

Dinner Menu

FLETCHERS RESTAURANT

Starters



THIRKLEBY DUCK & PISTACHIO TERRINE

Marinated figs & bitter leaf salad,
grilled sourdough, pancetta (GF*)

£20

REFINED WHITBY CRAB

Cashew nuts, watermelon, cucumber, saffron
aioli, squid ink cracker (GF*)

£21

CLASSIC STEAK TARTARE

Chopped beef fillet, egg yolk, sourdough
croutes (GF*)

£22

TWICE BAKED CLASSIC CHEESE SOUFFLÉ

Glazed with Quicke's cheddar Mornay sauce
Add freshly grated truffle £6

£19

SCALLOPS AU GRATIN

Shallot & white wine cream, Gruyère cheese,
spring onions (GF)

£26

SMOKED SALMON & WHITBY CRAB

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

£22

HERITAGE TOMATO SALAD

Raw & confit heritage tomatoes, tomato essence,
vegan feta, basil, sourdough croutons (GF*, VE)

£17

ROASTED KING SCALLOPS

Celeriac cream, crispy potato, apple marigold (GF)

£26

GARDEN PEA & MARJORAM VELOUTÉ

Crumbled Prosociano, Wharfe Valley lemon
rapeseed oil (GF*, VE*)

£17

DUCK LIVER & PORT PÂTÉ

Madeira jelly, truffle, chutney, toasted brioche (GF*)

£19

PRAWN & LANGOUSTINE RAVIOLO

Cherry tomatoes, bouillabaisse sauce, saffron
rouille emulsion, olive oil

£28

SLOW COOKED YORKSHIRE PORK BELLY

Baked apple purée, violet mustard,
Granny Smith apple, crackling (DF*, GF)

£19

Main Courses



FILLET OF BEEF WELLINGTON (FOR TWO)

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

£58 per person

ROAST RACK OF NIDDERDALE LAMB

Haricot blanc purée, slow cooked belly, lamb fat
potatoes, wild garlic oil, lamb jus (DF*, GF)

£40

TANDOORI JOSPER ROASTED MONKFISH

Bombay potatoes, spinach, curry sauce,
coriander (GF)

£38

NORTH COAST HALIBUT

Broccoli purée, crab cake, coastal herbs,
smoked garlic & almond velouté (GF*)

£42

NATIVE LOBSTER LINGUINE

Half or whole grilled lobster, linguine,
cherry tomatoes, basil, San Marzano sauce

£38 / £70

SQUASH, CARAMELISED ONION & PINE NUT PITHIVIER

Wilted spinach, white wine & sage cream (VE)

£30

GRANTLEY 'FISH & CHIPS'

Black Sheep beer batter, caramelised
lemon, pommes pont neuf, crushed peas

£30

ROASTED CAULIFLOWER FLORETS

Chana masala, spring onions, red amaranth,
ras el hanout (GF, VE)

£27

BRITISH ASPARAGUS RISOTTO

Garden peas, crispy Yolk Farm hen's egg,
soft herbs, lemon & parmesan (GF*, V)

£29

ALLERGENS & DIETARIES: GF - GLUTEN FREE | VE - VEGAN

PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.



From the Josper Grill



The Josper oven is an enclosed barbecue, using top quality single species charcoal and working at temperatures of up to 350°C to leave 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 £6

HIMALAYAN SALT AGED BEEF FILLET (8oz)	£52	WARRENDALE WAGYU DENVER STEAK (8oz)	£52
HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)	£45	HIMALAYAN SALT AGED RIBEYE STEAK (8oz)	£47
T-BONE STEAK (35oz FOR TWO TO SHARE)	£98	A5 KAGOSHIMA WAGYU FILLET (6oz)	£102
WILKINSON'S HERB FED CHICKEN BREAST	£36	WHOLE GRILLED NATIVE LOBSTER	£70
		Served with garlic butter, green salad, fries	
		Glazed with thermidor sauce	£7

Add half a grilled native lobster to any main course £32

Sides



Fries | Mashed potato | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds
Lyonnaise potatoes | Sourdough with butter £8

Truffled mash | Truffle & Parmesan fries | Buttered British asparagus £10 Dauphinoise potatoes (FOR TWO) £16

Desserts



MADAGASCAN VANILLA CRÈME BRÛLÉE £17
Raspberry & matcha biscuit

EARL GREY TEACUP £19
Earl Grey tea-infused white chocolate mousse & sponge, blackcurrant compôte, tea jelly

GRAND CRU CHOCOLATE & PISTACHIO TART £18
70% chocolate ganache, roasted pistachio paste, whipped pistachio mousse, nibbed pistachios

"SUNFLOWERS" £18
Apricot & passionfruit confit, sunflower seed sponge & praline, apricot mousse (GF, VE)

SELECTION OF BRITISH ARTISAN CHEESES £24
Served with seasonal fruit chutney, grapes, quince, orange blossom macerated apricots, selection of biscuits
Please ask for today's cheese offering

Seasonal Classics

APPLE CRUMBLE £18
Served with a choice of vanilla ice cream or Calvados custard (V)

EXOTIC FRUIT BAKED ALASKA £19
Light lime & vanilla sponge, mango iced parfait, torched meringue

STICKY TOFFEE & DATE PUDDING £18
Butterscotch sauce, vanilla ice cream (V)

Homemade Ice Cream

3 scoops for £15 (GF*, V)

Madagascar vanilla | Chocolate brownie
Cookies & cream | Violette
Dulce de leche | Mascarpone

Homemade Sorbet

3 scoops for £15 (GF*, VE*)

Strawberry & rose | Peach & passionfruit
Piña colada | Lime & basil | Raspberry

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