



NORTON

BAR & COURTYARD

Exclusive Preview Menu

Every Friday - Sunday throughout July 12pm - 11pm (last orders 9:30pm)

Starters

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

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

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

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

Mains

LOBSTER LINGUINI
Native lobster, linguini,
crème fraîche, red chilli £29.50

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

BUTTERMILK CHICKEN
Brioche bun, truffle mayonnaise,
gruyere cheese, lamb's leaf,
French fries £19.50

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

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

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

From the Jospier

The Jospier oven is an enclosed BBQ using top quality single species charcoal and working at temperatures of up to 350°C it leaves the food moist and full of chargrilled flavour. All served with roasted roots, fries & red wine jus (excluding Lobster) (GF).

CÔTE DE BOEUF
(16oz for two to share) £68.50

SIGNATURE SALT AGED BEEF FILLET
(8oz) £35.50

GRILLED NATIVE LOBSTER
Served with garlic butter,
green salad, fries
Half £40.00 Whole £75.00

WATERFORD FARM SIRLOIN STEAK
(8oz) £30.00

HERB FED CHICKEN BREAST £28.00
ADD bearnaise sauce or peppercorn sauce £4.00

Cream Tea

Tea & freshly baked scones
£20 per person

Sides

French fries
House salad
Heritage potatoes
Tenderstem broccoli with
toasted almonds
£4.50 each

Desserts

CLASSIC GLAZED CRÈME BRÛLÉE
Madagascan vanilla, Yorkshire
strawberries £9.50
LEMON TART
Oakchurch raspberries £9.50

Brymor Ice Cream

Chocolate | Vanilla
Fudge Brownie
Lemon Sorbet
Blackcurrant Sorbet
Black Cherry Whim Wham
3 Scoops for £8.95



A discretionary 10% service charge will be added to your bill.

Drinks Menu

Norton Classics

			500ml	1L Pitcher
Classic Gin & Tonic	£11.50	Grantley Pimms	£14.50	£27.50
Aperol Spritz	£12.00	Grantley Sangria	£14.50	£27.50

Champagne

	125ml	Bottle
Gardet Brut Tradition	£14.50	£65.00
Ruinart NV	£17.50	£85.00
Ruinart Rosé NV	£19.00	£105.00

Prosecco

	125ml	Bottle
Villa Sandi Il Fresco Treviso	£9.00	£43.00
Villa Sandi Il Fresco Rosé	£9.50	£45.00

Beer

	330ml	500ml
Asahi	£5.00	
Peroni Red	£5.00	
Peroni Libera 0%	£4.00	
Black Sheep Ale		£5.75

Wines

WHITE

	175ml	Bottle
Ca' Tesore, Pinot Grigio, Italy	£7.80	£31.00
Kuki, Marlborough Sauvignon Blanc, New Zealand	£9.30	£37.00
Kingston Estate, Chardonnay, Australia	£10.80	£42.00

ROSÉ

Henri Gaillard, Côtes de Provence	£9.50	£36.00
Angels Flight, Zinfandel Blush, USA	£10.00	£36.00

RED

El Picador, Merlot, Chile	£7.30	£29.00
Xavier Roger, Malbec, France	£7.80	£31.00
Rioja Vega, Crianza, Spain	£9.30	£37.00

Grantley Coolers

STRAWBERRY ROYALE

Strawberry Liqueur, Basil,
Il Fresco Sparkling Rosé £13.00

THREE GRACES

Cherry Liqueur, Raspberry Gin, Pineapple
Rum, Fresh Lime & Passion Fruit Syrup,
Topped With Lemonade £15.00

RHUBARB COLLINS

Rhubarb Gin, Fresh Lime, Ginger Ale £13.00

KITCHEN GARDEN MOCKTAIL

Seedlip Herbal, Rosemary, Cucumber,
Thyme, Mint, Topped with
Mediterranean Tonic £10.00

Soft Drinks £3.50 each

- Coca-Cola
- Diet Coca-Cola
- Fevertree Tonic Water
- Fevertree Soda Water
- Fevertree Lemonade
- Tame & Wild Damson & Rosehip
- Tame & Wild Rhubarb & Elderberry
- Tame & Wild Strawberry & Lime Flower
- Tame & Wild Blueberry & Dandelion

Allergens & Dieteries: GF - Gluten Free
V - Vegetarian | VE - Vegan. Please speak to a
member of staff to advise of any dietary needs.

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