

Fletchers

RESTAURANT

Dinner MENU



STARTERS

CORNISH SALTED EXMOOR CAVIAR

A 20g serve over ice, fresh blinis and
crème fraiche

£104.00

ROASTED SCALLOPS

£19.50

Apple, celeriac, hazelnuts (GF)

CLASSIC STEAK TARTARE

£17.50

Chopped beef fillet, egg yolk, Vanora's
sourdough croutes

GREEK SALAD

£13.00

Kalamata olives, cherry tomatoes,
vegan feta, cucumber, oregano,
cabernet sauvignon vinaigrette (VE)

BREAST OF LOCAL WOOD PIGEON

£14.50

Jerusalem artichokes, chanterelles,
Doreen's black pudding, pigeon jus

TRADITIONAL SMOKED EEL

£17.00

Potato and grain mustard salad, caviar,
granny smith

SMOKED SALMON & WHITBY CRAB

£15.50

Oak smoked salmon, fennel & dressed
crab, dill lemon cream (GF)

SMOKED HADDOCK & SPRING ONION FISH CAKE

£14.50

Rapeseed oil tartare sauce, anchovy
and bitter leaf salad

BALLOTINE OF HAM HOCK

£13.50

Bean and kale pesto dressing, flat
peach, endive (GF)

DUCK LIVER & PORT PÂTÉ

£14.00

Madeira jelly, truffle, chutney, toasted
brioche

WHITE ONION SOUP

£12.50

Crispy onions, sherry vinegar reduction
(V)

MAINS



FILLET OF BEEF WELLINGTON (for two) £85.00

Wrapped in mushroom duxelles & puff pastry,
roasted roots, Lyonnaise potatoes, red wine jus

(Please allow 30 minutes)

ROASTED VENISON LOIN £32.00

Braised red cabbage, faggot, kale, squash,
blackberries, venison jus

FILLET OF JOHN DORY £32.00

Crushed ratte potatoes, clam and mussel
verjus sauce

NORTH ATLANTIC STONE BASS £30.00

Baby squid, braised fennel, saffron and
fennel puree, semi dried tomatoes, red
pepper butter sauce (GF)

CAULIFLOWER AND TRUFFLE RISOTTO £24.50

Roasted florets, crispy hen's egg,
parmesan

CELERIAC STEAK £24.00

Puy lentils, sherry vinegar, charred
tenderstem broccoli, parsley (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)

ABERDEEN ANGUS BEEF FILLET (8oz)(GF) £39.50

32-DAY DRY AGED SIRLOIN STEAK (8oz)(GF) £34.00

T-BONESTEAK(14oz)(GF) £48.00

HERB FED CHICKEN BREAST(GF) £28.50

CÔTE DE BOEUF (16oz for two to share) (GF) £72.50

WHOLE GRILLED NATIVE LOBSTER(GF) £50.00

Served with garlic butter, green salad, fries

Add Red Wine Jus, Béarnaise or Peppercorn Sauce £4.00

SIDE DISHES

Fries | Buttered kale | House salad | Heritage potatoes
Tenderstem broccoli with toasted almonds | Lyonnaise potatoes
Vanora's Bakery sourdough with butter **All £4.50**
Josper grilled vegetables **£5.00** | Truffled mash **£7.00**
Truffle & parmesan fries **£7.00**

DESSERTS



MADAGASCAN VANILLA CRÈME BRÛLÉE	£11.50
Amaretti biscuit (V, GF)	
BLACKCURRANT AND HAZELNUT TART	£12.00
Hazelnut sablé pastry, hazelnut cream, blackcurrant ganache, mascarpone cream	
VALRHONA GRAND CRU CHOCOLATE CYLINDER	£14.00
Pecan nut sponge, chocolate bavarois, yuzu confit, caramelised pecans	
GRANTLEY HALL APPLE PIE	£12.50
Almond cream, apple compote, citrus & vanilla crème anglaise, vanilla ice cream (V)	
YORKSHIRE BLACKBERRY DÉLICE	£12.00
Glazed blackberry mousse, blackberry confit & ganache, light vanilla sponge (GF, VE)	
HOMEMADE ICE CREAM & SORBET ^(V)	£8.95 <i>(3 scoops)</i>
Madagascan vanilla Double chocolate chunk Honeycomb & toasted marshmallow Butterscotch Roasted strawberry Cherry sorbet Pineapple buttermilk sorbet Mojito sorbet Raspberry sorbet	
A SELECTION OF ARTISAN CHEESE	£16.00
Served with quince, chutney & oat biscuits	