

Fletchers

RESTAURANT

Dinner Menu

Starters

COUNTRY TERRINE House pickles, Pommery mustard mayonnaise, toasted brioche	£17.00	VELOUTÉ OF CHESTNUT MUSHROOMS Pickled shimeji, chive oil (VE)	£13.50
SMOKED SALMON & WHITBY CRAB Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£17.00	ROASTED KING SCALLOPS Shallot & white wine cream, glazed Gruyère cheese, spring onions (GF)	£21.50
SCALLOP & CRAB RAVIOLO Wilted spinach, crispy leeks, shellfish bisque	£19.50	ENDIVE Chicory leaves, vegan blue cheese dressing, crispy capers, candied walnuts (VE)	£14.50
CLASSIC STEAK TARTARE Chopped beef fillet, egg yolk, Haxby Bakehouse sourdough croutes	£18.50	DUCK LIVER & PORT PÂTÉ Madeira jelly, truffle, chutney, toasted brioche	£15.00
TWICE BAKED CLASSIC CHEESE SOUFFLÉ Glazed with Quicke's cheddar Mornay sauce <i>Add freshly grated spring truffle £4.50</i>	£16.50	BURRATA Gazpacho, olives, pickled cucumber, semi-dried tomatoes, basil	£15.00

Mains

CACIO E PEPE RISOTTO Cracked black pepper & parmesan risotto, spring vegetables, herbs	£26.00	FILLET OF BEEF WELLINGTON (FOR TWO) Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus <i>(please allow 30 minutes)</i>	£49.50 <i>per person</i>
YORKSHIRE DUCK A L'ORANGE Roasted breast, braised chicory, burnt orange, carrot purée, duck leg pastilla	£36.00	NORTH ATLANTIC HALIBUT Broccoli purée, crab cake, Yorkshire coast sea herbs, almond & smoked garlic velouté	£36.00
PAN ROASTED COD LOIN Warm tartare sauce, mussels, braised gem, Parmentier potatoes	£29.00	CONFIT HISPI CABBAGE Slow-cooked in Wharfe Valley rapeseed oil with smoked almond romesco sauce, herb crumb (VE)	£24.50

From the Jospier Grill

The Jospier 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, bearnaise sauce or peppercorn sauce £5.00

WARRENDALE WAGYU DENVER STEAK (8oz)	£47.50
ABERDEEN ANGUS BEEF FILLET (8oz)	£46.50
32-DAY DRY AGED SIRLOIN STEAK (8oz)	£37.50
WILKINSON'S HERB FED CHICKEN BREAST	£31.50
HERITAGE BREED RIBEYE STEAK (8oz)	£39.50
WHOLE GRILLED NATIVE LOBSTER Served with garlic butter, green salad, fries	£65.00
CÔTE DE BOEUF (16oz FOR TWO TO SHARE)	£90.00

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

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

Truffled mash | Truffle & parmesan fries £8.50

Dauphinoise potatoes (FOR TWO) £14.00

Desserts

MADAGASCAN VANILLA CRÈME BRÛLÉE Lemon amaretti biscuit (GF, V)	£13.50	YORKSHIRE STRAWBERRY 'FRAISIER' Croft Top Farm & Annabel's strawberries, light vanilla sponge cake, vanilla crème	£15.00
VALRHONA CHOCOLATE WITH HAZELNUT Grand Cru chocolate, 100% roasted hazelnut paste, chocolate crunch	£15.50	PAVÉ OF EXOTIC FRUITS Pecan sponge, passionfruit & guava crèmeux, mango confit (GF, VE)	£15.00
CARAMELISED PAIN PERDU Honey & vanilla poached peaches, raspberries, iced Yorkshire honey parfait	£14.50	SELECTION OF BRITISH ARTISAN CHEESES Served with quince, spiced fruit chutney & oat biscuits	£16.50

A SELECTION OF HOUSE MADE ICE CREAM & SORBETS

£11.50 (3 scoops)

ICE CREAM (V): Madagascan vanilla | Lemon meringue | Sri Lankan coconut | Strawberry cheesecake | Rocky road

SORBET (VE): Pimm's | Peach iced tea | Summer berries | Apricot & cardamom

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