

# Fletchers

RESTAURANT

## Dinner Menu

### Starters

<b>ROASTED YORKSHIRE PIGEON BREAST</b> Creamed corn, charred sweetcorn, pancetta crisp, pigeon jus (GF)	£19	<b>JERUSALEM ARTICHOKE VELOUTÉ</b> Artichoke crisps, Wiltshire truffle, white truffle oil (GF*, VE)	£17
<b>REFINED WHITBY CRAB</b> Cashew nuts, watermelon, cucumber, saffron aioli, squid ink cracker (GF*)	£21	<b>ROASTED KING SCALLOPS</b> Celeriac cream, crispy potato, apple marigold (GF*)	£25
<b>CLASSIC STEAK TARTARE</b> Chopped beef fillet, egg yolk, sourdough croutes (GF*)	£21	<b>BEETROOT &amp; WINTER SQUASH SALAD</b> Vegan feta, walnuts, fig leaf dressing (GF, VE)	£17
<b>TWICE BAKED CLASSIC CHEESE SOUFFLÉ</b> Glazed with Quicke's cheddar Mornay sauce Add freshly grated truffle £5	£19	<b>DUCK LIVER &amp; PORT PÂTÉ</b> Madeira jelly, truffle, chutney, toasted brioche (GF*)	£19
<b>SCALLOPS AU GRATIN</b> Shallot & white wine cream, Gruyère cheese, spring onions (GF)	£25	<b>NATIVE LOBSTER RAVIOLO</b> Slow cooked fennel, saffron, bouillabaisse sauce	£30
<b>SMOKED SALMON &amp; WHITBY CRAB</b> Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£21		

### Main Courses

<b>CELERIC RISOTTO</b> Celeriac purée, Parmesan, roasted Hen of the Woods, crispy kale, umami (V*)	£29	<b>FILLET OF BEEF WELLINGTON (FOR TWO)</b> Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus <small>(please allow 30 minutes)</small>	£56 <small>per person</small>
<b>WATERFORD FARM PORK</b> Slow cooked belly, fillet, crackling, carrot purée, variegated kale, violet potatoes, pork jus (GF)	£34	<b>NORTH COAST HALIBUT</b> Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*)	£40
<b>TANDOORI JOSPER ROASTED MONKFISH</b> Bombay potatoes, spinach, curry sauce, coriander (GF)	£38	<b>CREAMY POLENTA</b> Chargrilled king oyster mushroom & vegetables, cashew crumb, parsley, garlic & lemon dressing (GF, VE)	£27
<b>BEETROOT WELLINGTON</b> Wrapped in mushrooms & puff pastry, celeriac purée, shimeji mushrooms, tofu (VE)	£30		

# 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 £6

WARRENDALE WAGYU DENVER STEAK (8oz)	£52
HIMALAYAN SALT AGED BEEF FILLET (8oz)	£52
HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)	£45
HIMALAYAN SALT AGED RIBEYE STEAK (8oz)	£47
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	£6
T-BONE STEAK (35oz FOR TWO TO SHARE)	£98

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 | Jospier grilled vegetables All £8

Truffled mash | Truffle & parmesan fries | Ratatouille niçoise All £10 Dauphinoise potatoes (FORTWO) £16

## Desserts

MADAGASCAN VANILLA CRÈME BRÛLÉE Raspberry & matcha biscuit	£17
EARL GREY TEACUP Earl Grey tea-infused white chocolate mousse & sponge, blackcurrant compôte, tea jelly	£19
GRAND CRU CHOCOLATE & PISTACHIO TART 70% chocolate ganache, roasted pistachio paste, whipped pistachio mousse, nibbed pistachios	£18
"SUNFLOWERS" Apricot & passionfruit confit, sunflower seed sponge & praline, apricot mousse (GF, VE)	£18
SELECTION OF BRITISH ARTISAN CHEESES Served with seasonal fruit chutney, grapes, quince, orange blossom macerated apricots, selection of biscuits Please ask for today's cheese offering	£24

### 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

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.