



WENTBRIDGE  
— HOUSE —

NIBBLES 3.95

Blue Cheese Beignets      Smoked Salted Almonds      Bosciola & Kalamata Olives  
Honey Roast Chipolata Sausages, Mustard Mayonnaise

SUMMER STARTERS

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

Warm Hoi Sin Duck & Watermelon Salad, Preserved Orange, Chilli, Cashew Nuts 9.95

Fillet of Dovecote Park Beef Carpaccio,  
Heritage Potato Salad, Parmesan & Truffle Oil 10.95

Char-Grilled Yorkshire Asparagus, Crispy Duck Egg,  
Blood Orange Hollandaise 8.95 (v)

Whipped Goat's Cheese, Smashed Peas & Broad Beans,  
Shaved Asparagus, Mint & Lemon 8.50 (v)

Spiced Whitby Crab & Ginger Salad, Grilled Courgettes & Coriander Salsa 10.95

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

Steamed Shetland Mussels with Leeks,  
Aspall Cyder & Smoked 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 & Shallot Vinegar 2.75 each / 12.95 (6)  
*Wentbridge House Hotel & Hodgson Fish make every effort to ensure the quality & 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

Seared King Scallops, Aubergine Caviar, Broad Beans & Tempura Samphire 12.95/21.95

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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SUMMER MAINS

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

South Side Style King Prawn Curry, Cumin Scented Rice, Mini Papadums 18.95

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

Roasted Yorkshire Lamb Rump, Crushed Niçoise Potatoes,  
Green Beans, Olive Jus & Black Olive Tapenade 21.95

Double Pork Chop, Creamed Spinach, Pancetta,  
Parmentier Potatoes, Pommery Mustard Sauce 20.95

Pea & Asparagus Risotto, Spring Herbs and Burrata 9.50/17.95 (v)

Superfood Salad, *Shaved Asparagus, Avocado, Heritage Radish, Tomato, Red Quinoa, Herbs & toasted Seeds, Wildflower Honey, Cider Vinegar & Mustard Dressing* 13.95 (v)  
With Lemongrass & Ginger Chicken Breast or Hot Smoked Salmon 18.95

Braised Leeks topped with Black Sheep & Wensleydale Rarebit, Puff Pastry,  
Grilled Baby Leeks, Chervil Cream 16.95 (v)

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.*

100z Dry Aged Rib-Eye Steak 26.95

8oz 'Centre Cut' Fillet Steak 31.95

Chateaubriand (to share) 32.50 per person

Dovecote Porterhouse (to share) 35.00 per person

*All served with Mushrooms, Grilled Plum Tomatoes, Triple Cooked Chips, & a Choice of  
Béarnaise, Peppercorn Sauce or Café de Paris Butter*

Fillet Steak 'Diane' – Cooked in the Restaurant

Prime Flattened Fillet of Dovecote Park Beef served with Pommery Mustard,  
Mushrooms, Onions, Tomatoes and Flamed with Cognac 34.95

SIDES 3.95

Triple Cooked Chips

Buttered Summer Greens

Sweet Potato Fries, Aioli

Cider Glazed Carrots

Baked Broccoli & Cauliflower Gratin

Black Sheep Onion Rings

Buttered New Potatoes

Parmesan & Truffle Fries

Baby Caesar Salad 4.50



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## PUDDINGS & CHEESE

Strawberry Pavlova with Vanilla Cream & Summer Fruits 6.95

Gin, Lime & Elderflower Brûléed Tart,  
Elderflower Syrup & Mint Crème Fraîche 7.50

Dark Chocolate Bombe, Vanilla Ice Cream,  
Grand Marnier Mousse, Hot Salted Caramel Sauce 7.95

Cardamom Crème Caramel with Caramelised Orange & Thyme,  
Roasted Peach, Toasted Almonds 7.95

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

A Selection of Ice Creams or Sorbets 5.95

Fragola Wild Strawberry Liqueur with Vanilla Ice Cream 6.50

Black Cherries flamed with Dark Rum  
served with Crepes, Vanilla Ice Cream and roasted Almonds 10.95

A Selection of 5 Artisan Cheeses with  
Biscuits and Wentbridge Chutney 9.50

*Enjoy your cheese with a glass of Taylors LBV Port £6.50*

### Coffee Treats 3.95

Warm Chocolate and Orange Brownie Squares

Six Hand-Crafted Chocolate Petit Fours

French Macarons (4)

### Dessert Cocktail

Espresso Martini 9.95

Brittains vodka, Illy coffee liqueur, sugar syrup & espresso

### Liqueur Coffee

All our liqueur coffees are made with  
Taylors Fika Blend Coffee 7.95



Two AA Rosettes

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COFFEES AND TEAS

Taylor's Fika Blend Coffee	4.25	Americano	3.50
Taylor's Decaffeinated Coffee	4.25	Cappuccino / Latte	3.75
Espresso / Double Espresso	3.00 / 3.50	Macchiato	3.00 / 3.50
Taylor's English Breakfast	4.25	Mocha	4.00
Speciality Teas	3.50	Hot Chocolate	4.00
Fresh Mint Tea	3.00	Liqueur Coffee	7.95

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

<b>Cognac and Armagnac</b>	<b>25ml</b>
Courvoisier VS	3.95
Remy Martin and all VSOP Cognac and Armagnac	5.50
Hennessey Fine de Cognac	5.50
Remy Martin Coeur de Cognac	6.95
Baron de Sigognac 1986	8.95
Martell Cordon Bleu	12.50
Remy Martin XO / Hennessy XO	13.50

<b>Port</b>	<b>50ml</b>
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

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We hope you enjoy your meal.