

Starters

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| | | CORNISH SALTED EXMOOR CAVIAR £104.00 A 20g serve over ice, fresh blinis & crème fraîche | |
| SMOKED DUCK BREAST | £17.00 | VELOUTÉ OF ROASTED CAULIFLOWER | £13.50 |
| Duck leg croquettes, orange, shallots in port, date molasses | | Black onion seed pakora, Ras el Hanout oil (GF*, VE) | |
| SMOKED SALMON & WHITBY CRAB | £18.50 | ROASTED KING SCALLOPS | £21.50 |
| Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF) | | Sherry vinegar reduction, sea rosemary, caramelised onion velouté (GF) | |
| RABBIT & TARRAGON RAVIOLO | £19.50 | ROASTED BEETROOT & WINTER SQUASH SALAD | £14.50 |
| Spinach, pearl onions, celeriac, hen of the woods, Pommery mustard cream | | Vegan feta, walnuts, fig leaf vinegar dressing (GF, VE) | |
| CLASSIC STEAK TARTARE | £18.50 | DUCK LIVER & PORT PÂTÉ | £15.00 |
| Chopped beef fillet, egg yolk, Haxby Bakehouse sourdough croutes (GF*) | | Madeira jelly, truffle, chutney, toasted brioche | |
| TWICE BAKED CLASSIC CHEESE SOUFFLÉ | £16.50 | NATIVE LOBSTER THERMIDOR | £32.50 |
| Glazed with Quicke's cheddar Mornay sauce Add freshly grated spring truffle £4.50 | | Vegetable spaghetti, bitter leaf salad | |

Main Courses

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| | | FILLET OF BEEF WELLINGTON (FOR TWO) Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus £49.50 per person (please allow 30 minutes) | |
| RISOTTO | £26.00 | BEETROOT WELLINGTON | £28.00 |
| Chestnuts, woodland mushrooms, aged parmesan, Wiltshire truffle (GF, V) | | Wrapped in mushrooms & puff pastry, celeriac purée, shimeji mushrooms, tofu (VE) | |
| LOCAL POT ROASTED PHEASANT | £33.00 | GRANTLEY 'FISH & CHIPS' | £28.50 |
| Choucroute garnie, fondant potato, grilled leeks, cyder & calvados sauce (GF) | | Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas | |
| TANDOORI JOSPER ROASTED MONKFISH | £35.00 | ROASTED CAULIFLOWER | £24.50 |
| Bombay potatoes, spinach, curry sauce, coriander (GF) | | Warm tabbouleh, charred spring onion, tahini sauce, black sesame (VE) | |
| NORTH ATLANTIC HALIBUT | £36.00 | | |
| Soft herb crust, parmesan mash, Swiss chard, chervil beurre blanc (GF*) | | | |

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, dressed leaves and a choice of either fries, heritage potatoes or Lyonnaise potatoes (excluding Lobster) (GF) Add red wine jus, béarnaise sauce or peppercorn sauce £5.00

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| HIMALAYAN SALT AGED BEEF FILLET (8oz) | £48.50 | WARRENDALE WAGYU DENVER STEAK (8oz) | £47.50 |
| HIMALAYAN SALT AGED SIRLOIN STEAK (8oz) | £39.50 | HIMALAYAN SALT AGED RIBEYE STEAK (8oz) | £41.50 |
| CÔTE DE BOEUF (16oz FOR TWO TO SHARE) | £90.00 | WHOLE GRILLED NATIVE LOBSTER | £65.00 |
| WILKINSON'S HERB FED CHICKEN BREAST | £31.50 | Served with garlic butter, green salad, fries Glazed with thermidor sauce | £5.00 |

Add half a grilled native lobster to any main course £28.50

Sides

Fries | Buttered kale | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes | Haxby Bakehouse sourdough with butter | Grilled vegetables £6.00

Truffled mash | Truffle & parmesan fries £8.50

Dauphinoise potatoes (FOR TWO) £14.00

Sunday Lunch

Served 12:00 - 15:00

ROASTED YORKSHIRE BEEF STRIPLOIN £32.50

Yorkshire pudding, roasted potatoes, root vegetables, beef gravy

Cauliflower cheese £6.00

Desserts

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| MADAGASCAN VANILLA CRÈME BRÛLÉE | £14.00 | CARAMELISED FRENCH TOAST WITH TOMLINSON'S RHUBARB | £15.00 |
| Matcha amaretti biscuit (GF, V) | | Poached Yorkshire forced rhubarb, treacle ice cream, pain d'Épices | |
| VALRHONA 70% CHOCOLATE 'MAESTRO' | £16.00 | PISTACHIO LAYERED CAKE | £15.50 |
| Cocoa sablé, madeleine sponge, chocolate crème brûlée, opalys crémeux | | Pistachio sponge, praline & crémeux, citrus confit, pistachio fudge (GF, VE) | |
| GATEAUX ST HONORÉ | £15.00 | SELECTION OF BRITISH ARTISAN CHEESES | £17.00 |
| Caramelised puff pastry, vanilla crème pâtissière & Chantilly cream, caramel choux | | Served with quince, spiced fruit chutney & oat biscuits | |

Homemade Ice Cream

3 scoops for £11.50 (GF*, V)

Madagascar vanilla, lemon meringue, Sri Lankan coconut, rocky road, strawberry cheesecake

Homemade Sorbet

3 scoops for £11.50 (GF*, VE*)

Raspberry, blackcurrant, pineapple & star anise, mango & ginger

Fletchers

RESTAURANT

Lunch Menu

SERVED DAILY

Salads

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| GREEN SALAD | £17.50 |
| Avocado, olives, artichokes, spring onions, edamame beans, lettuce leaves, extra virgin olive oil (VE, GF) | |
| HERB FED CHICKEN BOWL | £23.00 |
| Avocado, gem lettuce, chickpea gremolata (GF) | |
| OAK SMOKED SALMON | £23.00 |
| Spinach, cucumber, radish, dill vinaigrette (GF) | |

Sandwiches

Served with crisps & salad

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| GRANTLEY CLUB SANDWICH | £23.50 |
| Smoked chicken, bacon, Emmental cheese, dressed iceberg lettuce & tomato | |
| OAK SMOKED SALMON SANDWICH | £21.50 |
| Oak smoked salmon, chive cream cheese & cucumber | |
| FREE RANGE EGG SANDWICH | £16.50 |
| Free range egg, shallot mayonnaise & watercress | |

Burgers

Served with fries & salad

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| BUTTERMILK CHICKEN BURGER | £25.00 |
| Brioche bun, truffle mayonnaise, Gruyère cheese & lamb's leaf | |
| PLANT BASED BURGER | £23.50 |
| Seeded bun, plum tomatoes, lettuce & onion chutney (VE) | |

Cream Tea

£20.00 per person | Served 12:00 - 15:00

Freshly made scones & tea

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

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 Brut | £26.00 | £140.00 |
| Ruinart Rosé | £32.00 | £170.00 |
| Ruinart Blanc de Blancs | £32.00 | £170.00 |
| Dom Ruinart Blanc de Blancs | - | £400.00 |

Wines

White

| | 175ml | Bottle |
|---|--------|--------|
| Talisman Grüner Veltliner, Hungary | £10.50 | £42.00 |
| Ca' Tesore Pinot Grigio, Italy | £11.00 | £44.00 |
| Dopff & Irion, Alsace Riesling, France | £13.00 | £52.00 |
| Kuki, Marlborough Sauvignon Blanc, New Zealand | £14.00 | £56.00 |
| Kingston Estate, Chardonnay, Australia | £14.50 | £58.00 |
| Jonty's Ducks, Chenin / Sauvignon, South Africa | £16.00 | £64.00 |
| Domaine Testut, Chablis, France | £20.00 | £80.00 |
| Cloudy Bay, Sauvignon Blanc, New Zealand | £22.00 | £88.00 |

Rosé

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| Château Terrebonne, Côtes de Provence, France | £12.50 | £50.00 |
| Whispering Angel, Château d'Esclans, Côtes de Provence, France | £17.50 | £70.00 |
| Les Clans, Château d'Esclans, Côtes de Provence, France | £38.00 | £152.00 |

Red

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| El Picador, Merlot, Chile | £10.50 | £42.00 |
| Rupe Secca, Nero d'Avola, Sicily, Italy | £11.50 | £46.00 |
| Rioja Vega, Crianza, Spain | £13.00 | £52.00 |
| Château Moulin de Mallet, Bordeaux, France | £12.50 | £50.00 |
| Jonty's Ducks, Syrah / Cabernet, South Africa | £16.00 | £64.00 |
| Oliver Merlin, Bourgogne Pinot Noir, France | £18.00 | £72.00 |
| Mendel, Malbec, Argentina | £20.00 | £80.00 |

Champagne

| | 125ml | Bottle |
|-----------------------------------|--------|---------|
| Moët & Chandon Impérial | £20.00 | £110.00 |
| Moët & Chandon Rosé Impérial | £24.00 | £130.00 |
| Veuve Clicquot Yellow Label | - | £120.00 |
| Bollinger, Special Cuvée | - | £130.00 |
| Moët & Chandon Grand Vintage 2015 | £35.00 | £210.00 |
| Dom Pérignon Blanc | £65.00 | £385.00 |
| Louis Roederer, Cristal | - | £450.00 |

Compliment your Champagne with the finest British Caviar

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

Champagne Cocktails & Winter Warmers

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| Royale Châtaigne Spritz £20.00 Moët & Chandon Impérial, Belle de Brillet, chestnut tincture | Moguls Spritz £20.00 Moët & Chandon Impérial, Eminenté Reserva 3 Year, Mount Gay Eclipse, honey & cinnamon syrup, banana |
| Eve Spritz £20.00 Moët & Chandon Rosé Impérial, Botanist, Cloudy Bay, lime | Yuletide Spritz £20.00 Moët & Chandon Impérial, Hennessy V.S. black walnut bitters, cinnamon |
| Mulled Wine £16.00 Merlot, plum, cinnamon, orange | Orange Hot Chocolate £16.00 Chocolate, Cointreau Noir, marshmallows, cream |
| Grantley Mulled Apple £16.00 Belvedere, apple, star anise, cinnamon, vanilla | |

Beer & Cyder

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| Peroni Red 330ml £6.25 | Peroni Gran Reserva 500ml £9.50 |
| Black Sheep Amber Ale 500ml £6.50 | Cold Bath Pale 330ml £6.50 |
| Cold Bath Lager 330ml £6.50 | Aspall Cyder 500ml £6.25 |
| Cold Bath 1571 Pale Ale 0.5% 330ml £5.75 | |

Alcohol Free

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| EINS ZWEI ZERO RIESLING 175ml | Bottle |
| £6.00 | £36.00 |
| COPENHAGEN SPARKLING TEA BLUE 125ml | Bottle |
| £11.00 | £55.00 |

BAX BOTANICS

Alcohol-Free spirits, designed by nature
£9.00 each

BAX BOTANICS LEMON VERBENA
BAX BOTANICS SEA BUCKTHORN

SELECTION OF TEAS £4.95 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.

Hot Drinks

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 £4.95 each
All coffees are available as decaffeinated

Espresso
Double Espresso
Latte | Cappuccino
Flat White | Americano
Freshly Ground Cafetière

