

Dinner Menu

FLETCHERS RESTAURANT

Starters



TERRINE OF YORKSHIRE HAM HOCK Pommery mustard, potato salad, pickled shimeji, puffed pork rind (GF)	£21	BEETROOT & VEGAN FETA TARTLET Purple beetroot, vegan feta, winter vegetable crisps, hazelnuts, moscatel dressing (DF, VE)	£18
FILLET OF NORTH COAST HAKE Red lentil dahl, puffed wild rice, coriander cress, ras el hanout (DF*, GF)	£22	ROASTED KING SCALLOPS Cauliflower, crispy bacon, curry infused oil (GF)	£28
YORKSHIRE FILLET STEAK TARTARE Bois boudrin dressing, confit egg yolk, chives, crispy potato noodles (DF, GF)	£26	BUTTERNUT SQUASH AND THYME VELOUTÉ Diced squash, fig leaf oil, toasted pine nuts, sourdough (GF*, VE)	£18
TWICE BAKED CLASSIC CHEESE SOUFFLÉ Glazed with Quicke's cheddar Mornay sauce Add freshly grated truffle £6	£20	DUCK LIVER & PORT PÂTÉ Madeira jelly, truffle, chutney, toasted brioche (GF*)	£21
SCALLOPS AU GRATIN Shallot & white wine cream, Gruyère cheese, spring onions (GF)	£27	PRAWN & LANGOUSTINE RAVIOLO Cherry tomatoes, bouillabaisse sauce, saffron rouille emulsion, olive oil	£29
SMOKED SALMON & WHITBY CRAB Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£23	SLOW COOKED YORKSHIRE PORK BELLY Baked apple purée, violet mustard, Granny Smith apple, crackling (DF*, GF)	£21

Main Courses



FILLET OF BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry, roasted roots, sautéed potatoes with shallots, red wine jus

£60 per person

(please allow 30 minutes)

ROAST RACK OF NIDDERDALE LAMB Haricot blanc purée, slow cooked belly, lamb fat potato, cavolo nero, lamb jus (DF*, GF)	£42	YORKSHIRE DUCK BREAST Pommes Anna, spiced red cabbage purée, winter kale, blackberries, duck jus (DF*, GF)	£38
TANDOORI JOSPER ROASTED MONKFISH Bombay potatoes, spinach, curry sauce, coriander (GF)	£40	SQUASH, CARAMELISED ONION & PINE NUT PITHIVIER Wilted spinach, white wine & sage cream (VE)	£30
NORTH COAST HALIBUT Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*)	£43	CAULIFLOWER & TRUFFLE RISOTTO Roasted florets, crispy hens egg, parmesan, Wiltshire truffle (GF*, V)	£31
NATIVE LOBSTER LINGUINE Half or whole grilled lobster, linguine, cherry tomatoes, basil, San Marzano sauce	£39 / £72		

ALLERGENS & DIETARIES: DF - DAIRY FREE | 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.



From the Jospier Grill



The Jospier 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 your choice of potatoes (fries, mashed potato, heritage potatoes or sautéed potatoes with shallots) (excluding Lobster). Add red wine jus, béarnaise sauce or peppercorn sauce £6

HIMALAYAN SALT AGED BEEF FILLET (8oz)	£54	WARRENDALE WAGYU DENVER STEAK (8oz)	£54
HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)	£47	HIMALAYAN SALT AGED RIBEYE STEAK (8oz)	£49
T-BONE STEAK (35oz FOR TWO TO SHARE)	£100	A5 KAGOSHIMA WAGYU FILLET (6oz)	£105
WILKINSON'S HERB FED CHICKEN BREAST	£38	WHOLE GRILLED NATIVE LOBSTER	£72
Served with red wine jus		Served with garlic butter, green salad, fries	
		Glazed with thermidor sauce	£6

Add half a grilled native lobster to any main course £34

GRANTLEY Surf & Turf

£150 (FOR TWO)

A WHOLE JOSPIER-GRILLED WHITBY LOBSTER & SALT AGED T-BONE STEAK (1kg)
(Alternatively please choose any two 8oz steaks from the menu above)

Served with truffle & parmesan fries, sautéed potatoes, grilled vegetables, house salad

Add garlic & herb butter, peppercorn, béarnaise or red wine sauce

Sides



Fries | Mashed potato | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds
Sautéed potatoes with shallots | Sourdough with butter | Buttered peas with chilli & mint £9
Truffled mash | Truffle & parmesan fries £12 Dauphinoise potatoes (FOR TWO) £17

Desserts



MADAGASCAN VANILLA CRÈME BRÛLÉE	£19
S'mores cookie (GF*, V)	
RASPBERRY ST. HONORÉ TART	£21
Raspberry tart with tarragon crémeux filled choux, mascarpone chantilly cream, fresh raspberries	
GRAND CRU CHOCOLATE & BAILEYS TUXEDO	£22
Baileys-soaked chocolate sponge, salted chocolate crémeux, whipped Baileys ganache	
GLAZED YORKSHIRE FORCED RHUBARB SPHERE	£21
Rhubarb & hibiscus confit, almond streusel, burnt citrus, crystallised pistachios (GF, VE)	
SELECTION OF BRITISH ARTISAN CHEESES	£25
Served with seasonal fruit chutney, grapes, quince, orange blossom & vanilla macerated apricots, selection of biscuits	

Seasonal Classics

GLAZED CARAMELISED APPLES WITH QUENELLE OF CRÈME FRAÎCHE	£21
Slow cooked caramelised & chilled apples on a brown sugar breton, with Knockraich Farm crème fraîche, buckwheat & rosemary	
APPLE CRUMBLE	£21
Served with vanilla ice cream & Calvados custard (V)	
STICKY TOFFEE & DATE PUDDING	£21
Butterscotch sauce, vanilla ice cream (V)	

Homemade Ice Cream

3 scoops for £16 (GF*, V)

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

Homemade Sorbet

3 scoops for £16 (GF*, VE*)

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

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