

NIBBLES 3.95

Smoked Salted Almonds

Beetroot, Feta & Honey Bon
Bons, Red Pepper Hummus

Bosciola & Kalamata
Olives

Honey Roast Chipolata Sausages, Mustard Mayonnaise

SPRING STARTERS

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

Chicken Liver Parfait, Red Onion Marmalade, Dressed Leaves, Sourdough Toasts 8.50

Seared King Scallops, Laverstoke Park Black Pudding, White Port, Garlic & Pancetta 12.95 / 21.95

Warm Golden Cross Goat’s Cheese, Salt Baked Beetroot,
Caramelised Walnuts, Truffle Honey Dressing (v) 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,
Baby Spinach, Pea Shoots, Grain Mustard Sauce 8.95

Steamed Shetland Mussels with Leeks, Aspath Cyder & Smoked Bacon, Rustic Bread 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 & Warm Tin Loaf 11.95

H. Forman & Son Smoked Salmon, Pickled Spring Vegetables,
Horseradish Crème Fraiche & Caviar 12.95

Tiger Prawn Tempura, Sweet Chilli Sauce and Mango Salsa 10.50 / 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

SPRING MAINS

East Coast Cod, Creamed Leeks, Pommes Dauphine, Chive Beurre Blanc 20.95

Pan-fried Halibut, Leek Risotto, Lobster Bisque 24.95

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

Pan Roasted Easingwold Pork Rib-Eye, Ham Hock Bon Bon,
Savoy Cabbage & Pancetta, Caramelised Apple Purée, Aspoll Cyder Jus 19.95

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

Sicilian Aubergine & Black Olive Caponata, Crisp Salad & Polenta Fries (vg) 14.95

Duo of Corn-Fed Yorkshire Chicken – Roasted Breast & Leg Croquette, Parisienne Potatoes,
Peas, Button Onions & Pancetta, Champagne & Tarragon Sauce 18.95

Roasted Rump of Lamb, Heritage New Potatoes, Yorkshire Asparagus,
Spring Pea & Broad Beans, Rosemary Jus 22.95

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

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 34.50 (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 or Café de Paris Butter*

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

SIDES 3.95

Savoy Cabbage & Pancetta
Mashed/Buttered New Potatoes
Crispy Courgette Fritti,
Mint Yoghurt 4.95

Triple Cooked Chips
Baked Broccoli & Cauliflower Gratin
Mixed House Salad 4.95

Sweet Potato Fries, Aioli
Black Sheep Onion Rings
Seasonal Greens,
Tarragon & Almond Butter

PUDDINGS

Raspberry Pavlova with Vanilla Cream, Seasonal Berry Compote 6.95

Tomlinson's Yorkshire Rhubarb & Apple Crumble,
Traditional English Custard 7.95

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 Cocktail

Salted Caramel Espresso Martini 9.95

Brittains vodka, Tossilini Expre 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

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 2011, 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
Taylor's 10 Year Old Tawny Port	6.95
Sandeman 20 Year Old Tawny Port	9.95

**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.