



WENTBRIDGE
HOUSE

DINING ON THE TERRACE

Starters

Seasonal Soup of the day, Olive, Garlic & Rosemary Focaccia (v) 6.95

Baked Goat's Cheese & Heritage Beetroot Salad, Acacia Honeycomb, Honey Mustard Dressing (v) 7.95/13.95

Main Courses

Dovecote Park 30-day Dry-aged 8oz Beef Burger, Smoked Cheddar, Brioche Bun,
hand-cut Chips, House Relish, Wild Garlic Aioli 16.95
(add Dovecote Park slow-cooked Beef Chilli & Onion Rings 20.95)

Dovecote Park 30-day Dry-aged Prime 'Centre-Cut' 8oz Fillet Steak, Peppercorn Sauce,
hand-cut Chips, House Salad 32.95

Fish & Chips, Beer Batter, hand-cut Chips, Minted Mushy Peas & Tartare Sauce 16.95

Moving Mountains Plant Based Burger, Brioche Style Bun, Applewood Smoked Vegan 'Cheese',
hand-cut Chips, House Relish, Wild Garlic Aioli (ve) 16.95
(add Five Bean Chilli & Onion Rings (ve) 20.95)

Roast Sirloin of 30 Day Dry-aged Dovecote Park Beef,
Yorkshire Pudding, Red Wine Gravy served with Seasonal Vegetables 19.95
(available on Sunday only)

Sides

Beer Battered Onion Rings, House Relish 4.95

House Salad, Honey & Mustard Dressing 4.50

Hand-cut Chips, Wild Garlic Aioli 4.95

Olive, Garlic & Rosemary Focaccia, Olive Oil & Balsamic Vinegar 4.50

Puddings

Seasonal Artisan 3 Cheese Selection with Celery & Pickled Walnut Salad, Yorkshire Brack, Biscuits, Chutney 10.95

Wentbridge Sticky Toffee Pudding, Butterscotch Sauce, Berry Crumble Ice Cream 8.50

Coffee/Tea served with Petit Fours

Taylor's of Harrogate Coffee 4.25

Taylor's Breakfast Blend Tea 3.95

Americano £3.75

Espresso/Double Espresso 3.25/3.95

ALLERGENS: Please notify a member of staff if you have an allergy, or ask for further allergen information.
Not all ingredients are listed & we cannot guarantee the total absence of allergens as they are present in our kitchens.