

## Starters

ROASTED YORKSHIRE PIGEON BREAST Creamed corn, charred sweetcorn, pancetta crisp, pigeon jus (GF)	£17	<b>CORNISH SALTED EXMOOR CAVIAR £104</b> A 20g serve over ice, fresh blinis & crème fraîche	
REFINED WHITBY CRAB Cashew nuts, watermelon, cucumber, saffron aioli, squid ink cracker (GF*)	£19	JERUSALEM ARTICHOKE VELOUTÉ Artichoke crisps, Wiltshire truffle, white truffle oil (GF*, VE)	£15
CLASSIC STEAK TARTARE Chopped beef fillet, egg yolk, sourdough croutes (GF*)	£19	ROASTED KING SCALLOPS Celeriac cream, crispy potato, apple marigold (GF)	£23
TWICE BAKED CLASSIC CHEESE SOUFFLÉ Glazed with Quicke's cheddar Mornay sauce Add freshly grated truffle £5	£17	BEETROOT & WINTER SQUASH SALAD Vegan feta, walnuts, fig leaf dressing (GF, VE)	£15
SCALLOPS AU GRATIN Shallot & white wine cream, Gruyère cheese, spring onions (GF)	£23	DUCK LIVER & PORT PÂTÉ Madeira jelly, truffle, chutney, toasted brioche (GF*)	£17
SMOKED SALMON & WHITBY CRAB Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£19	NATIVE LOBSTER RAVIOLO Slow cooked fennel, saffron, bouillabaisse sauce	£28

## Main Courses

CELERIC RISSOTTO Celeriac purée, Parmesan, roasted Hen of the Woods, crispy kale, umami dressing (V*)	£27	<b>FILLET OF BEEF WELLINGTON (FOR TWO)</b> Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus £54 per person (please allow 30 minutes)	
WATERFORD FARM PORK Slow cooked belly, fillet, crackling, carrot purée, variegated kale, violet potatoes, pork jus (GF)	£32	BEETROOT WELLINGTON Wrapped in mushrooms & puff pastry, celeriac purée, shimeji mushrooms, tofu (VE)	£28
TANDOORI JOSPER ROASTED MONKFISH Bombay potatoes, spinach, curry sauce, coriander (GF)	£36	GRANTLEY 'FISH & CHIPS' Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	£28
NORTH COAST HALIBUT Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*)	£38	CREAMY POLENTA Chargrilled king oyster mushroom & vegetables, cashew crumb, parsley, garlic & lemon dressing (GF, VE)	£25

## 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

HIMALAYAN SALT AGED BEEF FILLET (8oz)	£49	WARRENDALE WAGYU DENVER STEAK (8oz)	£49
HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)	£43	HIMALAYAN SALT AGED RIBEYE STEAK (8oz)	£44
T-BONE STEAK (35oz FOR TWO TO SHARE)	£95	A5 KAGOSHIMA WAGYU FILLET (6oz)	£100
WILKINSON'S HERB FED CHICKEN BREAST	£33	WHOLE GRILLED NATIVE LOBSTER Served with garlic butter, green salad, fries Glazed with thermidor sauce	£68 £5

Add half a grilled native lobster to any main course £29

## Sides

Fries | Mashed potato | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes | Haxby Bakehouse sourdough with butter | Grilled vegetables £7

Truffled mash | Truffle & parmesan fries | Ratatouille niçoise £9 | Dauphinoise potatoes (FOR TWO) £15

## Desserts

FLAVOURS OF EGGNOG Nutmeg, rum, vanilla & cream, gingerbread crunch	£16
EXOTIC FRUIT DÉLICE Passionfruit whipped mousse, puffed rice, mango, exotic sauce (GF, VE)	£17
DARK CHOCOLATE & CHERRY CUP Cherry compote, chocolate sponge & crèmeux, vanilla mousse, marshmallow	£17
MADAGASCAN VANILLA CRÈME BRÛLÉE Raspberry jam 'dodger' (V)	£15
SELECTION OF BRITISH ARTISAN CHEESES Served with chutney, grapes, quince, pickled walnuts, truffle acacia honey & crackers Please ask for today's cheese offering	£22

### Seasonal Classics

APPLE CRUMBLE Served with a choice of vanilla ice cream or Calvados custard	£16
STICKY TOFFEE & DATE PUDDING Butterscotch sauce, vanilla ice cream	£16
GRANTLEY HALL TIRAMISU Layered sponge cake soaked in coffee syrup, mascarpone cream, 'dalгона' sauce, Kahlua jellies	£17

### Homemade Ice Cream

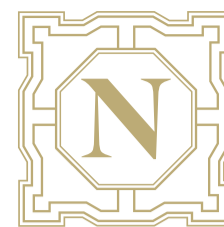
3 scoops for £12 (GF\*, V)

Madagascan vanilla, Blueberry & clotted cream, Birthday cake, Chocolate fudge brownie, Amarena cherry

### Homemade Sorbet

3 scoops for £12 (GF\*, VE\*)

Strawberry & hibiscus, Double cherry, Lemongrass, Elderflower & ginger beer



**NORTON**  
BAR & COURTYARD

## Lunch Menu

SERVED DAILY

### Salads

GREEN SALAD Avocado, olives, artichokes, spring onions, edamame beans, lettuce leaves, extra virgin olive oil (VE, GF)	£18
HERB FED CHICKEN BOWL Avocado, gem lettuce, chickpea gremolata (GF)	£23
OAK SMOKED SALMON Spinach, cucumber, radish, dill vinaigrette (GF)	£23

### Sandwiches

Served with crisps & salad

GRANTLEY CLUB SANDWICH Smoked chicken, bacon, Emmental cheese, dressed iceberg lettuce & tomato	£25
OAK SMOKED SALMON SANDWICH Oak smoked salmon, chive cream cheese & cucumber	£23
FREE RANGE EGG SANDWICH Free range egg, shallot mayonnaise & watercress	£18

### Burgers

Served with fries & salad

BUTTERMILK CHICKEN BURGER Brioche bun, truffle mayonnaise, Gruyère cheese & lamb's leaf	£27
PLANT BASED BURGER Seeded bun, plum tomatoes, lettuce & onion chutney (VE)	£26

### Cream Tea

£22 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
R de Ruinart	£32	£190
Ruinart Rosé	£36	£210
Ruinart Blanc de Blancs	--	£220
Dom Ruinart Blanc de Blancs	--	£600

## Wines

### White

	125ml	Bottle
Grüner Veltliner, Talisman, Hungary, 2023	£10	£50
Pinot Grigio, Ca' Tesore, Friuli, Italy, 2023	£11	£50
Riesling, Dopff & Irion, Alsace, France, 2021	£12	£60
Chenin Blanc Blend, Jonty's Ducks, Avondale Estate, Paarl, 2020	£13	£70
Chablis, Domaine Testut, Burgundy, France, 2022	£16	£90
Sauvignon Blanc, Cloudy Bay, Marlborough, 2023	£18	£100

### Rosé

Rioja Rosé, Bodegas Bagordi, Rioja, Spain, 2022	£10	£50
Bolney Estate, Rosé, Sussex, England, 2020	£13	£80
Whispering Angel, Provence, France, 2023	£15	£80

### Red

Nero d'Avola, Rupe Secca, Sicily, Italy, 2022	£10	£50
Bordeaux Supérieur, Château Moulin de Mallet, France, 2020	£11	£55
Rioja Crianza, Vega, Rioja, Spain, 2020	£12	£60
Syrah/Cabernet, Jonty's Ducks, South Africa, 2018	£14	£70
Malbec, "Terrazas de Los Andes", Mendoza, Argentina, 2020	£14	£70
Pinot Noir, Oliver Merlin, Burgundy, France, 2021	£18	£95

## Sparkling

	125ml	Bottle
Moët & Chandon Impérial	£23	£130
Moët & Chandon Rosé Impérial	£26	£150
Veuve Clicquot Yellow Label	--	£140
Moët & Chandon Grand Vintage 2015	£38	£220
Dom Pérignon Vintage 2013	£75	£450
Classic Cuvée, Nyetimber, Sussex, N.V.	--	£100
Rosé, Nyetimber, Sussex, N.V.	--	£120

Compliment your Champagne with the finest British Caviar

**CORNISH SALTED EXMOOR CAVIAR £104**  
A 20g serve over ice, fresh blinis and crème fraîche

## Champagne Cocktails & Winter Warmers

<b>Royale Châtaigne Spritz</b> £20 Moët & Chandon Impérial, Belle de Brillet, chestnut tincture	<b>Moguls Spritz</b> £20 Moët & Chandon Impérial, Eminente Reserva 3 Year, Mount Gay Eclipse, honey & cinnamon syrup, banana
<b>Eve Spritz</b> £20 Moët & Chandon Rosé Impérial, Botanist, Cloudy Bay, lime	<b>Yuletide Spritz</b> £20 Moët & Chandon Impérial, Hennessy V.S. black walnut bitters, cinnamon
<b>Mulled Wine</b> £16 Merlot, plum, cinnamon, orange	<b>Orange Hot Chocolate</b> £16 Chocolate, Cointreau Noir, marshmallows, cream
<b>Grantley Mulled Apple</b> £16 Belvedere, apple, star anise, cinnamon, vanilla	

## 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	<b>Cold Bath Pale</b> 330ml £7
<b>Cold Bath Lager</b> 330ml £7	<b>Aspall Cyder</b> 500ml £7
<b>Cold Bath 1571 Pale Ale 0.5% 330ml £6.25</b>	

## Alcohol Free

	125ml	Bottle
Kolonne Null - White Riesling, Freiherr von Gleichenstein, Baden, Germany, 0.5%	£12	£60
Kolonne Null - Cuvée Rouge N°. 03 Grand Verdus, Freiherr von Gleichenstein, Germany, 0.5%	£12	£60

### BAX BOTANICS

Alcohol-Free spirits, designed by nature  
£9 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.

## 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 £5.50 each**  
All coffees are available as decaffeinated

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