



NORTON

BAR & COURTYARD

OPEN DAILY 12PM - 6PM



HOUSE CHAMPAGNE 125ml £18.50
 RUINART BRUT NV, CHAMPAGNE BOTTLE £96.00

HOUSE ROSÉ CHAMPAGNE 125ml £22.50
 RUINART BRUT ROSÉ, CHAMPAGNE BOTTLE £120.00

Norton Classics

A selection of our favourite Norton beverages

HOUSE ROSÉ 175ml £11.80
 HENRI GAILLARD, CÔTES DE PROVENCE BOTTLE £44.00

HOUSE WHITE 175ml £11.30
 KUKI, MARLBOROUGH SAUVIGNON BLANC, NZ BOTTLE £42.00

HOUSE RED 175ml £14.50
 JONTY'S DUCK, SYRAH / CABERNET, SOUTH AFRICA BOTTLE £47.00

PLUM MULLED WINE GLASS £15.00
 Fresh plums poached in Merlot with a blend of festive spices TEAPOT £45.00

GRANTLEY MULLED APPLE GLASS £15.00
 Apple, star anise, cinnamon and vanilla with Ketel One TEAPOT £45.00

GRANTLEY G&T £16.50
 Made with our Signature Grantley Hall gin

Starters

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

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

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

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

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

CORNISH SALTED EXMOOR CAVIAR £104.00
 A 20g serve over ice, fresh blinis and crème fraiche

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

YORKSHIRE CHARCUTERIE £14.50
 Pickles, toasted sourdough

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

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

DUCK LIVER & PORT PÂTÉ £12.50
 Orchard apple chutney, toasted brioche

Salads

HERB FED CHICKEN BOWL £19.00
 Avocado, gem lettuce, chickpea, gremolata (GF)

COLD POACHED SALMON £19.00
 Black sesame, mango, spring onion, coriander, pickled cucumber (GF)

BULGUR WHEAT & BEANS £17.00
 Seeded bulgur wheat, beans, Yorkshire fettle, mint, Wharfe Valley rapeseed oil (V)

Sandwiches

Sandwiches include crisps & salad
Burgers include fries & salad

CLUB SANDWICH £15.50

OAK SMOKED SALMON £15.00

FREE RANGE EGG MAYONNAISE £13.50

BUTTERMILK CHICKEN BURGER £19.50

PLANT BASED BURGER (VE) £19.50

Main Courses

CAULIFLOWER AND TRUFFLE RISOTTO £24.50
 Roasted florets, crispy hen's egg, parmesan (GF)

GLAZED YORKSHIRE DUCK LEG £26.00
 Parsnips, redcurrants, lemon caramel jus (GF)

RAGOUT OF SEAFOOD £27.00
 Market fish and shellfish, young vegetables, bouillabaisse sauce (GF)

GRANTLEY 'FISH & CHIPS' £25.50
 Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas

SHELLFISH RIGATONI £29.50
 Lobster, crab, chilli, shellfish sauce, chervil

NORTH ATLANTIC HALIBUT STEAK £32.00
 Cooked on the bone, grilled over coal, buttered hispi cabbage, warm cockle and parsley vinaigrette (GF)

ROASTED KING OYSTER MUSHROOMS £23.50
 Warm black quinoa, charred leeks, wild mushroom, chive sauce (VE)

FILLET OF BEEF WELLINGTON (FOR TWO)
 Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus
 £80.00
 (please allow 30 minutes)

Sides

Fries | Buttered kale | House salad | Heritage potatoes
 Tenderstem broccoli with toasted almonds | Lyonnaise potatoes
 Vanora's Bakery sourdough with butter £4.50

Grilled vegetables £5.00 Truffled mash £7.00

Sunday Lunch Served 12pm - 3pm

ROASTED YORKSHIRE BEEF STRIPLOIN £27.50
 Yorkshire pudding, roasted potatoes, root vegetables, beef gravy

From the Josper

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) £30.00

HERB FED CHICKEN BREAST £28.00

CÔTE DE BOEUF (16OZ FOR TWO TO SHARE) £68.50

WHOLE GRILLED NATIVE LOBSTER £50.00
 Served with garlic butter, green salad, fries

ADD red wine jus, bearnaise sauce or peppercorn sauce £4.00
Please speak to a member of staff to advise of any dietary needs, certain dishes can be adapted on request

Festive Afternoon Tea

Traditional Afternoon Tea served 2pm-5pm.
A delicious selection of pastries, cakes, scones & finely cut finger sandwiches.

CREAM TEA £20.00
(Tea & freshly baked scones)

AFTERNOON TEA £44.50

CHAMPAGNE AFTERNOON TEA £54.50

Desserts

MADAGASCAN VANILLA CRÈME BRÛLÉE £9.50
 Guernsey cream, hazelnut shortbread (V)

YORKSHIRE BLACKBERRIES £11.00
 Buttermilk mousse, confit blackberry, white chocolate, tarragon

VALRHONA CARMELIA CHOCOLATE & CITRUS DÉLICE £11.50
 Pecan crunch ice cream, maple gold

GRANTLEY HALL APPLE PIE £11.00
 Warm spiced brandy crème anglaise, vanilla ice cream (V)

FRENCH MACARON £10.50
 Seasonal berries, vanilla buttercream, berry violet sorbet (VE)

A SELECTION OF ARTISAN CHEESE £12.50
 Served with quince, chutney, oat biscuits

House Made Ice Cream & Sorbet

3 Scoops for £8.95 (V)

Vanilla | Chocolate Chip

Strawberry Cheesecake

Banana Passionfruit Sorbet

Coconut Sorbet | Berry Violet Sorbet

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN. PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS.





Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

Ruinart is the world's first established Champagne House, founded in 1729. It is recognised as a Chardonnay specialist, with this grape harvested from vineyards in the Côte des Blancs and Montagne de Reims, at the heart of all the cuvées. Today, art de vivre, refinement and art define the universe of Ruinart, together with a strength derived from three centuries of history.

	125ml	Bottle
Ruinart, R de Ruinart, Brut NV	£18.50	£96.00
Ruinart Rosé, Brut NV	£22.50	£120.00
Ruinart, Blanc de Blancs, Brut NV	-	£129.00
Ruinart, Dom Ruinart Blanc de Blancs, Brut Vintage	-	£195.00

Wines

Rosé

	175ml	Bottle
Angels Flight, Zinfandel Blush, USA	£11.50	£40.00
Henri Gaillard, Côtes de Provence, France	£11.80	£44.00

Red

El Picador, Merlot, Chile	£9.30	£34.00
Rupe Secca, Nero d'Avola, Sicily, Italy	£9.80	£36.00
Rioja Vega, Crianza, Spain	£11.30	£42.00
Château Moulin de Mallet, Bordeaux, France	£11.80	£42.00
Jonty's Ducks, Syrah / Cabernet, South Africa	£14.50	£47.00
Machard de Gramont, Pinot Noir 'le Chapitre', France	£16.80	£63.00
Mendel, Malbec, Argentina	£18.50	£71.00

White

Talisman Grüner Veltliner, Hungary	£9.30	£34.00
Ca' Tesore Pinot Grigio, Italy	£9.80	£36.00
Kuki, Marlborough Sauvignon Blanc, New Zealand	£11.30	£42.00
Dopff & Irion, Alsace Riesling, France	£11.80	£44.00
Kingston Estate, Chardonnay, Australia	£12.95	£49.00
Jonty's Ducks, Chenin / Sauvignon, South Africa	£14.50	£53.00
Domaine Testut, Chablis, France	£16.80	£63.00

Champagne

	125ml	Bottle
Moët & Chandon, Brut NV	£16.50	£84.00
Veuve Clicquot, Yellow Label, Brut NV	-	£90.00
Bollinger, Special Cuvee, Brut NV	-	£120.00
Dom Pérignon	-	£225.00
Louis Roederer, Cristal	-	£320.00

Compliment your Champagne with the finest British Caviar

CORNISH SALTED EXMOOR CAVIAR £104.00
A 20g serve over ice, fresh blinis and crème fraiche

Winter Warmers

GLASS £15.00 | TEAPOT £45.00

Grantley Mulled Apple

Blending the distinct flavours of apple, star anise, cinnamon and vanilla with Ketel One.

Plum Mulled Wine

Fresh plums are poached in Merlot along with a perfect blend of spices

Spiced Hot Toddy

Combining Woodford Reserve with our homemade winter spiced syrup, and a hint of cherry liqueur.

Black Forest Chilli Hot Chocolate
Ripe cherry flavours combined with Ancho Reyes Chile Liqueur and a smooth, velvety hot chocolate.

Glass serve only

Beer & Cider

Peroni Red	330ml	£5.50	Blacksheep Ale	500ml	£5.75
Asahi	330ml	£6.00	Aspall Cyder	330ml	£6.25

Alcohol Free

EINS ZWEI ZERO RIESLING	175ml	Bottle	£6.00	£36.00
COPENHAGEN SPARKLING TEA BLUE	125ml	Bottle	£13.00	£80.00



The world's first non-alcoholic spirit
£8.00 each

SEEDLIP GARDEN
SEEDLIP SPICED AROMATIC

Hot Drinks

SELECTION OF TEAS £4.75 each

Kenilworth Ceylon

A high-grade Orange Pekoe tea with a rich, fragrant & floral aroma. It has a malty flavour with subtle hints of spice & eucalyptus.

Earl Grey

A classic blend of Earl Grey using a base of Chinese black tea & it's floral flavour is derived from Bergamot oil.

Orange Blossom Oolong

A flavoured Taiwanese oolong tea, blended with orange peel & natural orange oil. The toasted oolong gives a bold brewing cup, with delicate citrus notes.

Cloud Catcher

A blend of cherry, sour cherry, kiwi, coconut & apple pieces. This infusion produces an exceptionally fruity flavoured brew, with sweet notes throughout.

Peppermint

A Serbian whole leaf peppermint which provides a fuller & more minty cup. The shredded leaf allows for a faster infusion- 100% caffeine free.

English Breakfast

A unique blend of 17 Assam teas. It has a full, malty flavour & a rich, dark colour. Can be served with or without milk.

COFFEES £4.75 each

All coffees are available as decaffeinated

Espresso

Double Espresso

Latte | Cappuccino

Flat White | Americano

Freshly Ground Cafetière