



SAMPLE SUNDAY MENU

Wentbridge Aperitif – Orange X – Glenmorangie X, Aperol, Lemon & Orange juice, Orange bitters, Orange Marmalade £12.95

While You Wait

Warm Artisan Bread, Yorkshire Salted Butter, Red Pepper Ketchup (v) 4.50
Black Pepper Crackers 3.95 | Preserved Lemon, Basil and Garlic Olives (vg) 4.50
Salt and Pepper Squid with Chilli and Lime Aioli 9.50
Lindisfarne Rock Oyster, Tabasco and Lemon (each) 3.95

Starters

Cream of Leek and Potato Soup, Sage Rosti (v) 8.95
Warm Smoked Duck Breast, Endive, Pear and Walnut Salad, Maple Dressing 11.95
Wentbridge House Prawn Cocktail, Marie Rose Sauce, Granary Soldiers 12.95
Seared King Scallops, Happy Trotters Pork Belly, Apple Pûrée, Red Wine Jus 16.95
Hot Smoked Salmon, Asparagus, New Potatoes, Radish, Baby Watercress, Horseradish Emulsion 12.95
Chicken Liver Parfait, pickled Carrots, Red Onion Marmalade, toasted Brioche 9.95
Heritage Tomato, Buffalo Mozzarella, micro-Cress and Hazelnut Pesto (v) 9.95
Tempura King Prawns, Cashew and Beansprout Salad, Sriracha Aioli 14.95
(swap Prawns for Tempura Vegetables (vg) 9.50)

Roasts

Roast Sirloin of 30-Day Dry Aged Dovecote Park Estate Beef, Rich Red Wine Sauce 26.95
Roast Loin of Happy Trotters Pork served on the Bone, crispy Crackling, Sage and Onion Stuffing, Apple Sauce, Aspoll Cyder Jus 25.95
Roast Breast of Yorkshire Chicken, Sage and Onion Stuffing, roasted Onion and Thyme Jus 25.95
Our Roasts are served with a Yorkshire Pudding, Seasonal Vegetables and Koffman's Duck Fat Roast Potatoes
If you can't decide...then enjoy a taste of all three roasts with our 'Mini Carvery' 30.95

Mains

Pan-fried Sea Bream, Saffron Cocotte Potatoes, Buttered Green Beans, Chive Hollandaise 24.95
Wentbridge Luxury Fish Pie – Scallops, King Prawns, Salmon and Smoked Haddock, Smoked Cheddar Mash, Seasonal Greens 25.95
Dovecote Park 30-day Dry-aged Aberdeen Angus Beef Burger, Oglesfield Cheddar or Stichelton Blue Cheese, House Relish, Beef Dripping Chips, Henderson's Emulsion 19.95
Beer Battered Fish and Chips, Beef Dripping Chips, Mushy Peas and Tartare Sauce 21.95
Pea, Mint and Feta Wellington, sautéed Kale, Vegetarian Gravy (v) 19.95

From the Grill

Our Steaks are sourced from Yorkshire for us by Dovecote Park Estate and aged for a Minimum of 30 Days
10oz Dry Aged Rib-Eye 33.95
Prime 'Centre Cut' 7oz Fillet 34.95
Prime 'Centre Cut' 10oz Fillet 44.95
Yorkshire Herb buttered Chicken Breast 19.95

Our Steaks are served with slow roasted Garlic and Thyme Tomatoes and hand-picked Watercress
Choose from the following sauces: £3.50 each
Béarnaise, Peppercorn, or Red Wine Jus

Side Orders

Dovecote Park Beef Dripping Chips 5.50
French Fries 4.95
Parmesan and Truffle French Fries 6.50
Creamed Mash Potatoes 4.95
Maple and Curry glazed Carrots 4.95
Beer battered Onion Rings 4.95
Seasonal Greens, Mint Butter 4.95
Broccoli and Cauliflower Gratin 5.95
Mini Caesar Salad 5.50 | House Mixed Salad 4.95

Puddings

Rhubarb and Apple Crumble, Ginger Crème Anglaise 8.95
Wentbridge House Sticky Toffee Pudding, Butterscotch Sauce, Honeycomb Ice Cream 8.95
Lemon Posset, crushed Meringue, Champagne Berry Compote 8.95
Selection of Ice Creams or Sorbets 3.50 per scoop – please ask for today's selection
Seasonal Artisan Cheese Selection with Yorkshire Honeycomb, Biscuits and House Chutney 11.95

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

Please notify us if you have an allergy, intolerance or specific dietary requirement, please speak to us before ordering or ask for further allergen information, we will do our utmost to assist you.

Not all ingredients are listed and we cannot guarantee the total absence of allergens.

The consumption of undercooked or raw foods (Oysters) increases the risk of food borne illness, particularly for vulnerable groups.