



WENTBRIDGE

— HOUSE —

NIBBLES 3.95

Smoked Salted Almonds

Roasted Pigs in Blankets

Bosciola & Kalamata Olives

Hawes 16 Wensleydale Cheese Bon Bons

WINTER STARTERS

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

Chicken Liver Parfait, Red Onion and Sloe Gin Chutney, Dressed Leaves, Sourdough Toasts 9.50

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

Madeira Creamed Forest Mushrooms with Poached Burford Brown Egg,
Mrs Bell's Yorkshire Blue (v) 8.95

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 Winter 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



WENTBRIDGE

— HOUSE —

WINTER 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

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

Roast Breast of Yorkshire Turkey, Chipolata wrapped in Bacon, Chestnut & Sage
Stuffing, Duck Fat Roast Potatoes, Seasonal Vegetables, Red Wine & Cranberry Sauce 18.95

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

Gratin of Rigatoni with Winter 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

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COMFORTS & FAVOURITES

Slow Braised Beef “Bourguignon Style”, Creamed Potatoes, Honey Glazed
Chantenay Carrots, Button Mushrooms, Pancetta & Baby Onions 19.95

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 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.

10oz 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

Braised Red Cabbage	Honey Roasted Root Vegetables	Sweet Potato Fries, Aioli
Duck Fat Roast Potatoes	Baked Broccoli & Cauliflower Gratin	Black Sheep Onion Rings
Triple Cooked Chips	Roasted Sprouts & Tops, Pancetta	Mixed House Salad 4.95



WENTBRIDGE
HOUSE

PUDDINGS

Winter Berry Pavlova, Vanilla Cream,
Blackberry Sauce, Mulled Wine Syrup 6.95

Christmas Pudding, Rum Sauce, Rum & Raisin Ice Cream 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 & Gingerbread Cheesecake,
Clementine Compote 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, Tossilini Expré liqueur, espresso, salted caramel syrup

'Apple Pie' 9.95

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

Coffees and Teas

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



WENTBRIDGE
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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

We hope you enjoy your meal.