



WENTBRIDGE  
HOUSE

NIBBLES

Oysters 3.95 each; Choose from  
Shallot & Lemon or Sticky Bacon Jam & Stout Cooked Over Coals

Poached Chicken “Dog”, Sesame Brioche Bun,  
Dijon Mustard Mayonnaise, Crispy Onions 3.95

Smoked Cod’s Roe Doughnuts, Coral Powder 3.50

Wentbridge House Sourdough Bread, Whipped Butter and Beef Fat Salt 2.95

Toasted Smoked Almonds and Olives (v) 3.95

WINTER STARTERS

Cream of Cauliflower Soup, Pickled Stem, Tarragon Oil and Truffled Cheese Toastie (v) 7.50

Pressed Chicken and Ham Hock Terrine, Kohlrabi Remoulade, toasted Walnut Loaf 8.50

Wentbridge House Prawn Cocktail, Pickled Cucumber, Bloody Mary Jam 9.95

BBQ Sticky Chilli King Prawn Skewer, Peanut Noodle Salad, Chilli Dressing 11.95

Smoked and lightly Cured Halibut, Burford Brown Mayonnaise,  
crispy and Pickled Samphire, Buttered Pikelets 14.95

Artichoke and Potato Gnocchi, sautéed Wild Mushrooms,  
fried Burford Brown Egg, Hazelnut Pesto (v) 8.95 / 14.95

Sticky Glazed Pork, Caramelised Onions, Truffled Baron Bigod Whip 8.25

SALADS

Grilled Goat’s Cheese, Balsamic marinated Heritage Beetroots,  
Rocket and Hazelnut Pesto (v) 14.95

Caesar Salad with Baby Gem Lettuce, Sourdough Croûtons, Anchovy Emulsion,  
Parmesan Crisps, Cured Egg Yolk 9.95

(with Char-grilled Chicken Breast & Bacon 15.95)

*Please ask for our Daily Specials and Plant Based Menu*

Please notify a member of staff if you have an allergy, or ask for further allergen information.  
Not all ingredients are listed and we cannot guarantee the total absence of allergens.

Our fish is responsibly caught from sustainable sources. (v) – Vegetarian dishes



WENTBRIDGE  
HOUSE

WINTER MAINS

Roast Fillet of Salmon, Buttered Wild Scottish Sea Kale, Blood Orange Maltaise Sauce 16.95

Pan-fried Sea Bass, Brown Crab Croquette, Saffron braised Fennel,  
Shellfish and Lemon Verbena Bisque 16.95

Yorkshire-reared Chicken Kiev, slow cooked Red Lentil and Squash Daahl 17.95

Pan-fried 8oz Pork Rib-Eye, Wentbridge BBQ Date Sauce, roasted Leeks, Anise Cyder Jus 17.95

Braised Lamb Shank, Polenta Bubble and Squeak Chip, Tomato and White Bean Cassoulet 18.95

Dovecote Park Dry Aged Steak Burger, Yorkshire Cheddar, Smoked Bacon,  
House Relish, Aioli and Beef Dripping Chunky Chips 16.95

Fish & Chips, Black Sheep Beer Batter, Beef Dripping Chunky Chips,  
Minted Mushy Peas & Tartare Sauce 15.95

Heritage Beetroot and Pearl Barley Risotto, Horseradish and Poppy Seed Sour Cream,  
Websters Blue Stilton Fritters and Pickled Walnuts (v) 8.95 / 14.95

DOVECOTE PARK ESTATE STEAKS

*Our Steaks are sourced from Yorkshire for us by Dovecote Park & aged for a Minimum of 30 Days.*

100z Dry Aged Rib-Eye 29.95    8oz 'Centre Cut' Fillet 31.95

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

SIDE ORDERS

Beef Dripping Chunky Chips, Rosemary Vinegar & Dovecote Park Aged Beef Fat Salt 4.50

Spiced Braised Red Cabbage 3.95

Potato and Thyme Croquettes, Roasted Onion Pûrée 3.95

Colcannon Mashed Potatoes, crispy Prosciutto 4.25

Orange and Cumin glazed Heritage Beetroot and Carrots 3.95

BBQ roasted Parsnips, Saffron Aioli 3.95

Many of our dishes can be modified to suit dietary requirements, please don't hesitate to ask.



WENTBRIDGE  
HOUSE

PUDDINGS

Yorkshire Rhubarb Jam Roly-Poly,  
Vanilla Custard, Rhubarb Ripple Ice Cream 7.25

Duck Egg & Nutmeg Custard Tart,  
Armagnac Prunes, Earl Grey Tea Ice Cream 7.25

Blood Orange Curd Doughnuts, Dark Chocolate Dipping Sauce 6.95

Wentbridge House Sticky Toffee Pudding,  
Muscovado & Rum Sauce, Honeycomb Ice Cream 7.50

Warm Braeburn Apple Tart Fine, Vanilla Ice Cream

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*

Dessert Cocktails

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*

Coffees and Teas served with Petit Fours

Taylor's of Harrogate Coffee	3.95	Americano	3.50
Espresso / Double Espresso	3.00 / 3.50	Cappuccino / Latte	3.95
Taylor's Breakfast Blend Tea	3.75	Hot Chocolate	3.95
Fruit Infusions / Fresh Mint Tea	3.50	Liqueur Coffee	8.95