



WENTBRIDGE
— HOUSE —

NIBBLES 3.95

Blue Cheese Beignets Smoked Salted Almonds Bosciola & Kalamata Olives
Honey Roast Chipolata Sausages, Mustard Mayonnaise

WINTER STARTERS

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

Bleikers Oak Smoked Salmon, Pickled Baby Vegetables,
Horseradish Crème Fraiche, Caviar and Pumpernickel 12.95

Buccleuch Estate Prime Fillet of Beef Carpaccio,
Heritage Potato Salad, Parmesan & White Truffle Oil 10.95

Madeira Creamed Forest Mushrooms
with Poached Hen’s Egg, Mrs Bell’s Yorkshire Blue 8.95 (v)

Seared King Scallops with Boudin Noir & Curried Parsnip Pûrée 12.95 / 19.95

Baked Goat’s Cheese, Salt Baked Beetroot,
Caramelised Walnuts, Truffle Honey Dressing 8.95 (v)

Whitby Crab Beignets, Fiery Apple Chutney 8.95 / 15.95

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

WENTBRIDGE CLASSICS

Oysters - Lindisfarne Rocks, Cabernet Sauvignon & Shallot Vinegar 2.75 each / 12.95 (6)
*Wentbridge House Hotel & Hodgson Fish make every effort to ensure the quality & 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 Winter 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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WINTER MAINS

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

Poached Turbot Fillet, Sautéed Spinach, Morels, Tenderstem Broccoli,
Champagne & White Truffle Sauce 24.95

Daily Market Fish, Seasonal Green Vegetables & Buttered New Potatoes 18.95

Slow Braised Lamb Shank, Roast Garlic Mashed Potato,
Honey Roasted Root Vegetables 19.95

Roasted Loin of Blair Atholl Estate Wild Venison, Venison Croquette,
Braised Red Cabbage, Sautéed Sprouts & Chestnuts, Damsons, Sloe Gin Jus 24.95

Breast of Corn-Fed Chicken, Champ Mashed Potato,
Wild Mushrooms, Tarragon Cream Sauce 17.95

Roasted Prime Fillet of Buccleuch Estate Beef, Rosti Potato, Sautéed Spinach,
Heritage Carrots, Caramelised Shallots and Black Truffle Jus 29.95

Baked Rigatoni of Winter Vegetables,
Rich Tomato Sauce, Ricotta and Aged Parmesan 15.95 (v)

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 all 28 Day Aged & served with Triple Cooked Chips, Grilled Plum Tomatoes,
Mushrooms and a Choice of Béarnaise, Peppercorn Sauce or Café de Paris Butter*

10oz Dovecote Park Rib-Eye Steak 26.95

8oz 'Centre Cut' Buccleuch Fillet Steak 31.95

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

Chateaubriand (to share) served with Triple Cooked Chips,
Your Choice of Sauce, Grilled Plum Tomatoes & Mushrooms 64.95

Fillet Steak 'Diane' – Cooked in the Restaurant

Prime Flattened Fillet of Buccleuch Estate Beef served with Pommery Mustard,
Mushrooms, Onions, Tomatoes and Flamed with Cognac 34.95

SIDES 3.95

Triple Cooked Chips	Roasted Sprouts & Smoked Bacon	Sweet Potato Fries, Aioli
Spiced Red Cabbage	Baked Broccoli & Cauliflower Gratin	Black Sheep Onion Rings
Duck Fat Roast Potatoes	Honey Roasted Root Vegetables	Mixed House Salad 4.50



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PUDDINGS & CHEESE

Apple & Blackberry Crumble, Traditional Vanilla Custard 7.95

Blood Orange Posset, Candied Peel, Meringue & Gingerbread 6.95

Chocolate Fondant, Salted Caramel Ice Cream, Honeycomb 7.50

Boozy White Chocolate & Cherry Trifle, Fresh Cream, Toasted Almonds 7.50

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 7.50

A Selection of Ice Creams or Sorbets 5.95

Fragola Wild Strawberry Liqueur with Vanilla Ice Cream 6.50

Black Cherries flamed with Dark Rum
served with Crepes, Vanilla Ice Cream and roasted Almonds 10.95

A Selection of 5 Artisan Cheeses with
Biscuits and Wentbridge Chutney 9.50

Enjoy your cheese with a glass of Taylors LBV Port £6.50

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 & espresso

Liqueur Coffee

All our liqueur coffees are made with
Taylors Fika Blend Coffee 6.95



Two AA Rosettes

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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

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

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We hope you enjoy your meal.