



WENTBRIDGE  
HOUSE

WENTBRIDGE SET LUNCH

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

Seafood Moneybag, Queenie Scallops, Scottish Salmon and Haddock, Lobster Sauce

Smoked Chicken and Orange Salad with Toasted Hazelnuts

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

Wentbridge House Atlantic Prawn Cocktail



Grilled Minute Steak, Parmesan and Truffle Fries, Dressed Salad - 2.95 Supplement

Duo of Easingwold Pork

Pan Roast Fillet and Slow Cooked Crispy Belly with Black Pudding Mash, Carrot Purée, Cider Jus

Goats Cheese & Caramelised Pear Ravioli with wilted Rocket & Toasted Hazelnuts (v)

Pan-fried Fillet of Sea Bass, Tenderstem Broccoli, Sautéed New Potatoes, Mussel and Chive Velouté

'Fish & Chips'

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

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



Dark Chocolate Tart with Berry Compote

Pineapple Upside Down Cake with Crème Anglaise

A Selection of Ice Creams or Sorbets with fresh Fruits

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