



WENTBRIDGE HOUSE

WHILE YOU WAIT

- Warm Artisan Bread, Yorkshire Salted Butter, Red Pepper Ketchup (v) 4.50
Preserved Lemon, Basil and Garlic Olives (vg) 4.50
Black Pepper Crackers (v) 3.95 | Mixed Spiced, Smoked and Sweet Nuts (v) 3.95
Salt and Pepper Squid with Chilli and Lime Aioli 9.50
Lindisfarne Oysters, Lemon and Tabasco 3.95 each
Baby Chorizo glazed with Honey and Chilli 5.95
Frickles – Fried Dill Pickles, Smoked Tomato Chutney (v) 4.95

STARTERS

- Soup of the Day, Sourdough Bread, Yorkshire Butter (v) 8.50
- Wentbridge House Prawn Cocktail, Pickled Cucumber, Marie Rose Sauce, Granary Soldiers 12.95
- Isle of Wight Tomatoes, Burrata, Charred Peach, Baby Lemon Basil, Lemon Oil 12.95
(swap Burrata for Plant Based Burrata)
- "Crate to Plate" Salad, fresh Garden Leaves, marinated Courgette, Cherry Tomato, Radish,
Vegan Green Goddess, Avocado, Herbs, toasted Seeds (vg) 9.95 / 14.95
- Citrus Cured Salmon, Lime compressed Cucumber, Sticky Lemon, Dill, Caviar 12.95
- Watermelon, Kalamata Olives, Barrel-Aged Feta, roasted Hazelnuts,
Chilli & Lime Jam, Garden Mint (v) 9.95
- Seared King Scallops, Yorkshire Black Pudding, Pea & Marjoram Pûrée 16.50
- Yorkshire Ham Hock Terrine, Piccalilli, toasted Onion Bread 9.95
- Superfood Salad, roasted Sweet Potato, Kale, Harissa spiced Chickpeas, caramelised Orange,
Tenderstem Broccoli, Goji Berries, Pomegranate, Tahini and Maple Dressing (vg) 8.95

- Tempura King Prawns, Cashew and Beansprout Salad, Sriracha Aioli 14.95
(swap Prawns for Tempura Tenderstem Broccoli (vg) 9.50)

All our food is freshly prepared, please be patient during busy periods.

Our Fish is responsibly caught from sustainable sources.

We hope you enjoy your meal.

A discretionary optional 10% service charge will be added to all restaurant bills

ALLERGENS: Please notify a member of staff if you have an allergy, or ask for further allergen information.
Not all ingredients are listed and we cannot guarantee the total absence of allergens as they are present in our kitchens.



WENTBRIDGE

HOUSE

MAINS

Thai-style Sea Bass, Pak Choi, Shimeji Mushrooms, Green Curry Velouté, Lime Leaf Scented Rice 27.95

Pan-fried Halibut, Cavolo Nero & Pancetta Ragout, Champagne & Caviar Beurre Blanc 31.95

Beer Battered Fish and Chips, Beef Dripping Chips, Mushy Peas and Tartare Sauce 21.95

Happy Trotters Pork Tomahawk, Celeriac Fondant, Truffled Celeriac Pûrée, Grain Mustard Jus 24.95

Dovecote Park 30-day Dry-aged Aberdeen Angus Beef Burger, Smoked Cheddar,
House Relish, Beef Dripping Chips, Henderson's Emulsion 19.95

12-hour Herb infused Yorkshire Chicken Breast, braised Leeks, King Oyster Mushroom,
Chicken Fat Creamed Potato, Tarragon Jus 24.95

Slow-roasted Lamb Shoulder, Peas, Broad Beans, Asparagus, scorched Shallot,
Wild Garlic Pûrée, White Balsamic Jus 28.95

Superfood Salad, roasted Sweet Potato, Kale, Harissa spiced Chickpeas, caramelised Orange,
Tenderstem Broccoli, Goji Berries, Pomegranate, Tahini and Maple Dressing (vg) 17.95
(Add Cajun Chicken 4.95)

FROM THE GRILL

*Our Steaks are sourced for us by Dovecote Park Estate and Dry-Aged for a minimum of 30 days.
Served with slow-roasted Garlic and Thyme Tomato and hand-picked Watercress.*

*Choose from the following Sauces: 3.50 each
Béarnaise, Peppercorn or Red Wine Jus*

100z Rib-Eye Steak 33.95

70z 'Centre-Cut' Fillet Steak 34.95 | 100z 'Centre-Cut' Fillet Steak 44.95

Pan-fried Yorkshire Herb buttered Chicken Breast 19.95

FOR TWO TO SHARE

*Served with slow-roasted Garlic and Thyme Tomatoes, Beef Dripping Chips, Watercress,
Béarnaise or Peppercorn Sauce. Please allow 30 minutes.*

Dovecote Park Dry-aged Chateaubriand 42.50 per person

SIDE DISHES

Dovecote Park Beef Dripping Chips 4.95 | Parmesan and Truffle French Fries 6.50 French

Fries 4.50 | Creamed Mash Potatoes 4.95

Buttered Cavolo Nero 4.95 | Beer battered Onion Rings 4.95

Seasonal Greens, Mint Butter 4.95 | Maple & Curry Glazed Carrots 4.95

Buttered New Potatoes 5.95 | Marinated Courgette & Green Bean Salad with Capers 4.95

Mini Caesar Salad 4.95 | House Mixed Salad 4.95



WENTBRIDGE
HOUSE

PUDDINGS

Strawberry & Rose Mille Feuille, Rose Petals 8.95

Peach Melba Pavlova, Vanilla Cream, Raspberry Sorbet and Mint 8.95

Dark Chocolate Fondant, Madagascan Vanilla Ice Cream,
White Chocolate Sauce 9.75

Vanilla Panna Cotta, Gooseberry & Elderflower Compote 8.95

Wentbridge House Sticky Toffee Pudding, Butterscotch Sauce,
Honeycomb Ice Cream 8.95

Fragola Wild Strawberry Liqueur with Vanilla Ice Cream 7.95

A Selection of Ice Creams or Sorbets 3.50 per scoop

*Hazelnut and Tonka Bean | Chocolate and Sea Salt
Madagascan Bourbon Vanilla | Strawberry and Yuzu (vg)*

OR Sorbets; Sicilian Lemon | Raspberry and Sorrel | Mango and Passionfruit

Seasonal Artisan Cheese Selection with Biscuits and House Chutney
3 Cheeses 11.95 | 5 Cheeses 15.95

Six Salted Caramel Chocolate Truffles 4.50 | Four Handmade Macaroons 4.95

DESSERT COCKTAILS

Salted Caramel Espresso Martini 11.95

Finlandia Vodka, Mr Black coffee liqueur, espresso shot, salted caramel syrup

'Hazelnut Alexander' 14.95

Rémy Martin VSOP Cognac, Edmond Briottet Crème de cacao, Frangelico, Cream

COFFEES & TEAS

Taylor's of Harrogate Coffee	4.75	Americano	4.50
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Espresso / Double Espresso	3.75 / 4.25	Cappuccino / Latté	4.50
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Taylor's Breakfast Blend Tea	4.50	Hot Chocolate	4.95
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Fruit Infusions/Fresh Mint Tea	4.25	Liqueur Coffee	10.95
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