



## Sunday Lunch Sample Menu

Roast Tomato & Red Pepper Soup, Basil infused Oil (v)

Severn & Wye Smoked Salmon, Lemon Crème Fraiche, Caperberries, Watercress

Wentbridge House Atlantic Prawn Cocktail, pickled Cucumber, Marie Rose Sauce, Granary Soldiers

Chicken Liver Parfait, Black Sheep Ale Chutney, Rocket Salad, Sourdough Toast

Goat's Cheese & Red Onion Tartlet, Micro Herb Salad, House Dressing (v)

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Roast Sirloin of 30-Day Dry-aged Dovecote Park Estate Beef & Yorkshire Pudding, Rich Red Wine Sauce

Roast Loin of Easingwold Pork, Sage & Onion Stuffing, Crispy Crackling, Apple Sauce, Aspull Cyder Jus

Roast Breast of Yorkshire Chicken, Sage and Onion Stuffing, roasted Onion & Thyme Sauce

*Our Roasts are served with a Yorkshire Pudding, Seasonal Vegetables & Roast Potatoes*  
**If you can't decide...then enjoy a taste of all roasts with the 'Mini Carvery' (3.95 supplement)**

Pan-fried Sea Trout, Nigella Seed crushed Potatoes, Buttered Samphire, Fennel & Crab Sauce

Lentil Ragout, Garlic roast Potatoes, Yorkshire Pudding, Vegetarian Gravy (v)

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Eton Mess Sundae, Seasonal Berries, Whipped Cream

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

Steamed Pineapple Sponge, Star Anise & Muscovado Syrup, Vanilla Pod Custard

A Selection of Ice Creams and Sorbets

Selection of 3 Artisan Cheeses with Biscuits and House Chutney

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Taylor's of Harrogate Tea or Coffee with Salted Caramel Truffles 4.95

### Three Course Sunday Lunch £41.95

We hope you enjoy your lunch, we're delighted to welcome you back to Wentbridge

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.