

# Fletchers

RESTAURANT

## Dinner MENU



### STARTERS

#### CORNISH SALTED EXMOOR CAVIAR

A 20g serve over ice, fresh blinis and  
crème fraiche

£104.00

JERUSALEM ARTICHOKE VELOUTÉ £12.50  
Artichoke crisps, truffle oil (GF, V)

TORCHED EAST COAST MACKEREL £13.00  
Cucumber, citrus, horseradish cream  
(GF)

SMOKED SALMON & WHITBY CRAB £15.50  
Oak smoked salmon, fennel & dressed  
crab, dill lemon cream

SPATCHCOCK QUAIL £14.00  
Cooked over coal, cepe purée, quail egg,  
hen of the woods, poultry cream (GF)

CROTTIN DE CHAVIGNOL £13.50  
Goats cheese in honey panko, red wine  
spiced pear, sugared pistachios, endive

POTTED SALMON AND BROWN SHRIMP £14.50  
Sour cream, kohlrabi, chive oil (GF)

CLASSIC STEAK TARTARE £17.50  
Chopped beef fillet, egg yolk, Vanora's  
sourdough croutes (GF)

ROASTED SCALLOPS £19.50  
Apple, celeriac, hazelnuts (GF)

## MAINS



CAULIFLOWER AND TRUFFLE RISOTTO Roasted florets, crispy hen's egg, parmesan (GF)	£24.50	RAGOUT OF SEAFOOD Market fish and shellfish, young vegetables, bouillabaisse sauce (GF)	£27.00
GLAZED YORKSHIRE DUCK LEG Parsnips, redcurrants, lemon caramel jus (GF)	£26.00	ROASTED KING OYSTER MUSHROOMS Warm black quinoa, charred leeks, wild mushroom, chive sauce (GF, VE)	£23.50
NORTH ATLANTIC HALIBUT STEAK Cooked on the bone, grilled over coal, buttered hispi cabbage, warm cockle and parsley vinaigrette (GF)	£32.00	<b>FILLET OF BEEF WELLINGTON (for two) £80.00</b>  Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus  (Please allow 30 minutes)	

## 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, fries and dressed leaves (excluding Lobster) (GF)

SIGNATURE SALT AGED BEEF FILLET (8oz)	£35.50
WATERFORD FARM SIRLOIN STEAK (8oz) (GF)	£30.00
HERB FED CHICKEN BREAST	£28.00
CÔTE DE BOEUF (16oz for two to share)	£68.50
WHOLE GRILLED NATIVE LOBSTER Served with garlic butter green salad, fries	£50.00
<b>Add Red Wine Jus, Bearnaise or Peppercorn Sauce</b>	<b>£4.00</b>

## SIDE DISHES

Fries | Buttered kale | House salad | Heritage potatoes | Tenderstem  
broccoli with toasted almonds | Lyonnaise potatoes | Vanora's

Bakery sourdough with butter **All £4.50**

Grilled vegetables **£5.00** | Truffled mash **£7.00**

## DESSERTS



MADAGASCAN VANILLA CRÈME BRÛLÉE Guernsey cream, hazelnut shortbread (V)	£9.50
YORKSHIRE BLACKBERRIES Buttermilk mousse, confit blackberry, white chocolate, tarragon	£11.00
VALRHONA CAMELIA CHOCOLATE & CITRUS DÉLICE Pecan crunch ice cream, maple gold	£11.50
GRANTLEY HALL APPLE PIE Warm spiced brandy crème anglaise, vanilla ice cream (V)	£11.00
FRENCH MACARON Seasonal berries, vanilla buttercream, berry violet sorbet (VE)	£10.50
A SELECTION OF HOUSE MADE ICE CREAM & SORBET (V) Vanilla   Chocolate Chip   Strawberry Cheesecake   Banana Passionfruit Sorbet   Coconut Sorbet   Berry Violet Sorbet	£8.95 <i>(3 scoops)</i>
A SELECTION OF ARTISAN CHEESE Served with quince, chutney, oat biscuits	£12.50