



WENTBRIDGE
— HOUSE —

Sample Set Menu

Starters

Seasonal Autumn Soup of the day, homemade Bread

Poached Cod & Nduja Fishcake, roasted Garlic Aioli, Pickled Winter Slaw

Home Smoked Confit Chicken & Wild Mushroom Risotto,
poached Arlington White Egg, Parmesan Crisp

Main Courses

8oz Dovecote Park Rump Steak, Truffle & Parmesan Fries, Peppercorn Sauce

Seared Tuna Steak, crushed New Potatoes, sautéed Green Beans,
Black Olive Tapenade, Sun-Blushed Tomatoes

Roast Pumpkin & Yorkshire Blue Macaroni, soft Herb & Walnut Crust, House Salad

Puddings

Black Forest Hot Chocolate Fudge Sundae, Boozy Cherry Compote,
Salted Caramel Brownie Pieces, Chocolate Fudge Sauce

Fig Leaf Panna Cotta, Autumn Fruit Compote, Caramelised Puff Pastry

Two Artisan Cheeses with Biscuits & Chutney

2 Courses £20 / 3 Courses £25

Available daily from 12pm - 5.30pm (excluding Sunday)

Please notify a member of staff if you have an allergy, or ask for further allergen information.
Not all ingredients are listed & we cannot guarantee the total absence of allergens as they are present in our kitchens.