

Fletchers

RESTAURANT

Dinner MENU



STARTERS

CONFIT HERB FED CHICKEN TERRINE Confit leg, pistachio, shitake mushrooms, fine bean and wild mushroom salad, vinaigrette (GF)	£13.50	WHITE ONION SOUP Crispy onions, sherry vinegar reduction (V)	£12.50
SMOKED SALMON & WHITBY CRAB Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	£16.50	ROASTED SCALLOPS Crushed peas, crispy proscuitto, marjoram, cumin oil (GF)	£19.50
GRANTLEY'S BLACK PUDDING Creamed haricot blanc, spiced apple, poached Burford brown egg	£14.50	GREEK SALAD Kalamata olives, cherry tomatoes, vegan feta, cucumber, oregano, cabernet sauvignon vinaigrette (VE)	£13.00
CLASSIC STEAK TARTARE Chopped beef fillet, egg yolk, Vanora's sourdough croutes	£17.50	DUCK LIVER & PORT PÂTÉ Madeira jelly, truffle, chutney, toasted brioche	£14.00
TWICE BAKED CLASSIC CHEESE SOUFFLÉ Spiced pear Waldorf salad, candied walnuts	£16.00	CURED SEA-REARED TROUT Pickled vegetables, horseradish emulsion, caviar (GF)	£17.00

MAINS

SUNBLUSHED TOMATO RISOTTO Goats cheese bonbon, mascarpone, toasted pine nuts, fried basil (V)	£24.50	FILLET OF BEEF WELLINGTON (FOR TWO) Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus (please allow 30 minutes)	£85.00
RACK OF GRASS FED HERITAGE LAMB Merguez sausage, barbecued aubergine purée, grelot onions, bois boudrin sauce	£32.00	NORTH ATLANTIC HALIBUT Broccoli purée, crab cake, Yorkshire coast sea herbs, almond and smoked garlic velouté (GF)	£32.00
FILLET OF STONE BASS Crushed ratte potatoes, clam and mussel verjus sauce	£30.00	ROASTED SPICED CAULIFLOWER Warm tabbouleh, charred spring onion, curry and coconut cream, coriander (VE)	£24.00

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | 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 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)

ABERDEEN ANGUS BEEF FILLET (8oz)	£42.50
32-DAY DRY AGED SIRLOIN STEAK (8oz)	£35.50
HERITAGE BREED RIBEYE STEAK (8oz)	£39.50
WILKINSON'S HERB FED CHICKEN BREAST	£29.50
CÔTE DE BOEUF (16oz FOR TWO TO SHARE)	£82.50
WHOLE GRILLED NATIVE LOBSTER Served with garlic butter, green salad, fries	£55.00

ADD red wine jus, béarnaise sauce or peppercorn sauce £4.00

SIDE DISHES

Vanora's Bakery sourdough with butter | Fries | Buttered kale | House salad |
Heritage potatoes | Lyonnaise potatoes | Grilled vegetables
Tenderstem broccoli with toasted almonds
£5.00

Truffled mash | Truffle & parmesan fries £7.00



DESSERTS

MADAGASCAN VANILLA CRÈME BRÛLÉE Amaretti biscuit (V, GF)	£12.50	SUMMER BERRY CYLINDER Raspberry confit, mixed berry crémeux, tarragon (VE, GF)	£13.00
CARAMELISED APPLE TARTE TATIN Tonka bean ice cream (V)	£13.00	A SELECTION OF ARTISAN CHEESE Served with quince, spiced fruit chutney, & oat biscuits	£16.00
HONEY, LEMON & POPPY SEED CAKE Lemon & Yorkshire honey mousse, citrus jam, amaretto, almond sablé biscuit	£13.00	HOMEMADE ICE CREAM & SORBET ICE CREAM (V): Madagascan vanilla Millionaire's chocolate caramel shortbread Roasted caramelised banana Mint chocolate chip Malted milk crunch SORBET (VE): Peach Iced Tea Blackcurrant Kiwi Blood orange	£10.95 (3 scoops)
GLAZED VALRHONA CHOCOLATE & GIANDUJA CAKE Hazelnut gianduja crémeux, vanilla ganache	£14.00		