

The logo for Fletchers Restaurant features the name 'Fletchers' in a large, elegant, brown cursive script. Below it, the word 'RESTAURANT' is written in a smaller, brown, all-caps sans-serif font. The entire logo is set against a light beige background with a subtle, larger-scale cursive pattern.

Fletchers

RESTAURANT

-STARTERS-

<i>Wild Mushroom Veloute (v)</i> Tortellini, king oyster, tarragon	£9.50
<i>Ballotine of Salmon</i> Beetroot, fromage blanc, Exmoor caviar, chives	£13.00
<i>Roasted Scallops</i> Cauliflower, bacon, curry infused oil	£16.00
<i>Marinated Beef Fillet</i> Violet artichokes, Italian truffle, nasturtium	£17.00
<i>Yellison's Crowdie Mousse (v)</i> Granola, pickled autumn vegetables, mushrooms, truffle	£12.50
<i>Vintage Potatoes</i> Charcoal, roasted garlic, ox tongue, broad beans	£11.50

-MAIN COURSES-

<i>Yorkshire Lamb</i>	£28.00
Loin, belly, sweetbreads, white asparagus, curd, wild garlic	
<i>Salt Aged Beef Sirloin</i>	£27.00
Jacobs ladder, wood blewits, onion puree, black cabbage, red wine jus	
<i>North Atlantic Halibut</i>	£27.50
Braised chicory, smoked cods roe, capers, chicken butter sauce	
<i>Sea Reared Trout</i>	£25.50
Leeks, cockles, seal kale, smoked garlic, bay leaf veloute	
<i>Risotto of Sweetcorn (v)</i>	£19.00
Puffed wild rice, espelette, tarragon oil	
<i>Roasted Herb Gnocchi (v)</i>	£18.50
Early spring vegetables, puree, parmesan crackers, herb oil	

-FROM THE JOSPER GRILL-

All served with roasted roots, Lyonnaise potatoes and red wine jus

<i>Signature Salt Aged Beef Fillet 8oz</i>	£35.50
<i>Waterford Farm Sirloin Steak 8oz</i>	£30.00
<i>Herb Fed Chicken Breast</i>	£28.00
<i>Cote de Boeuf for 2 to share 16oz</i>	£64.00

-SIDES-

£4.25 each

French Fries - Buttered Heritage Potatoes – Lyonnaise Potatoes
-Tenderstem Broccoli with Almonds - Buttered Curly Kale- Mixed House Salad

-DESSERTS-

<i>Yorkshire Forced Rhubarb Délice</i>	£11.00
Hibiscus poached rhubarb, tonka bean ganache, fromage blanc	
<i>Valrhona Chocolate and Hazelnut 'Rocher'</i>	£11.00
Praline mousse, salted butter caramel, roasted hazelnuts	
<i>Sticky Toffee Stout Pudding</i>	£9.50
Puffed spelt, malted ice cream, milk crisp	
<i>Crème Brûlée</i>	£9.50
Madagascan vanilla, seasonal macaron	
<i>A Selection of Artisan Cheese</i>	£12.50
Served with quince, chutney and oat biscuits	