

Nibbles

Selection of today's homemade Breads 3.95

Olives & warm Smoked Almonds 3.95

Beer battered Pickles, Smoked Chilli Tomato Chutney 3.95

Sticky Dovecote Park Beef & Black Sheep Ale Sausages,
Red Onion Marmalade 4.95

Autumn Starters

Seasonal Soup of the day – please ask for today's selection 6.95

Wentbridge House Prawn Cocktail, Pickled Cucumber, Bloody Mary Jam 10.95

Classic Smoked Salmon, Arlington White Egg Mayonnaise, Pickles,
Buttered Wholemeal & Black Treacle Pikelets 10.95

Chicken Liver Parfait, Elderberry & Apple Chutney, Autumn Truffle Brioche 8.95

Pan-fried King Scallops, New Season Pumpkin Pûrée, Seeds & Oil, Granny Smith Salad 13.95

Confit Duck Ravioli, Pickled Plum, Black Garlic, Wilted Swiss Chard, Duck Sauce 9.95

Tempura King Prawns, Pineapple & Chilli Relish, Pickled Vegetable Slaw 11.95
(swap Prawns for Crispy Garlic Field Mushrooms 7.95)

Autumn Mains

Caesar Salad, Gem Lettuce, Sourdough Croutons, Parmesan, Anchovy Emulsion 10.95
(with grilled Chicken & Smoked Bacon 17.95)

Dovecote Park Burger, Yorkshire Cheddar, Smoked Bacon,
House Relish, Aioli & Beef Dripping Chips 16.95
(make your Burger a 'Double Beef' Burger & add home smoked BBQ Pulled Beef Brisket 20.95)

Fish & Chips, Black Sheep Beer Batter, Beef Dripping Chips,
Minted Mushy Peas & Tartare Sauce 16.95

Pan-roasted Sea Bass, Spinach & Nigella crushed New Potatoes, Spiced Aubergine,
Onion Bhaji, BBQ Tomato & Coconut Shellfish Sauce 23.95

Dovecote Park slow cooked Ox Cheek, Celeriac Fondant, Yorkshire Blue,
'Bourgignon' Garnish, Red Wine Sauce 19.95

Outdoor Reared Pork Loin Wellington, Piccalilli Vegetables, roasted Garlic Mash,
Crispy Shallots, 'Coppa' & Pickled Red Onion Salad 22.95 (or to share 41.95)

Hasselback Butternut Squash, Sage & Chilli Brown Butter,
Goats Curd, toasted Seeds, Sprouting Broccoli 16.95

Grill

*All our Grill dishes are pan-roasted with herbs & served with Beef Dripping Chips,
Garlic roasted Tomato, Flat Cap Mushroom & your choice of one of the following sauces:
Peppercorn, Béarnaise, Wholegrain Mustard au Lait, Lemon & Dill Butter or Garlic & Parsley Butter*

Dovecote Park 8oz Sirloin or 10oz Ribeye 28.95 Dovecote Park Prime 'Centre-Cut' 8oz Fillet 32.95

10oz Outdoor Reared Pork Chop 19.95 Yorkshire Chicken Breast 18.95

Bone-in Salmon Steak 19.95

Celeriac Steak 13.95

Special Grill of the Day – please ask, market price

Side Orders

Dovecote Park Beef Dripping Chips, Beef Fat Salt 4.50

Parmesan & Truffle Fries 4.95

Roast Garlic Mash, Crispy Onions, Chives 4.50

Cider, Honey & Mustard Glazed Carrots & Parsnips 4.50

Turnip & Walnut Gratin, Cave Aged Cheddar 4.50

Green & Runner Beans, Dijon Mustard Shallot Dressing 4.50

Baby Caesar Salad, Gem Lettuce, Anchovy Emulsion, Parmesan 4.50

House Chopped Salad, Honey & Wholegrain Mustard Dressing 4.50



WENTBRIDGE
HOUSE

Puddings

Passion Fruit & White Chocolate Parfait, roast White Chocolate Crèmeux,
aerated Pistachio Sponge, Passion Fruit Pûrée 7.50

Roasted Hazelnut Tart, Perry poached Pear & Syrup, Vanilla Crème Diplomat 7.95

Dark Chocolate Fondant, Salted Caramel Sauce, Black Velvet Ice Cream 7.95

Wentbridge Sticky Toffee Pudding, Muscovado Sauce,
Brandy Snap & Sticky Toffee Ice Cream 7.95

Set Lemon & Brown Sugar Jersey Cream, Autumn Berries,
Yorkshire Acacia Honeycomb, Brown Butter Clusters 7.50

A Selection of Ice Creams & Sorbet, Caramelised Puff Pastry,
Wentbridge 'Hundreds & Thousands' 6.95

Seasonal Artisan Cheese Selection with Biscuits & Chutney
3 Cheeses 9.95 5 Cheeses 12.95

Dessert Cocktails

Salted Caramel Espresso Martini 9.95

JJ Whitley vodka, Tossolini Expré liqueur, espresso shot, salted caramel syrup

'Apple Pie' 9.95

JJ Whitley vodka, Calvados, apple juice, double cream & cinnamon

Coffees and Teas served with Petit Fours

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| Taylors of Harrogate Coffee | 3.95 | Americano | 3.50 |
| Espresso / Double Espresso | 3.00 / 3.50 | Cappuccino / Latté | 3.95 |
| Taylors 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 |
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| Chateau Septy 2013, Montbazillac, France | 4.00 | 25.00 |
| Elysium Black Muscat 2016, Quady, USA | 4.50 | 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 | 5.00 | 34.00 |
| Château Briatte 2011, Sauternes, Bordeaux | 7.50 | 50.00 |
| Tokaji Blue Label 5 Puttonyos 2013, Royal Tokaji | 8.00 | 75.00 (50cl) |

Cognac and Armagnac

| | 25ml |
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| Courvoisier VS | 4.75 |
| Hennessey Fine de Cognac | 5.95 |
| Remy Martin VSOP Mature Cask Finish | 5.95 |
| Hine Rare VSOP | 6.95 |
| Janneau VSOP Armagnac | 5.50 |
| Baron de Sigognac Armagnac 10 Years Old | 6.95 |
| Darroze, Les Grands Assemblages 20 years old Armagnac | 9.95 |
| Remy Martin / Hennessy XO | 13.95 |
| Hennessy Paradis Rare | 45.00 |

Port

| | 50ml |
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| Vintage Port from our Decanter | 12.95 |
| Graham's LBV Port – <i>Perfect with our cheese selection</i> | 7.50 |
| Grahams's 10 Years Old Tawny Port | 6.95 |
| Sandeman 20 Years Old Tawny Port | 9.95 |