

Wentbridge House Brasserie

SUNDAY LUNCH MENU, 12th March, 2017

Available from 12noon until 8.30pm

Wentbridge Aperitif - "Signature Gin and Tonic" (Bloom London Dry Gin, Fevertree Tonic and Blackberries) £11.50

Starters

- Cauliflower Velouté with Blue Cheese Bon Bon (v) £6.50
- Wentbridge Atlantic Prawn and Lobster Cocktail with Baby Gem, Cucumber, Cocktail Sauce £9.95
- Asparagus, Pea and Parmesan, Rocket Salad (v) £7.95
- Smoked Salmon Fish Cake, Tartare Sauce, Watercress Salad £7.50
- Chicken Liver Parfait, Red Onion Marmalade with Toasted Brioche £8.95
- Tiger Prawn Tempura, Sweet Chilli Sauce and Mango Salsa £9.95
- Fillet of Buccleuch Beef Carpaccio with Black Truffle Dressing, Nasturtium, Rocket and Crisp Shallots £9.95
- Eggs Benedict / Florentine (v) £7.95
- Yorkshire Puddings with Onion Gravy £5.95

Sunday Roasts

- Roast Sirloin of 28 Day Dry Aged Buccleuch Estate Beef, Rich Red Wine Sauce £16.95
- Roast Loin of Easingwold Pork, Crispy Crackling, Garden Sage and Onion Stuffing, Aspall Cider Sauce £15.95
- Slow Braised Shoulder of Ilkley Lamb, Rosemary Jus £15.95
- Our Roasts are served with Yorkshire Pudding, Seasonal Vegetables, and Roast Potatoes

Main Courses

- Pan-Fried North Sea Cod, Crushed Herb New Potatoes, Wilted Spinach, Champagne Sauce £17.95
- Wentbridge Luxury Fish Pie with King Prawns, Queenie Scallops, Cod, Salmon, Smoked Cheese Mash and Seasonal Green £18.95
- Sun-Dried Tomato and Bocconcini Tagliatelle, Tomato Fondue £15.95
- Wentbridge Steak Burger, Smoked Cheese, Toasted Brioche, Relish, Aioli, Onion Rings and Triple Cooked Chips £15.95
- Fish & Chips - East Coast Haddock, Black Sheep Beer Batter, Triple Cooked Chips, Crushed Minted Peas and Tartare Sauce £14.95

Steaks

- 9oz Dovecote Park Rib Eye £25.95
- 8oz 'Centre Cut' Buccleuch Fillet Steak £29.95
- Our Steaks are served with Grilled Tomatoes, Mushrooms and Triple Cooked Chips
- Choice of Béarnaise Sauce, Peppercorn Sauce or Café de Paris Butter

Side Orders £3.95

- Triple Cooked Chips or French Fries
- Sweet Potato Fries, Aioli
- Seasonal Greens and Shallot Butter
- Honey and Thyme Roast Root Vegetables
- Baked Broccoli and Cauliflower Gratin
- Mixed House Salad
- Black Sheep Onion Rings

Puddings £6.95

- Raspberry Cheesecake with Raspberry and Mint Salad
- Warm Chocolate and Orange Brownie with Vanilla Bean Ice Cream
- Fresh Berry Eton Mess
- Wentbridge House Sticky Toffee Pudding with, Butterscotch Sauce, Vanilla Ice Cream
- Selection of Ice Creams or Sorbets with Seasonal Fruits
- Trio of Artisan Cheeses, Grapes, Celery and Homemade Chutney

(v) – Vegetarian dishes

If you have any food allergies, intolerances or specific dietary requirements, please speak to the Manager before ordering who will do their utmost to assist you.



WENTBRIDGE
— HOUSE —

Sunday Lunch Menu, 23rd April 2017

Roast Tomato and Tarragon Soup, Herb Croûtons (v)

Wentbridge Atlantic Prawn and King Prawn Cocktail with Cucumber, Cocktail Sauce

Asparagus, Pea and Parmesan, Rocket Salad (v)

Chicken Liver Parfait, Red Onion Marmalade with Toasted Brioche

Grilled Queenie Scallops, Gruyere and Garlic Gratin, Watercress and Apple Salad

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Roast Sirloin of 28 Day Dry Aged Buccleuch Estate Beef, Rich Red Wine Sauce

Roast Loin of Easingwold Pork, Crispy Crackling, Garden Sage and Onion Stuffing, Aspall Cider Sauce

Slow Braised Shoulder of Ilkley Lamb, Rosemary Jus

Our Roasts are served with Yorkshire Pudding, Seasonal Vegetables, & Roast Potatoes

Pan-Fried Salmon, Crushed Herb New Potatoes, Wilted Spinach, Champagne Sauce

Sun-Dried Tomato and Bocconcini Tagliatelle, Tomato Fondue (v)

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Bourbon Sticky Toffee Pudding, Sticky Bourbon Sauce, Honeycomb Ice Cream

Warm Chocolate Brownie with Vanilla Bean Ice Cream

Fresh Yorkshire Rhubarb Eton Mess

A Selection of Ice Creams or Sorbets with Seasonal Fruits

Trio of Artisan Cheeses, Grapes, Celery and Wentbridge Chutney

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Taylor's of Harrogate Tea or Coffee, Petit Fours £4.25

Wentbridge Macarons (x4) £3.95

Three Course Luncheon £29.95

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