



WENTBRIDGE
HOUSE

WENTBRIDGE SET LUNCH

Soup with warm Artisan Bread– Please ask about today's choice of Soup (v)

Mackenzie's Smoked Duck and Yorkshire Blue Salad, Honey Roasted Cashew Nuts, Cherry Dressing

Yellison Goats Cheese and Red Onion Tart, Shallot, Beetroot and Watercress Salad (v)

Forest Mushroom & Truffle Benedict, Poached Egg, Hollandaise Sauce (v)

Wentbridge House Atlantic Prawn Cocktail



Poached Salmon, Purple Sprouting Broccoli, Herb Buttered New Potatoes and Parsley Sauce

Slow Cooked Pork Belly, Black Pudding, Lyonnaise Potatoes, Green Beans and Thyme Jus

Pan Fried Sea Bream, Chargrilled Asparagus, Forest Mushrooms and Wild Garlic Butter

'Fish & Chips'

Fresh Market Haddock, Black Sheep Ale Batter, Hand Cut Chips, Mushy Peas & Tartare Sauce

Dovecote Park Beef and Red Wine Pie, topped with Puff Pastry, Glazed Root Vegetables

Wild Mushroom and Broad Bean Crispy Potato Cake,

Fried Burford Brown Egg, Wholegrain Mustard Sauce (v)

SIDES 3.95

Triple Cooked Chips, French Fries or Buttery Mash

Broccoli & Cauliflower Gratin

Seasonal English Greens, Tarragon & Almond Butter

Mixed House Salad 4.95



Raspberry Jelly, Pistachio Tuile, Micro Lemon Balm

Strawberry Panna Cotta, Homemade Shortbread

Banana and White Chocolate Mousse, Peanut Butter Cookies

A Selection of Ice Creams or Sorbets with fresh Fruits

Colston Bassett & Brie de Meaux, Honey glazed Nuts, Wentbridge Chutney & Biscuits

Two Courses 16.50 Three Courses 21.00

We hope you enjoy your meal.

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.

(v) – Vegetarian dishes (vg) – Vegan Dishes