



SUNDAY LUNCH

Norton Classics

A selection of our favourite Norton beverages



STRAYSIDE SPRITZER	£15.00	HOUSE ROSÉ	175ml	£12.50
GARDEN SPRITZER	£15.00	CHÂTEAU TERRABONNE, CÔTES DE PROVENCE, FRANCE	BOTTLE	£48.00
SUNSET SPRITZER	£15.00	HOUSE WHITE	175ml	£12.00
TERRACE TEA	£15.00	KUKI, MARLBOROUGH SAUVIGNON BLANC, NZ	BOTTLE	£44.00
GRANTLEY G&T	£16.50	HOUSE RED	175ml	£16.00
Made with our Signature Grantley Hall gin		JONTY'S DUCK, SYRAH / CABERNET, SOUTH AFRICA	BOTTLE	£55.00

HOUSE CHAMPAGNE	125ml	£20.00
RUINART BRUT NV, CHAMPAGNE	BOTTLE	£105.00
HOUSE ROSÉ CHAMPAGNE	125ml	£28.00
RUINART BRUT ROSÉ, CHAMPAGNE	BOTTLE	£140.00

Starters

CONFIT HERB FED CHICKEN TERRINE	£13.50
Confit leg, pistachio, shitake mushrooms, fine bean and wild mushroom salad, vinaigrette (GF)	
SMOKED SALMON & WHITBY CRAB	£16.50
Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	
GRANTLEY'S BLACK PUDDING	£14.50
Creamed haricot blanc, spiced apple, poached Burford brown egg	
CLASSIC STEAK TARTARE	£17.50
Chopped beef fillet, egg yolk, Vanora's sourdough croutes	

TWICE BAKED CLASSIC CHEESE SOUFFLÉ	£16.00
Spiced pear Waldorf salad, candied walnuts	
WHITE ONION SOUP	£12.50
Crispy onions, sherry vinegar reduction (V)	
ROASTED SCALLOPS	£19.50
Crushed peas, crispy prosciutto, marjoram, cumin oil (GF)	

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

GREEK SALAD	£14.00
Kalamata olives, cherry tomatoes, vegan feta, cucumber, oregano, cabernet sauvignon vinaigrette (VE)	
DUCK LIVER & PORT PÂTÉ	£14.00
Madeira jelly, truffle, chutney, toasted brioche	
CURED SEA-REARED TROUT	£17.00
Pickled vegetables, horseradish emulsion, caviar (GF)	

Main Courses

SUNBLUSHED TOMATO RISOTTO	£24.50
Goats cheese bonbon, mascarpone, toasted pine nuts, fried basil (V)	
RACK OF GRASS FED HERITAGE LAMB	£32.00
Merguez sausage, barbecued aubergine purée, grelot onions, bois boudrin sauce	
FILLET OF STONE BASS	£32.00
Crushed ratte potatoes, clam and mussel verjus sauce	
NORTH ATLANTIC HALIBUT	£30.00
Broccoli purée, crab cake, Yorkshire coast sea herbs, almond and smoked garlic velouté (GF)	

GNOCCHI	£25.00
Wild mushrooms, porcini cream, fresh truffle, shaved parmesan	
GRANTLEY 'FISH & CHIPS'	£25.50
Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	
ROASTED SPICED CAULIFLOWER	£24.00
Warm tabbouleh, charred spring onion, curry and coconut cream, coriander (VE)	

FILLET OF BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry,  
roasted roots, Lyonnaise potatoes, red wine jus  
£85.00  
(please allow 30 minutes)

Sunday Lunch

Served 12pm - 3pm

ROASTED YORKSHIRE BEEF STRIPLOIN £29.50  
Yorkshire pudding, roasted potatoes,  
root vegetables, beef gravy

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.

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

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, béarnaise sauce or peppercorn sauce £4.00

Sides

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

Truffled mash | Truffle & parmesan fries £7.00

Desserts

MADAGASCAN VANILLA CRÈME BRÛLÉE	£12.50	GLAZED VALRHONA CHOCOLATE & GIANDUJA CAKE	£14.00
Amaretti biscuit (V, GF)		Hazelnut gianduja crémeux, vanilla ganache	
HONEY, LEMON & POPPY SEED CAKE	£13.00	CARAMELISED APPLE TARTE TATIN	£13.00
Lemon & Yorkshire honey mousse, citrus jam, amaretto, almond sablé biscuit		Tonka bean ice cream (V)	
SUMMER BERRY CYLINDER	£13.00	A SELECTION OF ARTISAN CHEESE	£16.00
Raspberry confit, mixed berry crémeux, tarragon (VE, GF)		Served with quince, spiced fruit chutney, & oat biscuits	

Homemade Ice Cream

3 Scoops for £10.95 (V)

Madagascar Vanilla | Millionaire's Chocolate  
Caramel Shortbread | Roasted Caramelised  
Banana | Mint Chocolate Chip | Malted Milk  
Crunch

Homemade Sorbet

3 Scoops for £10.95 (VE)

Peach Iced Tea | Blackcurrant | Kiwi |  
Mojito

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.

A discretionary 12.5% service charge will be added to your bill.





# 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	£20.00	£105.00
Ruinart Rosé, Brut NV	£28.00	£140.00
Ruinart, Blanc de Blancs, Brut NV	-	£150.00

## Wines

### Rosé

	175ml	Bottle
Château Terrabonne, Côtes de Provence, France	£12.50	£48.00
Whispering Angel, Château d'Esclans, Côtes de Provence, France	£17.50	£65.00

### Red

El Picador, Merlot, Chile	£9.30	£36.00
Rupe Secca, Nero d'Avola, Sicily, Italy	£10.00	£40.00
Rioja Vega, Crianza, Spain	£13.00	£46.00
Château Moulin de Mallet, Bordeaux, France	£12.00	£44.00
Jonty's Ducks, Syrah / Cabernet, South Africa	£16.00	£55.00
Oliver Merlin, Bourgogne Pinot Noir, France	£18.00	£65.00
Mendel, Malbec, Argentina	£20.00	£72.00

### White

Talisman Grüner Veltliner, Hungary	£9.30	£36.00
Ca' Tesore Pinot Grigio, Italy	£10.00	£39.00
Kuki, Marlborough Sauvignon Blanc, New Zealand	£12.00	£44.00
Dopff & Irion, Alsace Riesling, France	£13.00	£46.00
Kingston Estate, Chardonnay, Australia	£14.50	£50.00
Jonty's Ducks, Chenin / Sauvignon, South Africa	£16.00	£53.00
Domaine Testut, Chablis, France	£20.00	£72.00

## Champagne

	125ml	Bottle
Moët & Chandon Impérial	£18.00	£95.00
Veuve Clicquot Yellow Label	-	£99.00
Bollinger, Special Cuvee, Brut NV	-	£120.00
Dom Pérignon	-	£300.00
Louis Roederer, Cristal	-	£335.00

Compliment your Champagne with the finest British Caviar

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

## Grantley Spritzers & Punches

£15.00 EACH

### Strayside Spritzer

Slingsby Rhubarb, coconut, raspberry, orange blossom

### Garden Spritzer

Bulleit Rye, elderflower, ginger ale

### Sunset Spritzer

Malfy Blood Orange, rose vermouth, tonic water

### Terrace Tea

Masons Tea Gin, peach, soda

£45.00 FOR A PUNCH PITCHER

### Grantley Spring Punch

Framboise, fraise vodka, Champagne float, lemon juice

### Grantley Pineapple Punch

Plantation pineapple, clément rum, campari, lime, pineapple

## Beer & Cider

Peroni Red	330ml	£6.00	Peroni Gran Reserva	500ml	£9.00
Aspall Cyder	500ml	£6.25	Blacksheep Ale	500ml	£5.75
		Norton Lager	330ml	£6.50	

## 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

