



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

Dovecote Park Prime Fillet of 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, Caper & 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 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 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



WENTBRIDGE
— HOUSE —

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 & 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)

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 Steak 26.95

8oz 'Centre Cut' Fillet Steak 31.95

Chateaubriand (to share) 64.95

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

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

Fillet Steak 'Diane' – Cooked in the Restaurant

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

SIDES 3.95

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



WENTBRIDGE
— HOUSE —

PUDDINGS & CHEESE

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

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

Sticky Toffee Pudding, Butterscotch Sauce, Roasted Banana 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 7.95



Two AA Rosettes

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or ask for further allergen information



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COFFEES AND TEAS

Taylor's Fika Blend Coffee	3.50	Americano	3.25
Taylor's Decaffeinated Coffee	3.50	Cappuccino / Latte	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.