



WENTBRIDGE  
HOUSE

### NIBBLES 3.95

Smoked Salted Almonds      Honey Roast Chipolata Sausages,      Bosciola & Kalamata Olives  
Mustard Mayonnaise  
Beetroot, Feta & Honey Bon Bons, Red Pepper Hummus

### AUTUMN STARTERS

Soup – Please ask about today’s choice of Soup (v) 6.95

Yorkshire Ham Hock & Parsley Terrine, House Piccalilli, toasted Sourdough 9.50

Seared King Scallops, White Port, Garlic & Pancetta 12.95 / 21.95

Ribblesdale Goats Curd, char-grilled Carrot & Hazelnut Salad, Carrot Top Pesto (v) 7.50

Spiced Whitby Crab & Ginger Salad, Grilled Courgettes & Coriander Salsa 10.50

Autumn Wild Mushrooms on toasted Sourdough,  
Crispy Burford Brown Egg, Tarragon Cream (v) 8.95

Yellowfin Tuna Carpaccio with Avocado Mayonnaise, Radish,  
Lemon Crumb, toasted Sesame Seeds & Ponzu Dressing 9.95

Steamed Shetland Mussels with Leeks, Aspath Cyder & local Bacon, Rustic Bread 8.95 / 17.95  
(Main Course served with French Fries)

Fish & Shellfish Board, *Hot Smoked Salmon Fishcakes, Black Sheep Beer Battered Goujons, Tartare Sauce, Bleikers Oak Smoked Salmon, Atlantic Prawns in Cocktail Sauce* 19.95 (to share)

### WENTBRIDGE CLASSICS

Oysters – Lindisfarne Rocks, Cabernet Sauvignon and Shallot Vinegar 2.75 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

North Atlantic Prawns and Lobster, Baby Gem, Cocktail Sauce Granary Soldiers 11.95

Severn & Wye Smoked Salmon, Pickled Autumn Vegetables, Vanilla Mayonnaise 10.95

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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## AUTUMN MAINS

East Coast Cod, Creamed Leeks, Pommes Dauphine, Chive Beurre Blanc 19.95

Pan-fried Halibut, Rainbow Chard, Clam Velouté 24.95

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

Roasted Loin of Dovecote Park Estate Venison, Venison Cottage Pie,  
Potato Terrine, Braised Red Cabbage, Sloe Gin Jus 26.95

Slow roasted Westmorland Farm Porchetta with Sage, Fennel & Lemon,  
sautéed Cavolo Nero, Victoria Plums, Sage Jus 19.95

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

Heritage Beetroot Risotto, Harrogate Blue, Golden Beetroot (v) 8.50 / 15.95

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

## COMFORTS & FAVOURITES

Steamed Dovecote Park Beef & Cask Ale Suet Pudding,  
Confit Carrots, Celeriac Pûrée, Red Wine Jus 18.95

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 Batter, Triple Cooked Chips, Mushy Peas & 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*

10oz Dry Aged Rib-Eye 26.95    8oz 'Centre Cut' Fillet 31.95

Chateaubriand 32.50 (per person)    Dovecote Porterhouse 35.00 (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

Triple Cooked Chips

Tarragon Buttered English Greens

Sweet Potato Fries, Aioli

Buttery Mash

Baked Broccoli & Cauliflower Gratin

Black Sheep Onion Rings

Braised Red Cabbage

Roast Butternut Squash, Carrot Top Pesto

Mixed House Salad 4.95



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PUDDINGS

Strawberry Pavlova with Vanilla Cream and Autumn Fruits 6.95

Warm Apple Pie, Blackberry Coulis, Toffee Liqueur Custard 7.50

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

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

Carpaccio of Pineapple, Micro Mint, Coconut and Rum Sorbet 7.95

A Selection of Ice Creams or Sorbets 5.95

Fragola Wild Strawberry Liqueur with Vanilla Ice Cream 6.50

A Selection of Artisan Cheeses, Biscuits and Wentbridge Chutney 9.50

Coffee Treats 3.95

Warm Chocolate and Caramel Brownie Squares

Six Hand-Crafted Chocolate Petit Fours

French Macarons (4)

Dessert Cocktail

Espresso Martini 9.95

*Brittains vodka, Tossilini Expré liqueur, sugar syrup & an espresso shot*

Coffees and Teas

Taylor's Fika Blend Coffee	3.75	Americano	3.50
Espresso / Double Espresso	3.00 / 3.50	Cappuccino / Latte	3.75
Taylor's Breakfast Tea	3.50	Macchiato	3.00 / 3.50
Speciality Teas & Infusions	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 2015, Quady, USA	4.00	29.00
Essensia Orange Muscat 2015, Quady, USA		29.00
Sticky Mickey Sauvignon 2014, 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
Grahams 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](http://www.wentbridgehouse.co.uk)**

**We hope you enjoy your meal.**