



WENTBRIDGE
HOUSE

NIBBLES 3.95

Smoked Salted Almonds

Beetroot, Feta & Honey Bon
Bons, Red Pepper Hummus

Mixed marinated Olives

Honey Roast Chipolata Sausages, Mustard Mayonnaise 4.50

SUMMER STARTERS

Soup with warm Artisan Bread – Please ask about today’s choice of Soup (v) 6.95

Pressed Ham Hock & Pea Terrine, House Piccalilli, Dressed Leaves, Sourdough Toasts 7.95

Seared King Scallops, Celeriac & Apple Pûrée, toasted Hazelnuts, Cider Reduction 12.95 / 21.95

Porcini Mushroom & Taleggio Risotto, Parmesan Crisp 8.95

Char-grilled Yorkshire Asparagus, crispy Burford Brown Egg, Black Truffle Hollandaise (v) 8.50

East Coast Cod, Smoked Haddock, Crayfish & Spring Onion Fish Cake,
Peas & Shoots, Grain Mustard Sauce 8.95

Steamed Shetland Mussels with Thai Herbs, Lemongrass, Chilli & Coconut 8.95 / 17.95
(Main Course served with French Fries)

WENTBRIDGE CLASSICS

Oysters – Lindisfarne Rocks, Cabernet Sauvignon and Shallot Vinegar 2.95 each / 12.95 (6)
*Wentbridge House Hotel and Hodgson Fish make every effort to ensure the quality and freshness of our oysters.
We would remind guests that there is always a degree of risk when eating uncooked shellfish.*

Wentbridge Shellfish Cocktail
King Prawns, Crayfish and Lobster, Baby Gem, Mango,
Red Pepper, Cocktail Sauce & Granary Soldiers 11.95

Tiger Prawn Tempura, Sweet Chilli Sauce and Mango Salsa 10.95 / 18.95

(v) – Vegetarian dishes

Please notify a member of staff if you have an allergy, or ask for further allergen information

Our fish is responsibly caught from sustainable sources



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SUMMER MAINS

East Coast Cod, Bath Pig Chorizo & Butterbean Stew, Tempura Samphire 20.95

Pan-fried Halibut with Pine Nut & Herb Crust,
Sautéed Wild Mushrooms, Spring Greens, Lobster Sauce 24.95

Daily Market Fish, Buttered English Greens & Crushed New Potatoes 19.95

Char-Grilled Yorkshire Calves Liver & Smoked Bacon, Creamed Potatoes,
Crispy Black Sheep Onion Rings, Red Wine Sauce 19.95

Mediterranean Vegetable & Black Olive Caponata, Crisp Salad & Polenta Fries (vg) 14.95

Roast Corn-Fed Yorkshire Chicken Breast, Ham Hock Bon Bon,
Creamed Leeks & Grain Mustard Mashed Potatoes 18.95

Confit Shoulder of Lamb, Shallot Pûrée, Glazed Chantenay Carrots, Mint Oil 21.95

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COMFORTS & FAVOURITES

Dovecote Park Dry Aged Steak Burger, Smoked Applewood, House Relish & Aioli
served in a Brioche Bun with Onion Rings & Triple Cooked Chips 16.50
(Add our Thick Cut Maple Glazed Pork Belly for £1.75)

Fish & Chips, Black Sheep Beer Batter, Triple Cooked Chips, Mushy Peas & Tartare Sauce 15.95

Luxury Fish Pie with King Prawns, Queenie Scallops, Cod & Salmon,
Smoked Cheese Mash & Seasonal Green Vegetables 17.95

FROM THE FLAME-GRILL

Our Steaks are sourced from Yorkshire for us by Dovecote Park & aged for a Minimum of 30 Days.

100z Dry Aged Rib-Eye 27.95 8oz 'Centre Cut' Fillet 31.95

Chateaubriand 31.95 (per person) Dovecote Porterhouse 36.50 (per person)
(for 2 people to share, please allow 45 minutes)

*All served with Mushrooms, Grilled Plum Tomatoes, Triple Cooked Chips and a Choice of...
Béarnaise, Peppercorn Sauce, Beef Dripping Hollandaise or Chimichurri Dressing*

Add 3 Tiger Prawns Tempura for a Surf 'N' Turf 5.95

SIDE ORDERS 3.95

Triple Cooked Chips
Sweet Potato Fries
Glazed Chantenay Carrots
Black Sheep Beer Battered Onion Rings
Crispy Courgette Fritti, Mint Yoghurt 4.95

Buttered New Potatoes
Parmesan & Truffled Fries 4.50
Baked Broccoli & Cauliflower Cheese Gratin
Seasonal Greens, Peas & Shoots, Tarragon Butter
Mixed House Salad 4.95



WENTBRIDGE
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PUDDINGS

Vanilla Crème Brûlée, Seasonal Berry Compote, Shortbread Biscuit 6.95

Chocolate Fondant, Salted Caramel, Honeycomb,
Orange Marmalade Ice Cream 7.95

Sticky Toffee Pudding, Butterscotch Sauce,
Roasted Banana Ice Cream 7.50

Blood Orange Meringue Tart,
Champagne Sorbet, Lemon Balm (vg) 6.95

A Selection of Ice Creams or Sorbets 5.95

Fragola Wild Strawberry Liqueur with Vanilla Ice Cream 6.50

Seasonal Artisan Cheese Selection with Biscuits & Chutney 9.50

Coffee Treats 3.95

Warm Chocolate and Caramel Brownie Squares

Six Hand-Crafted Chocolate & Salted Caramel Truffles

French Macarons (4)

Dessert Cocktails

Salted Caramel Espresso Martini 9.95

Brittains vodka, Tossilini Expré liqueur, espresso, salted caramel syrup

‘Apple Pie’ 9.95

Brittains vodka, Calvados, apple juice, double cream & cinnamon

Coffees and Teas

Taylor's Fika Blend Coffee	3.75	Americano	3.50
Espresso / Double Espresso	3.00 / 3.50	Cappuccino / Latté	3.75
Selection of Taylor's Tea	3.50	Hot Chocolate	4.00
Fresh Mint Tea	3.00	Liqueur Coffee	7.95



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WITH PUDDINGS

	50ml	½ bottle
Chateau Septy 2013, Montbazillac, France	3.50	25.00
Elysium Black Muscat 2016, Quady, USA	4.00	29.00
Essensia Orange Muscat 2015, Quady, USA		29.00
Sticky Mickey Sauvignon 2017, Eradus, NZ	4.50	32.00
Château Briatte 2012, Sauternes, Bordeaux	5.00	35.00
Château d'Yquem 2002, Sauternes		225.00
Cognac and Armagnac		25ml
Courvoisier VS		4.25
Hennessey Fine de Cognac		5.50
Remy Martin VSOP		5.95
Remy Martin Coeur de Cognac		6.95
Janneau VSOP		4.95
Baron de Sigognac 1986		8.95
Remy Martin / Hennessy XO		13.95
Hennessy Paradis Extra		45.00
Port		50ml
Vintage Port from our Decanter		11.95
Taylor's LBV Port – <i>Perfect with our cheese selection</i>		6.50
Grahams 10 Year Old Tawny Port		6.95

Please notify a member of our team if you have an allergy,
or ask for further allergen information

Sign up for news & special offers at www.wentbridgehouse.co.uk

We hope you enjoy your meal.