



WENTBRIDGE
— HOUSE —

NIBBLES 3.95

Blue Cheese Beignets

Smoked Salted Almonds

Bosciola & Kalamata Olives

Honey Roast Chipolata Sausages, Mustard Mayonnaise

SPRING STARTERS

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

Warm Hoi Sin Duck & Watermelon Salad, Preserved Orange, Chilli, Cashew Nuts 9.95

Fillet of Dovecote Park Beef Carpaccio, Jersey Royal Potato Salad, Parmesan & Truffle Oil 10.95

Char-Grilled Yorkshire Asparagus, Crispy Duck Egg, Blood Orange Hollandaise 8.95 (v)

Yellison Farm Goat’s Cheese & Red Onion Tarte Tatin, Heirloom Tomato Salad 8.75 (v)

Seared King Scallops, Charred Cauliflower, Golden Raisin Pûrée, Capers & Dill Dressing 12.95 / 21.95

Burrata, Roasted Peach and Basil Salad, Aged Balsamic & Dijon Dressing 9.25 (v)

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

Bleikers Oak Smoked Salmon, Pickled Spring 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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SPRING MAINS

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

South Side Style King Prawn Curry, Cumin Scented Rice, Mini Papadums 18.95

Daily Market Fish, Buttered English Greens & Jersey Royals 19.95

Trio of Spring Lamb - Roast Cannon, Shepherd's Pie topped with Wild Garlic Mash
& Crispy Braised Shoulder, Heritage Carrots, Mint Jus 23.95

Double Pork Chop, Creamed Spinach, Pancetta, Parmentier Potatoes, Pommery Mustard Sauce 20.95

Pea & Asparagus Risotto, Spring Herbs and Burrata 9.50 / 17.95 (v)

Superfood Salad, *Shaved Asparagus, 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

Braised Leeks topped with Black Sheep & Wensleydale Rarebit, Puff Pastry,
Grilled Baby Leeks, Chervil Cream 16.95 (v)

COMFORTS & FAVOURITES

Classic Caesar Salad, Crispy Gem Lettuce, Soft Boiled Egg, Croûtons & Aged Parmesan (v) 11.95
with Grilled Corn-fed Chicken Breast & Pancetta 16.95

Dovecote Park Dry Aged Steak Burger, Smoked Applewood, House Relish & Aioli
served in a Brioche Bun with Onion Rings & Triple Cooked Chips 16.50

Fish and Chips, Black Sheep Beer Batter, Triple Cooked Chips, Mushy Peas and Tartare Sauce 15.95

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 26.95 8oz 'Centre Cut' Fillet 31.95

Chateaubriand (to share) 64.95 Dovecote Porterhouse (to share) 69.95

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

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

SIDES 3.95

Triple Cooked Chips	Buttered English Greens	Sweet Potato Fries, Aioli
Parmesan & Truffle Fries	Baked Broccoli & Cauliflower Gratin	Black Sheep Onion Rings
Buttered Jersey Royals	Glazed Heritage Carrots	Mixed House Salad 4.50



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PUDDINGS

Raspberry and White Chocolate Macaron, Raspberry Coulis 6.95

Gin, Lime & Elderflower Brûléed Tart,
Elderflower Syrup & Mint Crème Fraiche 7.50

Dark Chocolate Bombe, Vanilla Ice Cream,
Grand Marnier Mousse, Hot Salted Caramel Sauce 7.95

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

Orange Panna Cotta, Poached Tomlinson's Rhubarb,
Citrus Yoghurt, Toasted Hazelnuts 7.50

A Selection of Ice Creams or Sorbets 5.95

Fragola Wild Strawberry Liqueur with Vanilla Ice Cream 6.50

A Selection of Artisan Cheeses, Biscuits and Wentbridge Chutney 9.50

Coffee Treats 3.95

Warm Chocolate and Orange Brownie Squares

Six Hand-Crafted Chocolate Petit Fours

French Macarons (4)

Dessert Cocktail

Espresso Martini 9.95

Brittains vodka, Illy coffee liqueur, sugar syrup & an espresso shot

Coffees and Teas

Taylor's Fika Blend Coffee	3.60	Americano	3.50
Taylor's Decaffeinated Coffee	3.60	Cappuccino / Latté	3.75
Espresso / Double Espresso	3.00 / 3.50	Macchiato	3.00 / 3.50
Taylor's English Breakfast	3.50	Mocha	4.00
Speciality Teas & Infusions	3.50	Hot Chocolate	4.00
Fresh Mint Tea	3.00	Liqueur Coffee	7.95



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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	4.25
Hennessey Fine de Cognac	5.50
Remy Martin VSOP	5.95
Remy Martin Coeur de Cognac	6.95
Janneau VSOP	4.95
Baron de Sigognac 1986	8.95
Remy Martin / Hennessy XO	13.95
Hennessy Paradis Extra	45.00

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

**Please notify a member of our team if you have an allergy,
or ask for further allergen information**

Sign up for news & special offers at www.wentbridgehouse.co.uk

We hope you enjoy your meal.