



WENTBRIDGE
HOUSE

NIBBLES 3.95

Smoked Salted Almonds Beetroot, Feta & Honey Bon Bons, Bosciola & Kalamata Olives
Red Pepper Hummus
Honey Roast Chipolata Sausages, Mustard Mayonnaise

STARTERS

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

Seared King Scallops, Laverstoke Park Black Pudding,
White Port, Garlic & Pancetta 12.95 / 21.95

Chicken Liver Parfait, Red Onion & Sloe Gin Chutney,
Dressed Leaves, Sourdough Toasts 8.50

Warm Golden Cross Goat's Cheese, Salt Baked Beetroot,
Caramelised Walnuts, Truffle Honey Dressing (v) 8.95

Creamed Wild Mushroom & Asparagus Pancake
gratinated with Yorkshire Blue Cheese & Parmesan 8.95 / 16.95
(Main Course served with Herbed New Potatoes)

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,
Aspall Cyder & Smoked Bacon, Rustic Bread 8.95 / 17.95
(Main Course served with French Fries)

WENTBRIDGE CLASSICS

Oysters - Lindisfarne Rocks, Cabernet Sauvignon & Shallot Vinegar 2.95 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
King Prawns, Crayfish and Lobster, Baby Gem, Mango,
Red Pepper, Cocktail Sauce & Warm Tin Loaf 11.95

H. Forman & Son Smoked Salmon, Pickled Spring 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



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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

Pan Roasted Easingwold Pork Rib-Eye, Ham Hock Bon Bon,
Savoy Cabbage & Pancetta, Caramelised Apple Purée, Aspoll Cyder Jus 19.95

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

Gratin of Rigatoni with Seasonal 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 & Pancetta,
Champagne & Tarragon Sauce 18.95

Roasted Prime Fillet of Dovecote Park Beef, Rosti Potato, Sautéed Spinach,
Heritage Carrots, Caramelised Shallots & Black Truffle Jus 29.95

Roasted Rump and Crispy Breast of Early Spring Lamb,
Purple Sprouting Broccoli, Wild Garlic Creamed Potatoes, Rosemary Jus 23.95

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 27.95

8oz 'Centre Cut' Fillet Steak 31.95

Chateaubriand 34.50 pp Porterhouse 36.50 pp
(for 2 people to share, please allow 45 minutes)

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

Add 3 Tiger Prawns Tempura for a Surf 'N' Turf 5.95

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

Savoy Cabbage & Pancetta

Triple Cooked Chips

Mashed/Buttered
New Potatoes

Honey Roasted Root Vegetables

Baked Broccoli & Cauliflower Gratin

Seasonal Greens,
Tarragon & Almond Butter

Sweet Potato Fries, Aioli

Black Sheep Onion Rings

Mixed House Salad 4.95



WENTBRIDGE
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PUDDINGS & CHEESE

Raspberry Pavlova with Vanilla Cream,
And Winter Berry Compote 6.95

Tomlinson's Yorkshire Rhubarb & Apple Crumble,
Traditional English Custard 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 Cheesecake, Vanilla Poached Strawberries
& Black Pepper Tuille 7.50

A Selection of Ice Creams or Sorbets 5.95

Fragola Wild Strawberry Liqueur with Vanilla Ice Cream 6.50

Crepes "Suzette"

Vanilla Seed Ice Cream (cooked in the restaurant) 12.95

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

Enjoy your cheese with a glass of Taylors LBV Port 6.50

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, Tossolini Expré liqueur, espresso, salted caramel syrup

'Apple Pie' 9.95

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

Liqueur Coffee

All our liqueur coffees are made with

Taylors Fika Blend Coffee 7.95



Two AA Rosettes

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— HOUSE —

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 2016, Quady, USA	4.00	29.00
Essensia Orange Muscat 2015, Quady, USA		29.00
Sticky Mickey Sauvignon 2017, 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	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

Port	50ml
Vintage Port from our Decanter	11.95
Taylor's 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.