



WENTBRIDGE
HOUSE

AUTUMN STARTERS

Soup – Please ask about today's choice of Soup 6.95 (v)

Yorkshire Ham Hock Terrine, Curried Celeriac Remoulade, Toasted Sourdough 8.95

Buccleuch Estate Prime Fillet of Beef Carpaccio,
Heritage Potato Salad, Parmesan & White Truffle Oil 10.95

Cox's Apple and Hawes Blue 16 Salad, Toasted Hazelnuts, Celery and Golden Raisins 8.95 (v)

Seared King Scallops, English Pea Pûrée & Crisp Pancetta 12.95 / 19.95

Heritage Beetroot Salad, Cantaloupe Melon, Mrs Bell's Yorkshire Fettle, Mint 7.95 (v)

Whitby Crab Beignets, Fiery Apple Chutney 8.50 / 15.95

Doreen's Black Pudding & Pig Cheek Scotch Egg, Home-made Brown Sauce 7.95

Steamed Shetland Mussels, Creamed Aspath Cyder & Smoked Bacon Sauce, Rustic Bread 8.95 / 17.95
(Main Course served with French Fries)

WENTBRIDGE CLASSICS

Oysters – Lindisfarne Rocks, Cabernet Sauvignon and Shallot Vinegar 2.75 each / 12.95 (6)
*Wentbridge House Hotel and Hodgson Fish make every effort to ensure the quality and freshness of our oysters.
We would remind guests that there is always a degree of risk when eating uncooked shellfish.*

Wentbridge Shellfish Cocktail
North Atlantic Prawns and Lobster, Baby Gem, Cocktail Sauce Granary Soldiers 11.95

Severn & Wye Smoked Salmon,
Pickled Autumn Vegetables & Vanilla Mayonnaise 10.95

Tiger Prawn Tempura, Sweet Chilli Sauce and Mango Salsa 9.95 / 17.95

(v) – Vegetarian dishes

Please notify a member of staff if you have an allergy, or ask for further allergen information

Our fish is responsibly caught from sustainable sources



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AUTUMN MAINS

Roasted Sea Bass, Ragoût of King Prawns, Squid and Mussels,
Saffron Potatoes, Spinach, Aioli Emulsion 19.50

Poached Turbot Fillet, Sautéed Spinach, Morels, Baby Leeks and Champagne Sauce 24.95

Daily Market Fish, Seasonal Greens, Buttered New Potatoes 18.95

Duo of Yorkshire Pork – Roasted Fillet & Slow-Roasted Belly,
Doreen's Black Pudding Mash, Caramelised Apple, Aspall Cyder Sauce 19.95

Roasted Loin of Blair Atholl Estate Wild Venison, Venison Croquette,
Braised Red Cabbage, Sautéed Sprouts & Chestnuts, Plum Pûrée 24.95

Breast of Corn-Fed Chicken, Champ Mashed Potato, Wild Mushrooms, Tarragon and Cream 17.95

Superfood Salad with Whipped Ricotta, Quinoa, Micro Herbs and Golden Linseed 12.95 (v)
With Blackened Chicken Breast or Hot Smoked Salmon 16.95

Roasted Prime Fillet of Buccleuch Estate Beef, Rosti Potato, Sautéed Spinach,
Heritage Carrots, Caramelised Shallots and Black Truffle Jus 29.95

Moroccan Spiced Vegetable Tagine with Preserved Lemon, Pine Nut and Mint Cous Cous 15.95 (v)

COMFORTS & FAVOURITES

Wentbridge Steak Burger, Smoked Cheddar Cheese, Toasted Brioche,
House Relish, Aioli, Onion Rings and Triple Cooked Chips 15.95

Fish and Chips, Black Sheep Beer Batter, Triple Cooked Chips, Mushy Peas and Tartare Sauce 15.75

Luxury Fish Pie with King Prawns, Queenie Scallops, Cod & Salmon,
Smoked Cheese Mash and Seasonal Greens 17.95

FROM THE CHAR-GRILL

100z Dovecote Park Rib-Eye Steak 26.95 8oz 'Centre Cut' Buccleuch Fillet Steak 31.95

Add 3 Tiger Prawns Tempura for a Surf 'N' Turf 5.95

*Our Steaks are 28 Day Aged and served with Triple Cooked Chips, Grilled Plum Tomatoes
Mushrooms and a Choice of Béarnaise, Peppercorn Sauce or Café de Paris Butter*

Chateaubriand (to share) served with Triple Cooked Chips,
Your Choice of Sauce, Grilled Plum Tomatoes & Mushrooms 63.95

SIDES 3.95

Triple Cooked Chips	Seasonal Green Vegetables	Sweet Potato Fries, Aioli
French Fries	Cauliflower & Broccoli Cheese	Black Sheep Onion Rings
Buttered New Potatoes	Aspall Cyder Glazed Carrots	Mixed Garden Salad 4.50



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DESSERTS & CHEESE

Passion Fruit & Gingerbread Baked Alaska 7.50

Vanilla Panna Cotta, Textures of Apple 7.95

Chocolate Fondant, Salted Caramel Ice Cream, Honeycomb 7.50

Honey, Plum and Blackberry Jelly with Plum Sorbet 7.25

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 7.50

A Selection of Ice Creams or Sorbets 5.95

Fragola Wild Strawberry Liqueur with Vanilla Ice Cream 6.50

A Selection of Artisan Cheeses, Biscuits and Wentbridge Chutney 9.50

Coffee Treats 3.95

Warm Chocolate and Orange Brownie Squares

Six Hand-Crafted Chocolate Petit Fours

French Macarons (4)

Dessert Cocktail

Espresso Martini 9.95

Brittains vodka, Illy coffee liqueur, sugar syrup & an espresso shot

Coffees and Teas

Taylor's Fika Blend Coffee	3.50	Americano	3.25
Taylor's Decaffeinated Coffee	3.50	Cappuccino / Latté	3.65
Espresso / Double Espresso	2.80 / 3.25	Macchiato	2.80 / 3.25
Taylor's English Breakfast	3.50	Mocha	3.95
Speciality Teas	3.50	Hot Chocolate	3.95
Fresh Mint Tea	2.95	Liqueur Coffee	7.95