



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 4.50

SUMMER STARTERS

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

Pressed local Ham Hock Terrine, House Piccalilli,
Dressed Leaves, Sourdough Toasts 8.95

Seared King Scallops, Celeriac & Apple Pûrée,
toasted Hazelnuts, Cider Reduction 12.95 / 21.95

Porcini Mushroom & Taleggio Risotto, Parmesan Crisp 8.95

Char-grilled Yorkshire Asparagus, crispy Burford Brown Egg,
Black Truffle Hollandaise (v) 8.50

East Coast Cod, Smoked Haddock, Crayfish & Spring Onion Fish Cake,
Peas & Shoots, Grain Mustard Sauce 8.95

Steamed Shetland Mussels with Thai Herbs, Lemongrass, Chilli & Coconut 8.95 / 17.95
(Main Course served with French Fries)

WENTBRIDGE CLASSICS

Oysters – Lindisfarne Rocks, Cabernet Sauvignon and Shallot Vinegar 2.95 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
King Prawns, Crayfish and Lobster, Baby Gem, Mango,
Red Pepper, Cocktail Sauce & Granary Soldiers 11.95

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, Bath Pig Chorizo & Butterbean Stew, Tempura Samphire 20.95

Pan-fried Halibut with Pine Nut & Herb Crust,
Sautéed Wild Mushrooms, Spring Greens, Lobster Sauce 24.95

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

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

Mediterranean Vegetable & Black Olive Caponata, Crisp Salad & Polenta Fries (vg) 14.95

Roast Corn-Fed Yorkshire Chicken Breast, Ham Hock Bon Bon,
Creamed Leeks & Grain Mustard Mashed Potatoes 18.95

Confit Shoulder of Lamb, Shallot Pûrée, Glazed Chantenay Carrots, Mint Oil 21.95

Luxury Fish Pie with King Prawns, Queenie Scallops, Cod & Salmon,
Smoked Cheese Mash & 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.*

10oz Dry Aged Rib-Eye Steak 27.95

8oz 'Centre Cut' Fillet Steak 31.95

Chateaubriand 31.95 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, Beef Dripping Hollandaise or Chimichurri Dressing*

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 & Flamed with Cognac 34.95

SIDES ORDERS 3.95

Triple Cooked Chips	Buttered New Potatoes
Sweet Potato Fries	Parmesan & Truffled Fries 4.50
Glazed Chantenay Carrots	Baked Broccoli & Cauliflower Cheese Gratin
Black Sheep Beer Battered Onion Rings	Seasonal Greens, Peas & Shoots, Tarragon Butter
Crispy Courgette Fritti, Mint Yoghurt 4.95	Mixed House Salad 4.95



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PUDDINGS & CHEESE

Vanilla Crème Brûlée, Seasonal Berry Compote, Shortbread Biscuit 6.95

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

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

Blood Orange Meringue Tart,
Champagne Sorbet, Lemon Balm (vg) 6.95

A Selection of Ice Creams or Sorbets 5.95

Fragola Wild Strawberry Liqueur with Vanilla Ice Cream 6.50

Seasonal Artisan Cheese Selection with Biscuits & Chutney 9.50

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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COFFEES AND TEAS

Taylors Fika Blend Coffee	4.25	Americano	3.50
Taylors Decaffeinated Coffee	4.25	Cappuccino / Latte	3.75
Espresso / Double Espresso	3.00 / 3.50	Macchiato	3.00 / 3.50
Taylors 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 2012, Sauternes, Bordeaux	5.00	35.00
Château d'Yquem 2002, Sauternes		225.00

	25ml
Cognac and Armagnac	
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

	50ml
Port	
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

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We hope you enjoy your meal.