

Fletchers

RESTAURANT

OPEN DAILY 12PM - 3PM

Norton Classics

A selection of our favourite Norton beverages

GRANTLEY PIMMS 500ml £14.50
PITCHER TO SHARE 1LTR £27.50

GRANTLEY SANGRIA 500ml £14.50
PITCHER TO SHARE 1LTR £27.50

GRANTLEY G&T £16.50
Made with our Signature
Grantley Hall gin

HOUSE ROSÉ 175ml £11.80
HENRI GAILLARD, CÔTES
DE PROVENCE BOTTLE £44.00

HOUSE WHITE 175ml £11.30
KUKI, MARLBOROUGH
SAUVIGNON BLANC, NZ BOTTLE £42.00

HOUSE RED 175ml £14.50
JONTY'S DUCK, SYRAH /
CABERNET, SOUTH AFRICA BOTTLE £47.00



HOUSE CHAMPAGNE 125ml £18.50
RUINART BRUT NV,
CHAMPAGNE BOTTLE £96.00

HOUSE ROSÉ 125ml £22.50
CHAMPAGNE BOTTLE £120.00
RUINART BRUT ROSÉ,
CHAMPAGNE

Starters

BALLOTINE OF HAM HOCK £13.50
Bean & kale pesto dressing, flat peach,
endive (GF)

ROASTED SCALLOPS £19.50
Apple, celeriac, hazelnut (GF)

YORKSHIRE LAMB BELLY £14.00
Ewes curd, smoked garlic, peas & broad
beans, pickled mustard seeds (GF)

COURGETTE & GARDEN LEEK SOUP £12.50
Goats cheese bon bon, chive oil (V)

SMOKED SALMON & WHITBY CRAB £15.50
Oak smoked salmon, fennel &
dressed crab, dill lemon cream (GF)

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

YORKSHIRE CHARCUTERIE £14.50
Pickles, toasted sourdough

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)

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

CLUB SANDWICH £17.50

SMOKED SALMON SANDWICH £16.00

FREE RANGE EGG MAYONNAISE £14.50

CRISPY CHICKEN & BACON BURGER £21.00

PLANT BASED BURGER (VE) £19.50

Main Courses

CAULIFLOWER & TRUFFLE RISOTTO £24.50
Roasted florets, crispy hen's egg,
parmesan

WATERFORD FARM PORK FILLET & BELLY £27.00
Choucroute garnie, young turnips,
pork jus (GF)

EAST COAST COD £26.00
Cauliflower purée, tempura courgette flower,
coastal herbs, smoked cod's roe

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
£80.00
(please allow 30 minutes)

VEGETABLE TAGLIATELLE £24.00
Dale End Cheddar mornay sauce,
garden herbs (V)

GRANTLEY 'FISH & CHIPS' £25.50
Black Sheep beer batter, caramelised
lemon, pommes pont neuf, crushed peas

RAGOUT OF GNOCCHI £23.50
Leeks, mushrooms, spinach, cepe
& 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) £37.50 HERB FED CHICKEN BREAST £28.00

32-DAY DRY AGED SIRLOIN STEAK (8oz) £32.00 CÔTE DE BOEUF (16oz FOR TWO TO SHARE) £68.50

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

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

Sunday Lunch

Served 12pm - 3pm

ROASTED YORKSHIRE BEEF STRIPLIN £29.50
Yorkshire pudding, roasted potatoes,

Cream Tea

£20.00 per person | Served 12pm - 3pm

Freshly made scones & tea

Desserts

MADAGASCAN VANILLA CRÈME BRÛLÉE £10.00 VALRHONA CHOCOLATE & HAZELNUT TART £12.00
Amaretti biscuit (V, GF) Hazelnut praline, 70% chocolate, whipped
milk chocolate ganache

PISTACHIO & MORELLO CHERRY LAYER CAKE £12.00 YORKSHIRE STRAWBERRY CYLINDER £11.00
Pistachio sponge, cherry jelly, yoghurt mousse,
glazed cherry crémeux Glazed confit strawberries, strawberry vanilla
ganache, layered sponge (VE, GF)

RED BERRIES £11.00 A SELECTION OF ARTISAN CHEESE £16.00
Chiffon sponge, berry compote, fresh seasonal
berries, white chocolate Served with quince, spiced fruit chutney,
& oat biscuits

Homemade Ice Cream

3 Scoops for £8.95 (V)

Madagascar vanilla | Roasted strawberry
Honeycomb & toasted marshmallow | Coffee

Homemade Sorbet

3 Scoops for £8.95

Cherry | Red berry & vanilla
Papaya lime | 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, Brut NV	£16.50	£84.00
Veuve Clicquot, Yellow Label, Brut NV	-	£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

Grantley Punch

£15.00 EACH | £45.00 FOR A PITCHER

Grantley Summer Punch

Framboise, fraise, vodka, champagne float, lemon juice

Lakeside Punch

Plantation pineapple, clément rhum, campari, lime, pineapple

Waterfall Punch

Elderflower gin, lemon, Mediterranean tonic

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

