



WENTBRIDGE
HOUSE

Nibbles

Selection of today's homemade Breads	3.95
Olives and warm Smoked Almonds	3.95
Beer battered Pickles, smoked Chilli Tomato Chutney	3.95
Rare breed Pork & Black Pudding Sausage Roll, caramelised Apple	4.95

Starters

Seasonal Soup of the day – please ask for today's selection	6.95
Wentbridge Atlantic Prawn Cocktail, Pickled Cucumber, Bloody Mary Jam	9.95
Classic Smoked Salmon, Burford Brown Egg Mayonnaise, Pickles, Buttered toasted Pikelets	10.95
Chicken Liver Parfait, Black Truffle Butter, toasted Brioche, Apple Gooseberry Chutney	8.95
Pan-fried King Scallops, Pea & Sorrel 'Custard', crispy Chicken Skin, toasted Hazelnuts	13.95
Glazed Pork Cheeks, leek & Wholegrain Mustard Fondue, Lardo, Puffed Skin, roast Onion Powder	9.95
Tempura King Prawns, Peanut Slaw, Chilli Miso Aioli (swap for Tempura Cauliflower 7.95)	11.95

Main Courses

Caesar Salad, Gem Lettuce, Sourdough Croutons, Parmesan, Anchovy Emulsion (with Char-grilled Chicken & Smoked Bacon 17.95)	10.95
Dovecote Park Burger, Yorkshire Cheddar, Smoked Bacon, House Relish, Aioli & Beef Dripping Chips	16.95
Fish & Chips, Black Sheep Beer Batter, Beef Dripping Chips, Minted Mushy Peas & Tartare Sauce	16.95
Oven roasted Cod Fillet, baked Jersey Royal Whip, Confit Chorizo, Leek & Mushrooms à la Grecque	22.95
Yorkshire Lamb Pie, Minted Peas & Broad Beans, House Pickled Red Onions, Ewes Curd	17.95
Half BBQ Yorkshire Chicken, Herb Buttered Corn on the Cob, Summer Green Salad, Chickpea & Harissa Hummus, toasted Flatbreads (or a Whole Chicken to share £39.95)	21.95
Homemade Pasta & Courgette Fettuccini, fire-roasted Tomato, Peppers, Basil Pesto, House Ricotta	16.95

Grill

All our Grill dishes are pan-roasted with herbs and served with Beef Dripping Chips,
Garlic roasted Tomato, Flat Cap Mushroom and your choice of one of the following sauces:
Béarnaise, Peppercorn, Wholegrain Mustard Au Lait, Marmite & Tarragon Butter or Lemon & Dill Butter

Dovecote Park 8oz Sirloin or 10 oz Ribeye 28.95 Dovecote Park Prime 'Centre-Cut' 8 oz Fillet 32.95

10oz Outdoor Reared Pork Chop 19.95 Yorkshire Chicken Breast 18.95

Bone-in Salmon Steak 19.95 Cauliflower Steak 13.95

Special Grill of the Day – please ask, market price

Sides

Dovecote Park Beef Dripping Chips, Beef Fat Salt 4.50	Parmesan & Truffle Fries 4.95	Mini Jersey Royal Jackets, Herb Butter & Bacon 4.50
Green & Runner Beans, Dijon Mustard Shallot Dressing 4.50	Roasted Summer Vegetables, slow- cooked Tomato & Basil Ragu 4.50	Baby Caesar Salad, Gem Lettuce, Anchovy Emulsion, Parmesan 4.50

ALLERGENS: 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 as they are present in our kitchens.



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Puddings

Salted Caramel Millionaire Chocolate Tart, Toffee Popcorn,
Honeycomb, Malted Milk Ice Cream 7.50

Honey-roasted Yorkshire Summer Fruits,
Meringue, toasted Nuts, Vanilla Mascarpone 7.50

Wentbridge Sticky Toffee Pudding, Muscovado Sauce,
Brandy Snap & Sticky Toffee Ice Cream 7.95

Caramelised Coconut Rice Pudding, Rum roasted Pineapple,
Mango & Cardamom Doughnut 7.50

Wentbridge 'Mess' Sundæ – Yorkshire Strawberries,
Clotted Cream & Strawberry Ice Cream, Meringue,
Aerated White Chocolate & Elderflower Mousse 7.95

Selection of Ice Creams & Sorbet, Caramelised Puff Pastry,
Wentbridge 'Hundreds & Thousands' 6.95

Seasonal Artisan Cheese Selection with Biscuits & Chutney
3 cheeses 9.95 5 cheeses 12.95

Dessert Cocktails

Salted Caramel Espresso Martini 9.95

JJ Whitley vodka, Tossolini Expré liqueur, espresso shot, salted caramel syrup

'Apple Pie' 9.95

JJ Whitley 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 / Latté	3.95
Taylor's Breakfast Blend Tea	3.75	Hot Chocolate	3.95
Fruit Infusions / Fresh Mint Tea	3.50	Liqueur Coffee	8.95

Sample Specials

Our specials are available from Thursday onwards and change each week.

Please note that this is a sample menu and subject to change.

Nibbles

Maldon Oyster 'Rockerfeller' baked over charcoal 3.50 each

Starters

Torched Mackerel Fillet, marinated Isle of White Tomatoes, Whipped Cod's Roe 10.95

Potato 'Cannelloni' of Yellison Farm Goat's Cheese,
Pickled Walnuts, Cep Mushrooms, Summer Truffle 11.95

Mains

Dovecote Park treacle-cured Venison Loin, salt-baked Carrot,
Leg & Mushroom Pastilla, Port Sauce 28.95

Thai-spiced Monkfish 'Cutlet', Green Curry Bisque, Wilted Chinese Leaf 23.95

Pan-fried Halibut, White Crab Ravioli, Charred Corn, Tomato Salsa 28.95

Puddings

Strawberry Shortbread Soufflé, Elderflower Ice Cream, Vanilla Anglaise 9.95

Sourdough Beignets, Cinnamon Sugar, Dark Chocolate Sauce 7.50

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