

NIBBLES

- Oysters 3.95 each
Choose from Shallot & Lemon | Cucumber Pickled & Iced or
Béarnaise Gratinated with Bacon Crumb
- Pigs Head Croquette, Wentbridge House Brown Sauce 3.50
- Salt Baked Baby Potato, Roast Garlic Aioli, Shaved Radish (v) 2.50
- Wentbridge Sourdough with Whipped Butter & Dovecote Beef Fat Salt 2.50
- Mixed Olives & Smoked Almonds (v) 3.95

SUMMER STARTERS

- Summer Vegetable Minestrone with Orzo Pasta, Smoked Chicken, Basil Pesto,
toasted Pine Nuts and Basil Focaccia 6.95
- Potted Leg of Creedy Carver salt-aged Duck, Sour Apple Relish, roast Walnut & Treacle Bread 10.95
- Wentbridge House Prawn Cocktail, Pickled Cucumber, Bloody Mary Jam 9.95
- BBQ Lamb Belly with preserved Elderflower and Sauce Vierge 7.25
- Herb-crusted Pollock Finger, Pickled Lemon Pûrée and Grenobloise Sauce 6.50
- Fricassé of Peas, Broad Beans and Radish with Sourdough Crumb and Bergamot (v) 6.95

SALADS

- Mustard & Pepper Pastrami with Romaine Lettuce, Balsamic Onions
and Maple Vinegar Dressing 12.95
- Burrata, Heirloom Tomatoes, Pesto & Panzanella (v) 12.50
- Caesar Salad with Anchovy Emulsion, Parmesan Crisps, Cured Egg Yolk 9.95
Add Char-grilled Chicken Breast 14.95

(v) – Vegetarian dishes Vegan menu available on request

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



WENTBRIDGE
HOUSE

SUMMER MAINS

Whole grilled Lemon Sole with Caper Beurre Noisette and Coastal Vegetables 18.95

Herb-crusted Plaice Fillet, Lemon Crème Fraiche,
Pickering Watercress, Pea & Broad Bean Salad 16.95

Heritage Carrot Risotto with Burrata, Carrot Top Pesto and toasted Pine Nuts (v) 13.95

Roast Baby Gammon with Charred Spiced Pineapple, Fried Burford Brown Egg 16.95

BBQ Dovecote Park Pork Cutlet, Smoked Sausage Roll and Caramelised Onion 16.95

Yorkshire Lamb Chou Farci with Baked Turnip Pûrée, Black Garlic and crispy Tops 14.95

Dovecote Park Dry Aged Steak Burger, Yorkshire Cheddar, Smoked Bacon,
House Relish, Aioli and Beef Dripping Chunky Chips 16.50

Fish & Chips, Black Sheep Beer Batter, Beef Dripping Chunky Chips,
Minted Mushy Peas & Tartare Sauce 15.95

DOVECOTE PARK ESTATE STEAKS

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

100z Dry Aged Rib-Eye 29.95 8oz 'Centre Cut' Fillet 31.95

*Steaks are served with a Flat Cap Mushroom, Garlic & Thyme roasted Tomato,
Beef Dripping Chips and your choice of Béarnaise Sauce, Peppercorn Sauce
or Marmite & Tarragon Butter*

SIDE ORDERS

Beef Dripping Chunky Chips, Rosemary Vinegar & Dovecote Park Aged Beef Fat Salt 4.50

Truffled Macaroni, Yorkshire Cheddar Sauce, Herb Crumb 3.95

BBQ Hispi Cabbage, Spiced Almond and Parmesan Crumb 3.95

Buttered Broccoli, Yorkshire Ewes Curd 3.95

Salt Baked Baby Potatoes, Herb Butter 3.50

Thyme-infused Milk Mash 3.95

Many of our dishes can be modified to suit dietary requirements, please don't hesitate to ask.



WENTBRIDGE
— HOUSE —

PUDDINGS

Espresso Choux Bun, Bitter Cocoa Custard 5.95

Caramelised Lemon Tart, Raspberry Sorbet 6.50

Wentbridge House Sticky Toffee Pudding,
Muscovado & Rum Sauce, Honeycomb Ice Cream 7.50

Strawberry and Elderflower Ice Cream Sundae 5.95

A Selection of Ice Creams or Sorbets 5.95

Seasonal Artisan Cheese Selection with Biscuits & Chutney
1 cheese 4.50, 3 cheeses 9.50, 5 cheeses 11.95

Selection of all 9 cheeses 18.50

Dessert Cocktails

Salted Caramel Espresso Martini 9.95

Brittains vodka, Tossolini Expre liqueur, espresso, salted caramel syrup

‘Apple Pie’ 9.95

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

Coffees and Teas served with Homemade Petit Fours

| | | | |
|----------------------------------|-------------|--------------------|------|
| Taylor's Fika Blend Coffee | 3.95 | Americano | 3.50 |
| Espresso / Double Espresso | 3.00 / 3.50 | Cappuccino / Latté | 3.95 |
| Taylor's Breakfast Blend Tea | 3.75 | Hot Chocolate | 3.95 |
| Fruit Infusions / Fresh Mint Tea | 3.50 | Liqueur Coffee | 8.95 |



WENTBRIDGE
HOUSE

WITH PUDDINGS

| | | |
|--|------|----------|
| Dessert Wines | 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 |
| Moscato D’Asti 2018, DOCG, Fratelli, Italy (750ml) | | 30.00 |
| Sticky Mickey Sauvignon 2017, Eradus, NZ | 4.50 | 32.00 |
| Château Briatte 2011, Sauternes, Bordeaux | 5.00 | 35.00 |
| | | |
| 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 Armagnac | | 4.95 |
| Darroze, Les Grands Assemblages 20 years old Armagnac | | 9.95 |
| Remy Martin / Hennessy XO | | 13.95 |
| Hennessy Paradis Extra | | 45.00 |
| | | |
| Port | | 50ml |
| Vintage Port from our Decanter | | 11.95 |
| Graham’s LBV Port – <i>Perfect with our cheese selection</i> | | 6.50 |
| Grahams’s 10 Years Old Tawny Port | | 6.95 |
| Sandeman 20 Years 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