



**NORTON**  
BAR & COURTYARD

OPEN DAILY 12PM - 6PM

## Norton Classics

A selection of our favourite Norton beverages

<b>GRANTLEY PIMMS</b> 500ml £14.50 1LTR PITCHER TO SHARE £27.50	<b>HOUSE ROSÉ</b> HENRI GAILLARD, CÔTES DE PROVENCE 175ml £9.50 BOTTLE £36.00	<b>HOUSE CHAMPAGNE</b> 125ml £17.50 RUINART BRUT NV, CHAMPAGNE BOTTLE £85.00
<b>GRANTLEY SANGRIA</b> 500ml £14.50 1LTR PITCHER TO SHARE £27.50	<b>HOUSE WHITE</b> TALISMAN, GRÜNER VELTLINER, HUNGARY 175ml £7.30 BOTTLE £29.00	<b>HOUSE ROSÉ CHAMPAGNE</b> 125ml £19.00 RUINART BRUT ROSÉ, CHAMPAGNE BOTTLE £105.00
<b>CLASSIC G&amp;T</b> £11.50	<b>HOUSE RED</b> EL PICADOR MERLOT, CHILE 175ml £7.30 BOTTLE £29.00	

## Starters

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

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

## Salads

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

## Sandwiches

Sandwiches include crisps & salad  
Burgers include fries & salad

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

## Main Courses

<b>WHOLE BAKED LEMON SOLE</b> £25.50 Buttered jersey royals, baby leeks, almond beurre noisette (GF)
<b>RISOTTO OF SUMMER VEGETABLES</b> £22.50 Dale End cheddar, watercress (GF, V)
<b>SALT AGED YORKSHIRE LAMB RUMP</b> £26.00 Pea purée, braised shallots, fondant potato, lamb jus (GF)
<b>GRANTLEY 'FISH &amp; CHIPS'</b> £24.50 Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas

<b>LOBSTER LINGUINI</b> £29.50 Native lobster, linguini, crème fraîche, red chilli
<b>NORTH ATLANTIC HALIBUT</b> £27.50 Braised chicory, smoked cods roe, capers, chicken butter sauce (GF)
<b>ROASTED KING OYSTER MUSHROOMS</b> £20.50 Warm black quinoa, charred leeks, wild mushroom, chive sauce (VE)

**FILLET OF BEEF WELLINGTON (FOR TWO)**  
£70.00  
(please allow 30 minutes)  
Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus

## Sides

Fries | Buttered kale | House salad | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes | Heritage potatoes  
£4.50

Grilled vegetables £5.00 Truf £7.00

## Afternoon Tea

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

### Cream Tea

(Tea & freshly baked scones)  
£20.00

### Afternoon Tea

£37.50

### Champagne Afternoon Tea

£52.00

## 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)

<b>SIGNATURE SALT AGED BEEF FILLET (8oz)</b> £35.50	<b>CÔTE DE BOEUF (16OZ FOR TWO TO SHARE)</b> £68.50
<b>WATERFORD FARM SIRLOIN STEAK (8oz)</b> £30.00	<b>GRILLED NATIVE LOBSTER</b> Half £40.00 Whole £75.00
<b>HERB FED CHICKEN BREAST</b> £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

## Desserts

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

## Brymor Ice Cream

3 Scoops for £8.95

Chocolate  
Vanilla  
Fudge Brownie  
Lemon Sorbet  
Raspberry Sorbet  
Black Cherry Whim Wham

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.





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' Rose	£9.00	£45.00

## Wines

### Rosé

	175ml	Bottle
Henri Gaillard, Côtes de Provence, 2018, France	£9.50	£36.00
Angels Flight, Zinfandel Blush, 2018, USA	£10.00	£42.00

### Red

El Picador, Merlot, 2018, Chile	£7.30	£29.00
Xavier Roger, Malbec, 2018, France	£7.80	£31.00
Rioja Vega, Crianza, 2016, Spain	£9.30	£37.00
Château Moulin de Mallet, Bordeaux, 2015, France	£9.80	£37.00
Jonty's Ducks, Syrah/ Cabernet, 2014, South Africa	£12.00	£46.00
Machard de Gramont, Pinot Noir 'le Chapitre' 2017, France	£14.80	£58.00
Mendel, Malbec, 2017, Argentina	£16.50	£65.00

### White

Talisman Grüner Veltliner 2018, Hungary	£7.30	£29.00
Ca' Tesore Pinot Grigio 2018, Italy	£7.80	£31.00
Kuki, Marlborough Sauvignon Blanc, 2019, New Zealand	£9.30	£37.00
Dopff & Irion, Alsace Riesling, 2018, France	£9.80	£39.00
Kingston Estate, Chardonnay, 2019, Australia	£10.80	£42.00
Jonty's Ducks, Chenin / Sauvignon, 2017, South Africa	£12.00	£47.00
Domaine Testut, Chablis, 2018, France	£14.80	£57.00

## Champagne

	125ml	Bottle	Magnum
Gardet Brut Tradition	£14.50	£65.00	-
Ruinart NV	£17.50	£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

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

## Soft Drinks

<b>FRUIT JUICES</b> Apple, Orange, Cranberry, Pineapple	£4.00
<b>RAISTHORPE YORKSHIRE TONIC WATER</b> Indian, Strawberry & Pomegranate	£3.50
<b>COCA-COLA</b>	£3.50
<b>DIET COCA-COLA</b>	£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
Blacksheep Ale	500ml	£5.75
Aspall Cider	330ml	£5.75
Peroni Libera 0%	330ml	£4.00

## SELECTION OF TEAS £4.75 each

<b>Kenilworth Ceylon</b> A high-grade Orange Pekoe tea with a rich, fragrant & floral aroma. It has a malty flavour with subtle hints of spice & eucalyptus.
<b>Earl Grey</b> A classic blend of Earl Grey using a base of Chinese black tea & it's floral flavour is derived from Bergamot oil.
<b>Orange Blossom Oolong</b> 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

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

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

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