

# Fletchers

RESTAURANT

## Dinner Menu

### Starters

<b>SMOKED DUCK BREAST</b> Duck leg croquettes, orange, shallots in port, date molasses	£17.00	<b>VELOUTÉ OF ROASTED CAULIFLOWER</b> Black onion seed pakora, Ras el Hanout oil (GF*, VE)	£13.50
<b>SMOKED SALMON &amp; WHITBY CRAB</b> Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£18.50	<b>ROASTED KING SCALLOPS</b> Sherry vinegar reduction, sea rosemary, caramelised onion velouté (GF)	£21.50
<b>RABBIT &amp; TARRAGON RAVIOLO</b> Spinach, pearl onions, celeriac, hen of the woods, Pommery mustard cream	£19.50	<b>ROASTED BEETROOT &amp; WINTER SQUASH SALAD</b> Vegan feta, walnuts, fig leaf vinegar dressing (GF, VE)	£14.50
<b>CLASSIC STEAK TARTARE</b> Chopped beef fillet, egg yolk, Haxby Bakehouse sourdough croutes (GF*)	£18.50	<b>DUCK LIVER &amp; PORT PÂTÉ</b> Madeira jelly, truffle, chutney, toasted brioche	£15.00
<b>TWICE BAKED CLASSIC CHEESE SOUFFLÉ</b> Glazed with Quicke's cheddar Mornay sauce <i>Add freshly grated spring truffle £4.50</i>	£16.50	<b>NATIVE LOBSTER THERMIDOR</b> Vegetable spaghetti, bitter leaf salad	£32.50

### Mains

<b>RISOTTO</b> Chestnuts, woodland mushrooms, aged parmesan, Wiltshire truffle (GF, V)	£26.00	<b>FILLET OF BEEF WELLINGTON (FOR TWO)</b> Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus <i>(please allow 30 minutes)</i>	£49.50 <i>per person</i>
<b>LOCAL POT ROASTED PHEASANT</b> Choucroute garnie, fondant potato, grilled leeks, cyder & calvados sauce (GF)	£33.00	<b>NORTH ATLANTIC HALIBUT</b> Soft herb crust, parmesan mash, Swiss chard, chervil beurre blanc (GF*)	£36.00
<b>TANDOORI JOSPER ROASTED MONKFISH</b> Bombay potatoes, spinach, curry sauce, coriander (GF)	£35.00	<b>ROASTED CAULIFLOWER</b> Warm tabbouleh, charred spring onion, tahini sauce, black sesame (VE)	£24.50

# 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)	£47.50
HIMALAYAN SALT AGED BEEF FILLET (8oz)	£48.50
HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)	£39.50
WILKINSON'S HERB FED CHICKEN BREAST	£31.50
HIMALAYAN SALT AGED RIBEYE STEAK (8oz)	£41.50
WHOLE GRILLED NATIVE LOBSTER	£65.00
Served with garlic butter, green salad, fries	
Glazed with thermidor sauce	£5.00
CÔTE DE BOEUF (16oz FOR TWO TO SHARE)	£90.00

Add half a grilled native lobster to any main course £28.50

## Sides

Fries | Buttered kale | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes  
Haxby Bakehouse sourdough with butter | Jospier grilled vegetables

All £6.00

Truffled mash | Truffle & parmesan fries £8.50

Dauphinoise potatoes (FOR TWO) £14.00

## Desserts

MADAGASCAN VANILLA CRÈME BRÛLÉE	£13.50	AUTUMN SPICED FRENCH TOAST	£15.00
Pistachio amaretti biscuit (GF, V)		Caramelised English quince & apple, Glenmorangie Nectar D'Or espuma	
VALRHONA CHOCOLATE WITH HAZELNUT	£15.50	PAVÉ OF EXOTIC FRUITS	£15.00
Grand Cru chocolate, 100% roasted hazelnut paste, chocolate crunch		Pecan sponge, passionfruit & guava crémeux, mango confit (GF, VE)	
GATEAUX ST HONORÉ	£14.50	SELECTION OF BRITISH ARTISAN CHEESES	£16.50
Caramelised puff pastry, vanilla crème pâtissière & Chantilly cream, caramel choux		Served with quince, spiced fruit chutney & oat biscuits	

### A SELECTION OF HOUSE MADE ICE CREAM & SORBETS

£11.50 (3 scoops)

ICE CREAM (GF\*, V): Madagascan vanilla, lemon meringue, 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.