



WENTBRIDGE
HOUSE

NIBBLES 3.95

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

AUTUMN STARTERS

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

Yorkshire Ham Hock & Parsley Terrine, House Piccalilli, toasted Sourdough 9.50

Seared King Scallops, White Port, Garlic & Pancetta 12.95 / 21.95

Ribblesdale Goats Curd, char-grilled Carrot & Hazelnut Salad, Carrot Top Pesto (v) 7.50

Spiced Whitby Crab & Ginger Salad, Grilled Courgettes & Coriander Salsa 10.50

Autumn Wild Mushrooms on toasted Sourdough,
Crispy Burford Brown Egg, Tarragon Cream (v) 8.95

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

Steamed Shetland Mussels with Leeks, Aspath 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 and Shallot Vinegar 2.75 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

North Atlantic Prawns and Lobster, Baby Gem, Cocktail Sauce Granary Soldiers 11.95

Severn & Wye Smoked Salmon, Pickled Autumn Vegetables, Vanilla Mayonnaise 10.95

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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AUTUMN MAINS

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

Pan-fried Halibut, Rainbow Chard, Clam Velouté 24.95

Daily Market Fish, Buttered English Greens & New Potatoes 19.95

Roasted Rack of Yorkshire Lamb, Provençal Vegetables, Rosemary Jus 24.95

Slow roasted Westmorland Porchetta with Sage, Fennel & Lemon,
sautéed Cavolo Nero, Victoria Plums, Sage Jus 19.95

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

Heritage Beetroot Risotto, Harrogate Blue, Golden Beetroot (v) 8.50 / 15.95

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

Steamed Dovecote Park Beef & Cask Ale Suet Pudding,
Confit Carrots, Celeriac Pûrée, Red Wine Jus 18.95

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.*

100z Dry Aged Rib-Eye Steak 26.95

8oz 'Centre Cut' Fillet Steak 31.95

Chateaubriand 32.50 pp Porterhouse 35.00 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

Triple Cooked Chips	Tarragon Buttered English Greens	Sweet Potato Fries, Aioli
Cider Glazed Carrots	Baked Broccoli & Cauliflower Gratin	Black Sheep Onion Rings
Buttered New Potatoes	Buttery Mash	Baby Caesar Salad 4.95



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PUDDINGS & CHEESE

Strawberry Pavlova with Vanilla Cream and Autumn Fruits 6.95

Warm Apple Pie, Blackberry Coulis, Toffee Liqueur Custard 7.50

Chocolate Fondant, Salted Caramel, Honeycomb,
Orange Marmalade Ice Cream 7.95

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

Carpaccio of Pineapple, Micro Mint, Coconut and Rum Sorbet 7.95

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 Salted Carmel 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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or ask for further allergen information



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COFFEES AND TEAS

Taylor's Fika Blend Coffee	4.25	Americano	3.50
Taylor's Decaffeinated Coffee	4.25	Cappuccino / Latté	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

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
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.