



# NORTON

BAR & COURTYARD

OPEN DAILY 12PM - 5PM

## Norton Classics

A selection of our favourite Norton beverages

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

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

**CLASSIC G&T** £11.50

**HOUSE ROSÉ** 175ml £9.80  
HENRI GAILLARD, CÔTES DE PROVENCE BOTTLE £39.00

**HOUSE WHITE** 175ml £7.30  
TALISMAN, GRÜNER VELTLINER, HUNGARY BOTTLE £29.00

**HOUSE RED** 175ml £7.30  
EL PICADOR MERLOT, CHILE BOTTLE £29.00

**HOUSE CHAMPAGNE** 125ml £17.50  
RUINART BRUT NV, CHAMPAGNE BOTTLE £85.00

**HOUSE ROSÉ CHAMPAGNE** 125ml £19.00  
RUINART BRUT ROSÉ, CHAMPAGNE BOTTLE £105.00

## Starters

**PEA & HAM SOUP** £12.50  
Alsace bacon, mint, warm bread

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

**ROASTED SCALLOPS** £19.50  
Caramelised cauliflower purée, capers, golden raisins, oyster leaf (GF)

**YORKSHIRE CHARCUTERIE** £14.50  
Pickles, toasted sourdough

**BURRATA** £12.50  
Burrata cheese, Heritage tomatoes, pine nuts, lemon infused rapeseed oil, basil (GF, V)

**CLASSIC STEAK TARTARE** £17.50  
Chopped beef fillet, egg yolk, Vanora's sourdough croutes

**CHARRED ASPARAGUS** £13.00  
Warm asparagus spears, hollandaise sauce, truffle (GF, V)

**PRAWN COCKTAIL** £15.50  
Dressed prawns, pink grapefruit, smoked paprika, pickled cucumber, Exmoor caviar (GF)

**YELLISON'S CREAM CHEESE MOUSSE** £12.50  
Granola, pickled vegetables, mushrooms (V)

**DUCK LIVER & PORT PÂTÉ** £12.50  
Orchard apple chutney, toasted brioche

## Salads

**HERB FED CHICKEN BOWL** £19.00  
Avocado, gem lettuce, chickpea, gremolata (GF)

**COLD POACHED SALMON** £19.00  
Black sesame, mango, spring onion, coriander, pickled cucumber (GF)

**BULGUR WHEAT & BEANS** £17.00  
Seeded bulgur wheat, beans, Yorkshire fettle, mint, Wharfe Valley rapeseed oil (V)

## Sandwiches

Sandwiches include crisps & salad  
Burgers include fries & salad

**CLUB SANDWICH** £15.50

**OAK SMOKED SALMON** £15.00

**FREE RANGE EGG MAYONNAISE** £13.50

**BUTTERMILK CHICKEN BURGER** £19.50

**PLANT BASED BURGER (VE)** £19.50

## Main Courses

**WHOLE BAKED LEMON SOLE** £25.50  
Buttered jersey royals, baby leeks, almond beurre noisette (GF)

**RISOTTO OF SEASONAL VEGETABLES** £22.50  
Dale End cheddar, watercress (GF, V)

**SALT AGED YORKSHIRE LAMB RUMP** £26.00  
Pea purée, braised shallots, fondant potato, lamb jus (GF)

**GRANTLEY 'FISH & CHIPS'** £24.50  
Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas

**SHELLFISH RIGATONI** £29.50  
Lobster, crab, chilli, shellfish sauce, chervil

**NORTH ATLANTIC HALIBUT** £27.50  
Braised chicory, smoked cods roe, capers, chicken butter sauce (GF)

**ROASTED KING OYSTER MUSHROOMS** £20.50  
Warm black quinoa, charred leeks, wild mushroom, chive sauce (VE)

### FILLET OF BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus  
£70.00  
(please allow 30 minutes)

## 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)

**SIGNATURE SALT AGED BEEF FILLET (8oz)** £35.50

**WATERFORD FARM SIRLOIN STEAK (8oz)** £30.00

**HERB FED CHICKEN BREAST** £28.00

**CÔTE DE BOEUF (16OZ FOR TWO TO SHARE)** £68.50

**GRILLED NATIVE LOBSTER** Half £40.00 Whole £75.00  
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

## Sides

Fries | Buttered kale | House salad | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes | Heritage 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 STRIPLOIN** £27.50  
Yorkshire pudding, roasted potatoes, root vegetables, beef gravy

## Afternoon Tea

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

**CREAM TEA** £20.00  
(Tea & freshly baked scones)

**AFTERNOON TEA** £37.50

**CHAMPAGNE AFTERNOON TEA** £52.00

## Desserts

**MADAGASCAN VANILLA CRÈME BRÛLÉE** £9.50  
Guernsey cream, hazelnut shortbread

**YORKSHIRE BLACKBERRIES** £11.00  
Buttermilk mousse, confit blackberry, white chocolate, tarragon

**GRAND CRU 50% CHOCOLATE** £11.50  
Caramelised banana in rum, pecan praline bavarois, yuzu banana crèmeux

**GRANTLEY HALL APPLE PIE** £11.00  
Warm calvados crème anglaise, vanilla ice cream

**FRENCH MACARON** £10.50  
Seasonal berries, vanilla buttercream, berry violet sorbet (VE)

**A SELECTION OF ARTISAN CHEESE** £12.50  
Served with quince, chutney, oat biscuits

## House Made Ice Cream & Sorbet

3 Scoops for £8.95

Vanilla | Chocolate Chip

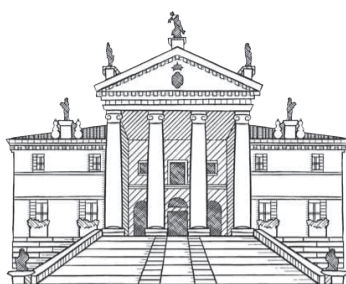
Strawberry Cheesecake

Banana Passionfruit Sorbet

Coconut Sorbet | Berry Violet Sorbet

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





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	£43.00
'Il Fresco' Rosé	£9.50	£45.00

## Wines

### Rosé

	175ml	Bottle
Angels Flight, Zinfandel Blush, USA	£9.50	£35.00
Henri Gaillard, Côtes de Provence, France	£9.80	£39.00

### Red

El Picador, Merlot, Chile	£7.30	£29.00
Rupe Secca, Nero d'Avola, Sicily, Italy	£7.80	£31.00
Rioja Vega, Crianza, Spain	£9.30	£37.00
Château Moulin de Mallet, Bordeaux, France	£9.80	£37.00
Jonty's Ducks, Syrah / Cabernet, South Africa	£12.50	£47.00
Machard de Gramont, Pinot Noir 'le Chapitre', France	£14.80	£58.00
Mendel, Malbec, Argentina	£16.50	£66.00

### White

Talisman Grüner Veltliner, Hungary	£7.30	£29.00
Ca' Tesore Pinot Grigio, Italy	£7.80	£31.00
Kuki, Marlborough Sauvignon Blanc, New Zealand	£9.30	£37.00
Dopff & Irion, Alsace Riesling, France	£9.80	£39.00
Kingston Estate, Chardonnay, Australia	£10.95	£44.00
Jonty's Ducks, Chenin / Sauvignon, South Africa	£12.50	£48.00
Domaine Testut, Chablis, France	£14.80	£58.00

## 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
Black Sheep Ale	500ml	£5.75
Aspall Cider	330ml	£5.75
Peroni Libera 0%	330ml	£4.00

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## Hot Drinks

SELECTION OF TEAS £4.75 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

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