



WENTBRIDGE  
HOUSE

## WENTBRIDGE SET LUNCH

Creamed White Onion Soup, Smoked Bacon, Port Reduction

Hot Smoked Salmon & Cod Fish Cake, Dressed Baby Spinach, Chive Butter Sauce

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

Yorkshire Dales Game Terrine, Orchard Chutney, crisp Salad Leaves, Sourdough Toasts

Wentbridge House Atlantic Prawn Cocktail



Fillet of Hake, braised Fennel Flame, Herb crushed New Potatoes, Tomato & Tarragon Sauce

Confit of Gressingham Duck Leg, Creamed Savoy Cabbage,

Black Pudding & Parsley Mash, Red Wine Sauce

Seared Fillet of Sea Bass, Wild Mushrooms, Salsify, Fondant Potato, Brown Shrimp Butter

'Fish & Chips'

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

Chicken, Mushroom & Tarragon Pie topped with Puff Pastry, Seasonal Greens

Wild Mushroom, Spinach & Brie de Meaux Wellington, Tenderstem Broccoli, Watercress Pesto (v)

Butternut Squash Risotto, Sage & Parmesan Tuile, Herb Salad (vg)

### 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



Warm Cherry Bakewell, Morello Cherry Sauce, Clotted Cream Ice Cream

White Chocolate Cheesecake, Seasonal Berry Compote, Ginger Tuile

Brioche Bread & Butter Pudding, Traditional English Custard

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