

Starters

ROASTED YORKSHIRE PIGEON BREAST Creamed corn, charred sweetcorn, pancetta crisp, pigeon jus (GF)	£17	CORNISH SALTED EXMOOR CAVIAR £104 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	BETROOT & 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

CELERIAC RISOTTO Celeriac purée, Parmesan, roasted Hen of the Woods, crispy kale, umami dressing (V*)	£27	FILLET OF BEEF WELLINGTON (FOR TWO) 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	BETROOT 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, 'dalgoná' sauce, Kahlua jellies	£17



NORTON
BAR & COURTYARD

Sunday Menu

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

Sunday Lunch

Served 12:00 - 15:45

SUNDAY BEEF WELLINGTON (FOR TWO) Wrapped in mushroom duxelles & puff pastry, Yorkshire puddings, roasted potatoes, root vegetables, gravy £54 per person (please allow 30 minutes)	
ROASTED YORKSHIRE BEEF STRIPLOIN £35 Yorkshire pudding, roasted potatoes, root vegetables, beef gravy (GF*)	
ROASTED LOIN OF YORKSHIRE PORK £33 Crackling, Yorkshire pudding, roasted potatoes, root vegetables, pork jus, apple sauce (GF*)	
SUNDAY BETROOT WELLINGTON £28 Wrapped in mushrooms & puff pastry, root vegetables, roasted potatoes, gravy (VE)	
SIDES Dauphinoise potatoes (FOR TWO) £15 Cauliflower cheese Buttered mash £7	

Homemade Ice Cream

3 scoops for £12 (GF*, V)

Madagascar 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

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 fraiche

Champagne Cocktails & Winter Warmers

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

Beer & Cyder

Peroni Red 330ml £6.75	Peroni Gran Reserva 500ml £10.50
Black Sheep Amber Ale 500ml £7	Cold Bath Pale 330ml £7
Cold Bath Lager 330ml £7	Aspall Cyder 500ml £7
Cold Bath 1571 Pale Ale 0.5% 330ml £6.25	

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