Aperitif, limoncello, Moët & Chandon Impérial	£20.00
Poppy Spritz Poppy liqueur, Cocchi Americano, Moët & Chandon Rosé Impérial	£20.00

Beer & Cider

Peroni Red	330ml	£6.25	Peroni Gran Reserva	500ml	£9.50
Black Sheep Amber Ale	500ml	£6.50	Cold Bath Pale	330ml	£6.50
Cold Bath Lager	330ml	£6.50	Aspall Cyder	500ml	£6.25
Cold Bath 1571 Pale Ale 0.5%		330ml	£5.75		

Alcohol Free

EINS ZWEI ZERO RIESLING	175ml	Bottle
	£6.00	£36.00
COPENHAGEN SPARKLING TEA BLUE	125ml	Bottle
	£11.00	£55.00

BAX BOTANICS

Alcohol-Free spirits, designed by nature
£9.00 each

BAX BOTANICS LEMON VERBENA
BAX BOTANICS SEA BUCKTHORN

SELECTION OF TEAS £4.95 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.

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 unique blend of 17 Assam teas 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 £4.95 each

All coffees are available
as decaffeinated

Espresso

Double Espresso

Latte | Cappuccino

Flat White | Americano

Freshly Ground Cafetière

