



WENTBRIDGE HOUSE

Nibbles

- Wentbridge Sourdough with Whipped Butter & Dovecote Beef Fat Salt 2.50
- Pigs Head Croquette, Wentbridge House Brown Sauce 3.50
- Salt Baked Baby Potato, Roast Garlic Aioli, Shaved Radish (v) 2.50
- Mixed Olives & Smoked Almonds (v) 3.95

Starters

- Summer Vegetable Minestrone with Orzo Pasta, Smoked Chicken, Basil Pesto, toasted Pine Nuts & Basil Focaccia 6.95
- Potted Leg of Creedy Carver salt-aged Duck, Sour Apple Relish, roast Walnut & Treacle Bread 10.95
- Wentbridge House Prawn Cocktail, Pickled Cucumber, Bloody Mary Jam 9.95
- BBQ Lamb Belly with preserved Elderflower & Sauce Vierge 7.25
- Herb-cruste Pollock Finger, Picked Lemon Pûrée & Grenobloise Sauce 6.50
- Fricassé of Peas, Broad Beans & Radish with Sourdough Crumb & Bergamot (v) 6.95

Salads

- Mustard & Pepper Pastrami with Romaine Lettuce, Balsamic Onions & Maple Vinegar Dressing 12.95
- Burrata, Heirloom Tomatoes, Pesto & Panzanella (v) 12.50
- Caesar Salad with Anchovy Emulsion, Parmesan Crisps, Cured Egg Yolk 9.95
- Add Char-grilled Chicken Breast 14.95

Roasts

- Roast Sirloin of 30 Day Dry Aged Dovecote Park Estate Beef, Rich Red Wine Jus 17.95
- Roast Leg of Ilkley Farm Lamb, Roasted Onion, Rosemary Sauce 16.95
- Our Roasts are served with a Yorkshire Pudding, Seasonal Vegetables and Roast Potatoes*
- If you can't decide...then enjoy a taste of both roasts with the 'Mini Carvery' (2.95 Supplement)**

Mains

- Whole grilled Lemon Sole with Caper Beurre Noisette & Coastal Vegetables 18.95
- Herb-cruste Plaice Fillet, Lemon Crème Fraiche, Pickering Watercress, Pea & Broad Bean Salad 16.95
- Heritage Carrot Risotto with Burrata, Carrot Top Pesto & toasted Pine Nuts (v) 13.95
- Roast Baby Gammon with Charred Spiced Pineapple, Fried Burford Brown Egg 16.95
- BBQ Dovecote Park Pork Cutlet, Smoked Sausage Roll & Caramelised Onion 16.95
- Yorkshire Lamb Chou Farci with Baked Turnip Pûrée, Black Garlic & crispy Tops 14.95
- Dovecote Park Dry Aged Steak Burger, Yorkshire Cheddar, Smoked Bacon, House Relish, Aioli & Beef Dripping Chunky Chips 16.50
- Fish & Chips, Black Sheep Beer Batter, Beef Dripping Chunky Chips, Minted Mushy Peas & Tartare Sauce

Side Orders 3.95

- Beef Dripping Chunky Chips, Rosemary Vinegar & Dovecote Park Aged Beef Fat Salt 4.50
- Truffled Macaroni, Yorkshire Cheddar Sauce, Herb Crumb
- BBQ Hispi Cabbage, Spiced Almond & Parmesan Crumb
- Buttered Broccoli, Yorkshire Ewes Curd
- Salt Baked Baby Potatoes, Herb Butter 3.50
- Thyme-infused Milk Mash

Steaks

- Our Steaks are sourced from Yorkshire for us by Dovecote Park & aged for a Minimum of 30 Days
- 10oz Dry Aged Rib-Eye 29.95
- 8oz 'Centre Cut' Fillet 31.95

Steaks are served with Flat Cap Mushroom, Garlic & Thyme roasted Tomato, Beef Dripping Chips and your choice of Béarnaise Sauce, Peppercorn Sauce or Marmite & Tarragon Butter

puddings

- Espresso Choux Bun, Bitter Cocoa Custard 5.95
- Caramelised Lemon Tart, Raspberry Sorbet 6.50
- Wentbridge House Sticky Toffee Pudding, Muscovado & Rum Sauce, Honeycomb Ice Cream 7.50
- Strawberry and Elderflower Ice Cream Sundae 5.95
- A Selection of Ice Creams or Sorbets 5.95
- Seasonal Artisan Cheese Selection with Biscuits & Chutney - 1 cheese 4.50, 3 cheeses 9.50, 5 cheeses 11.95, selection of all 9 cheeses 18.50

The Wines - House Selection

| Bin | Vintage | | 125ml | 175ml | Bottle |
|----------------------------------|---------|--|--------------|-------|--------|
| <i>Champagne & Sparkling</i> | | | | | |
| 20 | NV | Prosecco, Di Maria, Italy | | | £26.95 |
| 21 | NV | Raboso Rosé, Di Maria, Italy | | | £29.95 |
| 2 | NV | Champagne Billecart-Salmon Brut Réserve NV, Mareuil-Sur-Ay  | £9.95 | | £55.00 |
| 7 | NV | Taittinger, Brut NV, Reims | | | £58.00 |
| 4 | NV | Veuve Cliquot-Ponsardin Yellow Label Brut | | | £68.00 |
| 19 | NV | Champagne Billecart-Salmon Brut Rosé NV, Mareuil-Sur-Ay | | | £75.00 |
| 15 | NV | Laurent Perrier Cuvée Rosé Brut, Tours-Sur-Marne | | | £86.00 |
| <i>White Wines</i> | | | | | |
| 271 | 2014 | Petit Ballon Blanc, Cotes de Gascogne, France | £4.50 | £5.50 | £19.50 |
| 281 | 2014 | Pinot Grigio, Monteveneto, Italy | £4.75 | £6.25 | £23.50 |
| 278 | 2014 | 'S' Soave, Alpha Zeta, Veneto, Italy | | | £24.95 |
| 400 | 2014 | 'I Want You' Chenin Blanc, Suikerbossie, South Africa | | | £24.95 |
| 283 | 2014 | Fiano, Masseria Bianca, Salento, Italy | | | £25.95 |
| 276 | 2014 | Picpoul de Pinet, Domaine La Croix Gratinot, Languedoc, France | | | £27.95 |
| 372 | 2015 | Saint Clair Sauvignon Blanc, Marlborough, New Zealand  | £6.25 | £7.95 | £29.95 |
| 346 | 2014 | Ad Hoc Hen & Chicken Chardonnay, Larry Cherubino, Australia | | | £34.95 |
| 192 | 2013 | Chablis, Lucien M, Burgundy, France | £6.95 | £9.50 | £36.50 |
| 382 | 2013 | Sauvignon Blanc, Cakebread Cellars, Napa Valley, USA | | | £50.00 |
| 202 | 2012 | Meursault Clos de Cromin, Oliver Leflaive, Burgundy, France | | | £60.00 |
| <i>Red Wines</i> | | | | | |
| 272 | 2014 | Petit Ballon Rouge, Pays d'Oc, Languedoc-Roussillon, France | £4.50 | £5.50 | £19.50 |
| 417 | 2014 | Hazy View Pinotage, South Africa | | | £22.95 |
| 392 | 2014 | Panul Organic Merlot, Lontue Valley, Chile | £4.75 | £6.25 | £23.50 |
| 277 | 2012 | Cabernet Sauvignon, Domaine de Saissac, France | | | £25.50 |
| 294 | 2014 | Montepulciano d'Abruzzo, Roccastella, Villa Bizzarri, Italy | | | £25.95 |
| 293 | 2011 | Belezos Bodegas Zugober, Rioja Crianza, Spain | | | £29.95 |
| 397 | 2012 | Malbec, Bodega Ruca Malen, Mendoza, Argentina  | £6.25 | £7.95 | £31.50 |
| 133 | 2014 | Fleurie, Grand-pre, Domaine Lauthuiliere Gravallon, France | | | £34.50 |
| 365 | 2013 | Lionheart of the Barossa Shiraz, Dandelion Vineyards, Australia | £6.75 | £8.95 | £34.95 |
| 384 | 2013 | Pinot Noir Carmel Road, Monterey, California | | | £40.00 |
| 297 | 2010 | Le Cupole IGT, Tenuta di Trinoro, Tuscany, Italy | | | £55.00 |
| <i>Rosé Wines & Stickies</i> | | | | | |
| 34 | 2014 | Pinot Grigio Rosé, Monteveneto, Italy | £4.60 | £5.75 | £19.95 |
| 35 | 2013 | Nelson Estate Rosé, Paarl, South Africa | | | £27.95 |
| 41 | 2013 | Elysium Black Muscat, California (Half Bottle) | £4.00 (50ml) | | £25.00 |
| 42 | 2014 | Sticky Mickey, Sauvignon Blanc, Eradus, New Zealand (Half Bottle) | £4.50 (50ml) | | £30.00 |

Wentbridge House Afternoon Tea

Served every day from 2.30pm until 5pm (from 3pm on Sunday)

Enjoy a selection of afternoon tea sandwiches, scones with house preserves and Yorkshire clotted cream, delicious cakes, mini trifles and your choice of Taylors of Harrogate Leaf Tea or Coffee - a real treat!

£18.95 per person

£25.95 per person with a glass of Champagne

£27.95 per person with a glass of Pink Champagne