

# Drinks Menu

## Classic Cocktails

£15.00 each

Negroni | Cosmopolitan | Old Fashioned | Manhattan | Aviation | Daiquiri | Bellini

## Champagne

	125ml	Bottle
Ruinart, R De Ruinart, Brut NV	£18.50	96
Ruinart, Blanc de Blancs, Brut NV	£129.00	
Ruinart Rosé, Brut NV, Brut NV	£22.50	120
Veuve Clicquot, yellow label brut	£90.00	
Louis Roederer Brut Premier, N.V	£110.00	
Dom Pérignon	£225.00	
Laurent Perrier Rosé	£120.00	
Moët Chandon, Imperial Brut	£16.50	84

## Soft Drink

### SELECTION OF JUICES

Apple | Orange | Cranberry | Pineapple £4.00

### FEVER TREE

Tonic Water | Light Tonic Water £3.50

Mediterranean Tonic Water | Ginger Ale

Ginger Beer | Soda Water | Lemonade

COCA-COLA £3.50

DIET COCA-COLA £3.50

## Mocktails

£8.00 each

Virgin Hibiscus Bellini | Summer Nojito  
Chilli & Watermelon cooler

## Grantley Punch

£18 each | £45 for a pitcher

### GRANTLEY SPRING PUNCH

Framboise, Fraise, Vodka,  
Champagne Float, Lemon Juice

### LAKESIDE PUNCH

Plantation Pineapple, Clement Rhum,  
Campari, Lime, Pineapple

### WATERFALL PUNCH

Elderflower Gin, Lemon,  
Mediterranean Tonic

## Wines

### ROSÉ

Angels Flight, Zinfandel, Blush, USA 175ml Bottle £11.50 | 40

Henri Gaillard, Côtes,  
de Provence, France £11.80 | 44

### RED

El Picador, Merlot, Chile £9.30 | 34

Rupe Secca, Nero d'Avola, Italy £9.80 | 36

Rioja Vega, Crianza, Spain £11.30 | 42

Château Moulin de Mallet,  
Bordeaux, France £11.80 | 42

Jonty's Ducks, Syrah /  
Cabernet, South Africa £14.50 | 47

Machard de Gramont, Pinot Noir  
'le Chapitre', France £16.80 | 63

Mendel, Malbec, Argentina £18.50 | 71

### WHITE

Talisman Grüner Veltliner,  
Hungary £9.30 | 34

Ca' Tesore Pinot Grigio, Italy £9.80 | 36

Kuki, Marlborough Sauvignon Blanc,  
New Zealand £11.30 | 42

Dopff & Irion, Alsace Riesling, France £11.80 | 44

Kingston Estate, Chardonnay, Australia £12.95 | 49

Jonty's Ducks, Chenin Blend  
South Africa £14.50 | 53

Domaine Testut, Chablis, France £16.80 | 63

## Beer & Cider

Peroni Red 330ml | £5.50

Asahi 330ml | £6.00

Aspalls 330ml | £6.25

Black Sheep Ale 500ml | £5.75

Allergens & Dietaries: GF - Gluten Free V - Vegetarian | VE - Vegan.  
Please speak to a member of staff to advise of any dietary needs.  
A discretionary 12.5% service charge will be added to your bill.



**NORTON**  
BAR & COURTYARD

PRE-OPENING

## *Norton Courtyard Menu*

FOOD AVAILABLE EVERYDAY FROM 12PM - 9PM | BAR OPEN UNTIL 11PM

### *Starters*

**COURGETTE & GARDEN LEEK SOUP** £12.50

Goat's cheese bon bon chive oil (V)

**DRESSED SUMMER BEETS** £13.50

Yorkshire blue cheese, savoury granola, garden herbs (V)

**SMOKED SALMON & WHITBY CRAB** £15.50

Oak smoked salmon, fennel, & dressed

**ROASTED SCALLOPS** £19.50

Apple, celeriac, hazelnuts (GF)

**DUCK LIVER & PORT PÂTÉ** £13.00

Orchard apple chutney, toasted brioche

**YORKSHIRE LAMB BELLY** £14.00

Ewes curd, smoked garlic, peas & broad beans, pickled mustard seeds (GF)

### *Mains*

**SUMMER VEGETABLE TAGLIATELLE** £24.00

Dale End cheddar mornay sauce, garden herbs (V)

**HERB FED CHICKEN BOWL** £21.00

Avocado, gem lettuce, chickpea gremolata (GF)

**GRANTLEY 'FISH & CHIPS'** £25.50

Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas

**EAST COAST COD** £26.00

Cauliflower purée, tempura courgette flower, costal herbs, smoked cod's roe

**WATERFORD FARM PORK FILLET & BELLY** £27.00

Choucroute garnie, young turnips, pork jus (GF)

**BUTTERMILK CHICKEN** £21.00

Brioche bun, cheddar, smoked bacon, crispy onions, smoked paprika, mayonnaise, fries

**NORTH ATLANTIC HALIBUT STEAK** £32.00

Cooked on the bone, grilled over coal, buttered hispi cabbage, warm cockle & parsley vinaigrette (GF)

### *Sides* £4.50 each

French fries | House salad

Heritage potatoes

Tenderstem broccoli with  
toasted almonds

Vanora's Bakery sourdough  
served with butter

Truffled mash £7.00

### *From the Josper*

*The Josper oven is an enclosed BBQ using top quality single species charcoal and working at temperatures of up to 350°C it leaves the food moist and full of chargrilled flavour. All served with roasted roots, fries & dressed leaves (excluding Lobster) (GF).*

**SIGNATURE SALT AGED  
BEEF FILLET**

(8oz) £37.50

**GRILLED NATIVE LOBSTER**

Served with garlic butter,  
green salad, fries £50.00

**WATERFORD FARM  
SIRLOIN STEAK**

(8oz) £32.00

**HERB-FED CHICKEN BREAST** £28.00

**T-BONE STEAK (14oz)** £48.00

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

### A SELECTION OF *home made*

**ICE CREAM & SORBETS**

3 Scoops for £9.50

Sorbet (GF, VE) | Ice Cream (GF, V)

Madagascan Vanilla | Pistachio

Salted Caramel & Popcorn

Coconut Sorbet

Yorkshire Forced Rhubarb Sorbet

Blackcurrant Sorbet

### *Desserts*

**WARM DARK CHOCOLATE TART** £12.00

70% Grand Cru Chocolate, chocolate dentelle, milk ice cream

**ISPAHAN DÉLICE** £11.00

Fresh raspberries, lychee crémeux, raspberry & rosewater ganache

**SELECTION OF ARTISAN CHEESES** £12.50

Served with quince, spiced fruit chutney & oat biscuits

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