

# Fletchers

RESTAURANT

OPEN DAILY 12PM - 3PM

## Norton Classics

A selection of our favourite Norton beverages



MULLED WINE	£15.00	HOUSE ROSÉ	175ml	£11.80
GRANTLEY MULLED APPLE	£15.00	HENRI GAILLARD, CÔTES DE PROVENCE	BOTTLE	£44.00
RUM PUNCH	£15.00	HOUSE WHITE	175ml	£11.30
GRANTLEY G&T	£16.50	KUKI, MARLBOROUGH SAUVIGNON BLANC, NZ	BOTTLE	£42.00
Made with our Signature Grantley Hall gin		HOUSE RED	175ml	£14.50
		JONTY'S DUCK, SYRAH / CABERNET, SOUTH AFRICA	BOTTLE	£47.00
		HOUSE CHAMPAGNE	125ml	£18.50
		RUIPART BRUT NV, CHAMPAGNE	BOTTLE	£96.00
		HOUSE ROSÉ CHAMPAGNE	125ml	£22.50
		RUIPART BRUT ROSÉ, CHAMPAGNE	BOTTLE	£120.00

## Starters

BALLOTINE OF HAM HOCK	£13.50
Bean & kale pesto dressing, flat peach, endive (GF)	
SMOKED SALMON & WHITBY CRAB	£15.50
Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	
BREAST OF LOCAL WOOD PIGEON	£14.50
Jerusalem artichokes, chanterelles, Doreen's black pudding, pigeon jus	
CLASSIC STEAK TARTARE	£17.50
Chopped beef fillet, egg yolk, Vanora's sourdough croutes	
TRADITIONAL SMOKED EEL	£17.00
Potato and grain mustard salad, caviar, granny smith	

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

WHITE ONION SOUP	£12.50
Crispy onions, sherry vinegar reduction (V)	
ROASTED SCALLOPS	£19.50
Apple, celeriac, hazelnut (GF)	
GREEK SALAD	£13.00
Kalamata olives, cherry tomatoes, vegan feta, cucumber, oregano, cabernet sauvignon vinaigrette (VE)	
DUCK LIVER & PORT PÂTÉ	£14.00
Madeira jelly, truffle, chutney, toasted brioche	
SMOKED HADDOCK & SPRING ONION FISH CAKE	£14.50
Rapeseed oil tartare sauce, anchovy, bitter leaf salad	

## Salads

GREEN SALAD	£17.50
Avocado, olives, artichokes, spring onions, edamame beans, lettuce leaves, extra virgin olive oil (VE, GF)	
HERB FED CHICKEN BOWL	£21.00
Avocado, gem lettuce, chickpea gremolata (GF)	
OAK SMOKED SALMON	£21.00
Spinach, cucumber, radish, dill vinaigrette (GF)	

## Sandwiches

Sandwiches include crisps & salad  
Burgers include fries & salad

GRANTLEY CLUB SANDWICH	£19.50
SMOKED SALMON SANDWICH	£16.50
FREE RANGE EGG MAYONNAISE	£14.50
BUTTERMILK CHICKEN BURGER	£21.00
PLANT BASED BURGER (VE)	£19.50

## Main Courses

CAULIFLOWER & TRUFFLE RISOTTO	£24.50
Roasted florets, crispy hen's egg, parmesan	
ROASTED VENISON LOIN	£32.00
Braised red cabbage, faggot, kale, squash, blackberries, venison jus	
FILLET OF JOHN DORY	£32.00
Crushed ratte potatoes, clam and mussel verjus sauce	
NORTH ATLANTIC STONE BASS	£30.00
Baby squid, braised fennel, saffron & fennel puree, semi dried tomatoes, red pepper butter sauce (GF)	

**FILLET OF BEEF WELLINGTON (FOR TWO)**  
Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus  
£85.00  
(please allow 30 minutes)

RIGATONI PASTA	£24.00
Jerusalem artichoke cream, artichoke crisps, fresh truffle, parmesan	
GRANTLEY 'FISH & CHIPS'	£25.50
Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	
CELERIAC STEAK	£24.00
Puy lentils, sherry vinegar, charred tenderstem broccoli, parsley (VE)	

## Sides

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

## Sunday Lunch

Served 12pm - 3pm

**ROASTED YORKSHIRE BEEF STRIPLOIN £29.50**  
Yorkshire pudding, roasted potatoes,

## 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)

ABERDEEN ANGUS BEEF FILLET (8oz)	£39.50	HERB FED CHICKEN BREAST	£28.50
32-DAY DRY AGED SIRLOIN STEAK (8oz)	£34.00	CÔTE DE BOEUF (16oz FOR TWO TO SHARE)	£72.50
T-BONE STEAK (14oz)	£48.00	WHOLE GRILLED NATIVE LOBSTER	£50.00
		Served with garlic butter, green salad, fries	

ADD red wine jus, béarnaise 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

## Cream Tea

£20.00 per person | Served 12pm - 3pm  
Freshly made scones & tea

## Desserts

MADAGASCAN VANILLA CRÈME BRÛLÉE	£11.50	VALRHONA GRAND CRU CHOCOLATE CYLINDER	£14.00
Orange & cinnamon amaretti biscuit (V, GF)		Pecan nut sponge, chocolate bavaois, yuzu confit, caramelised pecans	
BLACKCURRANT AND HAZELNUT TART	£12.00	YORKSHIRE BLACKBERRY DÉLICE	£12.00
Hazelnut sablé pastry, hazelnut cream, blackcurrant ganache, mascarpone cream		Glazed blackberry mousse, blackberry confit & ganache, light vanilla sponge (VE, GF)	
WARM APPLE PITHIVIER	£11.00	A SELECTION OF ARTISAN CHEESE	£16.00
Almond cream, apple compote, citrus & vanilla crème anglaise, vanilla ice cream (V)		Served with quince, spiced fruit chutney, & oat biscuits	

## Homemade Ice Cream

3 Scoops for £8.95 (V)

Madagascar vanilla | Double chocolate chunk | Roasted strawberry | Honeycomb & toasted marshmallow | Butterscotch

## Homemade Sorbet

3 Scoops for £8.95

Cherry | Pineapple buttermilk | Mojito | Raspberry

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

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





# 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
Ruinart, R de Ruinart, Brut NV	£18.50	£96.00
Ruinart Rosé, Brut NV	£22.50	£120.00
Ruinart, Blanc de Blancs, Brut NV	-	£129.00
Ruinart, Dom Ruinart Blanc de Blancs, Brut Vintage	-	£195.00

## Wines

### Rosé

	175ml	Bottle
Angels Flight, Zinfandel Blush, USA	£11.50	£40.00
Henri Gaillard, Côtes de Provence, France	£11.80	£44.00

### Red

El Picador, Merlot, Chile	£9.30	£34.00
Rupe Secca, Nero d'Avola, Sicily, Italy	£9.80	£36.00
Rioja Vega, Crianza, Spain	£11.30	£42.00
Château Moulin de Mallet, Bordeaux, France	£11.80	£42.00
Jonty's Ducks, Syrah / Cabernet, South Africa	£14.50	£47.00
Machard de Gramont, Pinot Noir 'le Chapitre', France	£16.80	£63.00
Mendel, Malbec, Argentina	£18.50	£71.00

### White

Talisman Grüner Veltliner, Hungary	£9.30	£34.00
Ca' Tesore Pinot Grigio, Italy	£9.80	£36.00
Kuki, Marlborough Sauvignon Blanc, New Zealand	£11.30	£42.00
Dopff & Irion, Alsace Riesling, France	£11.80	£44.00
Kingston Estate, Chardonnay, Australia	£12.95	£49.00
Jonty's Ducks, Chenin / Sauvignon, South Africa	£14.50	£53.00
Domaine Testut, Chablis, France	£16.80	£63.00

## Champagne

	125ml	Bottle
Moët & Chandon Impérial	£16.50	£84.00
Veuve Clicquot Yellow Label	-	£90.00
Bollinger, Special Cuvee, Brut NV	-	£120.00
Dom Pérignon	-	£225.00
Louis Roederer, Cristal	-	£320.00

Compliment your Champagne with the finest British Caviar

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

## Winter Warmers

£15.00 EACH

### Mulled Wine

Merlot, blackberry, cinnamon, orange

### Rum Punch

Eminente rum, pineapple, honey, vanilla

### Grantley Mulled Apple

Ketel One, apple, star anise, cinnamon, vanilla

### Orange Hot Chocolate

Chocolate, Cointreau Noir, marshmallows, cream

## Beer & Cider

Peroni Red	330ml	£6.00	Peroni Gran Reserva	500ml	£9.00
Aspall Cyder	330ml	£6.25	Blacksheep Ale	500ml	£5.75
		Norton Lager	330ml	£6.50	

## Alcohol Free

EINS ZWEI ZERO RIESLING	175ml	Bottle
	£6.00	£36.00
COPENHAGEN SPARKLING TEA BLUE	125ml	Bottle
	£13.00	£80.00



The world's first non-alcoholic spirit  
£8.00 each

SEEDLIP GARDEN  
SEEDLIP SPICED AROMATIC

## Hot Drinks

SELECTION OF TEAS £5.50 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 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

