



WENTBRIDGE
HOUSE

NIBBLES 3.95

Smoked Salted Almonds

Beetroot, Feta & Honey Bon
Bons, Red Pepper Hummus

Bosciola & Kalamata Olives

Honey Roast Chipolata Sausages, Mustard Mayonnaise

STARTERS

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

Chicken Liver Parfait, Red Onion & Sloe Gin Chutney, 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

Creamed Wild Mushroom & Asparagus Pancake
gratinated with Yorkshire Blue Cheese & Parmesan 8.95 / 16.95
(Main Course served with Herbed New Potatoes)

Dovecote Park Prime Fillet of Beef Carpaccio,
Heritage Potato Salad, Parmesan & White Truffle Oil 11.95

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 & Pumpernickel 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



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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, Aspall Cyder Jus 19.95

Yorkshire Dales Caramelised Onion Sausages,
Colcannon Mashed Potatoes, Black Sheep Ale Jus 14.50

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

Gratin of Rigatoni with Seasonal Vegetables, rich Tomato Sauce,
Ricotta, Pangrattato and Pumpkin Seed Pesto (v) 15.95

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

Roasted Rump & Crispy Breast of Early Spring Lamb,
Purple Sprouting Broccoli, Wild Garlic Creamed Potatoes, Rosemary Jus 23.95

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

Luxury Fish Pie with King Prawns, Queenie Scallops, Cod & Salmon,
Smoked Cheese Mash and 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	Honey Roasted Root Vegetables	Sweet Potato Fries, Aioli
Mashed/Buttered New Potatoes	Baked Broccoli & Cauliflower Gratin	Black Sheep Onion Rings
Triple Cooked Chips	Seasonal Greens, Tarragon & Almond Butter	Mixed House Salad 4.95



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PUDDINGS

Raspberry Pavlova, with Vanilla Cream,
And Winter 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

White Chocolate Cheesecake, Vanilla Poached Strawberries
& Black Pepper Tuille 7.50

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, Tossolini 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 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.