



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)

Chicken Liver Parfait, Tomato Chutney, Rosemary Sourdough Toasts 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)

Seared King Scallops, Charred Cauliflower, Golden Raisin Pûrée, Capers & Dill Dressing 12.95 / 19.95

Lowna Dairy Goats Cheese Bon Bons, Heirloom Beetroot & Radish, Truffle Honey Dressing 7.95 (v)

Whitby Crab Beignets, Fiery Apple Chutney 8.95 / 15.95

Steamed Shetland Mussels, Creamed Asparagus & Smoked Bacon Sauce, Rustic Bread 8.95 / 17.95  
(Main Course served with French Fries)

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 Spring Vegetables & Vanilla Mayonnaise 10.95

Tiger Prawn Tempura, Sweet Chilli Sauce and Mango Salsa 9.95 / 17.95

(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

Poached Fillet of Brill, Rainbow Kale & Buttered Courgettes,  
New Potato Fondant, Caviar & Lobster Sauce 21.95

*Daily Market Fish*, Buttered English Greens & Buttered 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

Roasted Loin of Blair Atholl Estate Wild Venison, Venison Croquette,  
Braised Red Cabbage, Sloe Gin & Juniper Jus 24.95

Corn-Fed Chicken Ballotine with Crispy Pancetta & Tarragon,  
Charred Baby Gem & Spring Peas 18.95

Roasted Prime Fillet of Dovecote Park Beef, Rosti Potato,  
Sautéed Spinach, Yorkshire Asparagus, Black Truffle Jus 29.95

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

COMFORTS & FAVOURITES

Dovecote Park Dry Aged Steak Burger, Smoked Applewood, House Relish & Aioli  
served in a Brioche Bun with Onion Rings & Triple Cooked Chips 15.95

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

*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

White Chocolate and Ginger Cheesecake, Clementine Compote 6.95

Cherry Bakewell, Blackcurrant and Crème Anglaise 7.95

Dark Chocolate Bombe, Vanilla Ice Cream,  
Grand Marnier Mousse, Hot Salted Caramel Sauce 7.50

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	3.50	Americano	3.25
Taylor's Decaffeinated Coffee	3.50	Cappuccino / Latté	3.65
Espresso / Double Espresso	2.80 / 3.25	Macchiato	2.80 / 3.25
Taylor's English Breakfast	3.50	Mocha	3.95
Speciality Teas	3.50	Hot Chocolate	3.95
Fresh Mint Tea	2.95	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 2014, 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

**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](http://www.wentbridgehouse.co.uk)**

**We hope you enjoy your meal.**