

## Starters

<b>CRISPY LAMB BREAST</b>	£17.00
Roasted garlic, jersey royals, peas & broad beans, mustard seed & lamb jus (GF)	
<b>SMOKED SALMON &amp; WHITBY CRAB</b>	£18.50
Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	
<b>LIGHTLY CURED CHALK STREAM TROUT</b>	£18.50
Escabeche, caviar, carrot, orange, fennel & saffron (GF, DF)	
<b>CLASSIC STEAK TARTARE</b>	£18.50
Chopped beef fillet, egg yolk, Haxby Bakehouse sourdough croutes (GF*)	
<b>TWICE BAKED CLASSIC CHEESE SOUFFLÉ</b>	£16.50
Glazed with Quicke's cheddar Mornay sauce Add freshly grated spring truffle £4.50	

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

<b>ENGLISH PEA VELOUTÉ</b>	£13.50
Crumbled Prosciutto cheese, mint oil (GF*, VE)	
<b>ROASTED KING SCALLOPS</b>	£22.50
Parmesan and cracked black pepper Orzo, new season truffle	
<b>HEIRLOOM TOMATO SALAD</b>	£14.50
Watermelon, mint, fig leaf oil, vegan feta, green chilli (GF, VE)	
<b>DUCK LIVER &amp; PORT PÂTE</b>	£16.50
Madeira jelly, truffle, chutney, toasted brioche	
<b>NATIVE LOBSTER THERMIDOR</b>	£32.50
Vegetable spaghetti, bitter leaf salad	

## Main Courses

<b>RISOTTO PRIMAVERA</b>	£26.00
Fresh seasonal vegetables & herbs, parmesan, shoots (GF, V)	
<b>WATERFORD FARM PORK</b>	£32.00
Slow cooked belly, fillet, crackling, carrot purée, variegated kale, violet potatoes, pork jus (GF)	
<b>TANDOORI JOSPER ROASTED MONKFISH</b>	£36.00
Bombay potatoes, spinach, curry sauce, coriander (GF)	
<b>NORTH COAST HALIBUT</b>	£38.00
Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*)	

### FILLET OF BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus  
£52.50 per person  
(please allow 30 minutes)

<b>BEETROOT WELLINGTON</b>	£28.00
Wrapped in mushrooms & puff pastry, celeriac purée, shimeji mushrooms, tofu (VE)	
<b>GRANTLEY 'FISH &amp; CHIPS'</b>	£28.50
Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	
<b>CREAMY POLENTA</b>	£24.50
Chargrilled king oyster mushroom & vegetables, cashew crumb, parsley, garlic & lemon dressing (GF, VE)	

## 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

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

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

## Sides

Fries | Buttered kale | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes | Haxby Bakehouse sourdough with butter | Grilled vegetables £7.00

Truffled mash | Truffle & parmesan fries £8.50

Dauphinoise potatoes (FOR TWO) £15.00

## Sunday Lunch

Served 12:00 - 15:00

**ROASTED YORKSHIRE BEEF STRIPLOIN** £34.50

Yorkshire pudding, roasted potatoes, root vegetables, beef gravy

Cauliflower cheese £7.00

## Desserts

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

# Fletchers

RESTAURANT

## Lunch Menu

SERVED DAILY

### Salads

**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

**GRANTLEY CLUB SANDWICH** £25.00  
Smoked chicken, bacon, Emmental cheese, dressed iceberg lettuce & tomato

**OAK SMOKED SALMON SANDWICH** £22.50  
Oak smoked salmon, chive cream cheese & cucumber

**FREE RANGE EGG SANDWICH** £17.50  
Free range egg, shallot mayonnaise & watercress

### Burgers

Served with fries & salad

**BUTTERMILK CHICKEN BURGER** £26.50  
Brioche bun, truffle mayonnaise, Gruyère cheese & lamb's leaf

**PLANT BASED BURGER** £25.00  
Seeded bun, plum tomatoes, lettuce & onion chutney (VE)

### Cream Tea

£22.00 per person | Served 12:00 - 15:00

Freshly made scones & tea

### Homemade Ice Cream

3 scoops for £12.00 (GF\*, V)

Madagascan vanilla, rum & raisin, Sri Lankan coconut, rocky road, strawberry cheesecake

### Homemade Sorbet

3 scoops for £12.00 (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.

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
R de Ruinart	£28.00	£150.00
Ruinart Rosé	£34.00	£180.00
Ruinart Blanc de Blancs	£34.00	£180.00
Dom Ruinart Blanc de Blancs	-	£420.00

## Wines

### White

	175ml	Bottle
Talisman Grüner Veltliner, Hungary	£11.50	£46.00
Ca' Tesore Pinot Grigio, Italy	£12.00	£48.00
Dopff & Irion, Alsace Riesling, France	£13.50	£54.00
Kuki, Marlborough Sauvignon Blanc, New Zealand	£15.00	£60.00
Kingston Estate, Chardonnay, Australia	£15.00	£60.00
Jonty's Ducks, Chenin / Sauvignon, South Africa	£16.50	£66.00
Domaine Daniel Dampt, Chablis, France	£21.00	£84.00
Cloudy Bay, Sauvignon Blanc, New Zealand	£23.00	£92.00

### Rosé

Château Terrebonne, Côtes de Provence, France	£13.50	£54.00
Whispering Angel, Château d'Esclans, Côtes de Provence, France	£18.50	£74.00
Les Clans, Château d'Esclans, Côtes de Provence, France	£40.00	£160.00

### Red

El Picador, Merlot, Chile	£11.50	£46.00
Rupe Secca, Nero d'Avola, Sicily, Italy	£12.00	£48.00
Rioja Vega, Crianza, Spain	£14.00	£55.00
Château Moulin de Mallet, Bordeaux, France	£13.00	£52.00
Jonty's Ducks, Syrah / Cabernet, South Africa	£16.50	£66.00
Oliver Merlin, Bourgogne Pinot Noir, France	£19.00	£76.00
Mendel, Malbec, Argentina	£21.00	£84.00

	125ml	Bottle
Moët & Chandon Impérial	£22.00	£120.00
Moët & Chandon Rosé Impérial	£26.00	£140.00
Veuve Clicquot Yellow Label	-	£130.00
Bollinger, Special Cuvée	-	£140.00
Moët & Chandon Grand Vintage 2015	£37.00	£202.00
Dom Pérignon Vintage 2013	£68.00	£371.00
Louis Roederer, Cristal	-	£473.00

Compliment your Champagne with the finest British Caviar

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

## Sangria & Spritzers

<b>Grantley Sangria</b> £18.00 Merlot, Hennessy, Cointreau, orange	<b>Milanese Spritz</b> £19.00 Moët & Chandon Impérial, Slingsby Gin, marmalade, Campari, lemon
<b>Rouge Spritz</b> £18.00 Coconut rum, Rioja, vanilla & thyme syrup, lemon, Prosecco	<b>Frangipane Spritz</b> £19.00 Moët & Chandon Impérial, Disaronno, Framboise, vanilla, coconut
<b>East India Spritz</b> £18.00 Kwai Feh, elderflower, lime, Prosecco	<b>Peach &amp; Apricot Spritz</b> £18.00 Apricot brandy, peach purée, lemon, Prosecco
<b>Parma Violet Spritz</b> £18.00 Crème de Violet, Tanqueray 10, Prosecco	

## Beer & Cyder

<b>Peroni Red</b> 330ml £6.75	<b>Peroni Gran Reserva</b> 500ml £10.50
<b>Black Sheep Amber Ale</b> 500ml £7.00	<b>Cold Bath Pale</b> 330ml £7.00
<b>Cold Bath Lager</b> 330ml £7.00	<b>Aspall Cyder</b> 500ml £7.00
<b>Cold Bath 1571 Pale Ale 0.5%</b> 330ml £6.25	

## Alcohol Free

<b>EINS ZWEI ZERO RIESLING</b> 175ml Bottle	£9.50	£38.00
<b>COPENHAGEN SPARKLING TEA BLUE</b> 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 £5.50 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 £5.50 each

All coffees are available as decaffeinated

Double Espresso

Latte | Cappuccino

Flat White | Americano

Freshly Ground Cafetière