



## The Wentbridge Brasserie

### Starters

Soup of the Day

Starter of the Day

Seared king scallops with braised fennel, crisp pancetta and parsley butter 8.95

Mackenzies hot smoked salmon and Whitby crab fishcake  
with plum tomato salsa, lime crème fraîche 7.50 / 14.50

Tempura of king prawns in beer batter with  
sweet chilli and coriander salsa 8.95

Heirloom tomato salad with baby mozzarella, Jerusalem artichokes,  
basil mayonnaise and white balsamic 6.25 (v)

Smooth chicken liver parfait with black truffle butter, plum chutney, warm loaf 6.50

Warm Dales goats cheese with beetroot chutney, ciabatta and herb salad 6.50 (v)

New season Boston Spa organic asparagus,  
with poached free-range egg, Hollandaise sauce 7.95 (v)

Crispy duck and watercress salad, bean sprouts, soy and sesame dressing 6.95

Smoked haddock and leek risotto with parmesan tuille 7.50 / 14.50

Starter size / Main course size

(v) – Vegetarian dishes

Some of our dishes may contain nuts and flour. If you have any allergies  
or specific dietary requirements please make them known to the  
supervisor who will do their utmost to assist you.

Summer 2010



## The Wentbridge Brasserie

### Mains

#### Fish & Seafood...

##### Fish of the Day

Grilled fillet of seabass, petit pois à la Française, tomato fondue 16.95

Fish and chips – Beer battered haddock with tartare sauce, lemon and mushy peas 13.95

Wild salmon with samphire, Dublin Bay prawns and tarragon velouté 15.95

Poached salmon and king prawn 'Nicoise' Salad with little gem, fine beans, cherry tomatoes, boiled egg, red onion and new potatoes 13.95

Wentbridge Fish Pie – Whitby fish and seawater prawns baked with creamed potato, glazed with Wensleydale cheese 14.95

#### Roasts & Grills...

##### Main of the Day

Yorkshire Calves liver with local smoked bacon, mashed potatoes and onion rings 15.95

Grilled free-range chicken Caesar salad 11.95

Pan-fried rump of Croft House Farm lamb with Mediterranean vegetables, basil jus 16.95

Outdoor reared free range Blythburgh Pork Ribeye with Doreen's black pudding, caramelised apple, thyme sauce 14.50

Pan-fried Gressingham duck breast with Savoy cabbage, blackberry and apple sauce 15.50

Round Green Farm venison steak with garlic wild mushrooms, rosemary jus 16.95

♥ Seared free range chicken stir-fry with crisp vegetables, water chestnuts, cashews and soy 13.95

Wentbridge organic burger, smoked Applewood cheese, smoked local bacon, home-made red onion relish, real chips 13.95

Steaks (28 days aged) – served with a choice of Béarnaise sauce, peppercorn sauce or stilton butter

8oz Dovecote Park Fillet 24.95    10oz Dovecote Park Sirloin 20.50    10oz Dovecote Park Ribeye 19.50

#### Side Orders - 2.95

Real Chips

Buttered carrots and coriander

Garden peas, lettuce and bacon

Tomato, basil and red onion salad with pesto

Steamed Jersey Royals, mint butter

Steamed green vegetables with shallot and herb butter

Mixed or green salad

Baby gem Caesar salad

♥ - Healthier option at just 435 calories

Vegetarian main courses are available on request. All prices are inclusive of VAT



## The Wentbridge Brasserie

### Puddings at 5.95

Dessert of the day

Iced strawberry parfait, passion fruit curd, sable biscuit

Wentbridge sticky toffee pudding with caramel sauce,  
Yorkshire clotted cream ice cream

Warm prune and almond tart with Amaretto ice cream

Chocolate brownies with vanilla seed ice cream, hot milk chocolate sauce

Cappuccino Crème Brûlée with hazelnut and chocolate cookies

### Cheese

A selection of Great British and Continental cheeses  
with biscuits, celery, chutney and grapes £8.95

### Coffee & Teas

Taylor's Kenyan 'High Mountain'	2.80	Cappuccino, Latté, Hot Chocolate and Mocca, Double Espresso	2.80
		Espresso	2.50
Liqueur Coffees Irish (Jamesons) Calypso (Tia Maria) Baileys French (Courvoisier) Highland (Famous Grouse) Jamaican (Bacardi Oro)	4.95	Taylor's English Breakfast leaf tea, Earl Grey, Assam, Darjeeling, Infusions	2.80



## The Wentbridge Brasserie

### pudding Wine - by the Glass (125ml)

Elyssium Black Muscat 2006, Andrew Quady, California 6.95  
Exquisite nose. Rich flavour of black Muscat grapes, cassis and red fruits

Late Harvest Muscat & Flora 2007, Browns, Victoria, Australia 6.95  
Brown Brothers excel at their delicious Muscat based dessert wines with floral orange and sweet grapey flavours

### Cognac & Armagnac - per 25ml measure

Courvoisier \*\*\* 3.75

Remy Martin and all VSOP Cognacs and Armagnacs 4.50

Hine Rare & Delicate 5.50

Remy Martin XO / Hennessy XO / Hine Antique 9.95

Martell Cordon Bleu 9.95

Hennessy Paradis 18.50

Chateau de Labaude Bas Armagnac 1982 7.95

Chateau de Labaude Bas Armagnac 1975 8.95

Chateau de Labaude Bas Armagnac 1965 9.95

Grand Marnier 100 years old 6.95

### Port - per 50ml measure

Vintage Port from our Decanter 8.95

Grahams Late Bottled Vintage 3.95

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