

Fletchers

RESTAURANT

Dinner Menu

Starters

CRISPY LAMB BREAST	£17.00	ENGLISH PEA VELOUTÉ	£13.50
Roasted garlic, jersey royals, peas & broad beans, mustard seed & lamb jus (GF)		Crumbled Prosciutto cheese, mint oil (GF*, VE)	
SMOKED SALMON & WHITBY CRAB	£18.50	ROASTED KING SCALLOPS	£22.50
Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)		Parmesan & cracked black pepper Orzo, new season truffle	
LIGHTLY CURED CHALK STREAM TROUT	£18.50	HEIRLOOM TOMATO SALAD	£14.50
Escabeche, caviar, carrot, orange, fennel & saffron (GF, DF)		Watermelon, mint, fig leaf oil, vegan feta, green chilli (GF, VE)	
CLASSIC STEAK TARTARE	£18.50	DUCK LIVER & PORT PÂTÉ	£16.50
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 <i>Add freshly grated spring truffle £4.50</i>		Vegetable spaghetti, bitter leaf salad	

Mains

RISOTTO PRIMAVERA	£26.00	FILLET OF BEEF WELLINGTON (FOR TWO)	£52.50 <i>per person</i>
Fresh seasonal vegetables & herbs, parmesan, shoots (GF, V)		Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus <i>(please allow 30 minutes)</i>	
WATERFORD FARM PORK	£32.00	NORTH COAST HALIBUT	£38.00
Slow cooked belly, fillet, crackling, carrot purée, variegated kale, violet potatoes, pork jus (GF)		Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté	
TANDOORI JOSPER ROASTED MONKFISH	£36.00	CREAMY POLENTA	£24.50
Bombay potatoes, spinach, curry sauce, coriander (GF)		Chargrilled king oyster mushroom & vegetables, cashew crumb, parsley, garlic & lemon dressing (GF, VE)	

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)	£48.50
HIMALAYAN SALT AGED BEEF FILLET (8oz)	£49.50
HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)	£41.50
WILKINSON'S HERB FED CHICKEN BREAST	£32.50
HIMALAYAN SALT AGED RIBEYE STEAK (8oz)	£42.50
WHOLE GRILLED NATIVE LOBSTER Served with garlic butter, green salad, fries Glazed with thermidor sauce	£67.50 £5.00
CÔTE DE BOEUF (16oz FOR TWO TO SHARE)	£95.00

Add half a grilled native lobster to any main course	£29.50
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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 £7.00

Truffled mash | Truffle & parmesan fries £8.50

Dauphinoise potatoes (FOR TWO) £15.00

Desserts

MADAGASCAN VANILLA CRÈME BRÛLÉE Raspberry Jam 'Dodger' (v)	£14.00	APRICOT TART Vanilla sablé, apricot confit & crèmeux, lemon thyme, almond cream	£15.50
GLAZED PEACH MELBA Glazed peach mousse, raspberry crèmeux, peach & vanilla confit, light sponge soaked in crème de pêches	£16.50	GRAND CRU CHOCOLATE & CRÈME FRAICHE CAKE Brown butter sponge, malted ganache, Isigny AOP crème fraiche	£16.00
STRAWBERRY DÉLICE Yorkshire strawberries, puffed rice, coconut, basil (GF, VE)	£16.50	SELECTION OF BRITISH ARTISAN CHEESES Served with quince, spiced fruit chutney & oat biscuits	£18.00

A SELECTION OF HOUSE MADE ICE CREAM & SORBETS

£12.00 (3 scoops)

ICE CREAM (GF*, V): Madagascan vanilla, rum & raisin, Sri Lankan coconut, rocky road, strawberry cheesecake

SORBET (GF*, VE*): Raspberry, blackcurrant, pineapple & star anise, mango & ginger

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.