



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
Sticky Pork Chipolatas with Honey and Mustard Aioli 5.95

STARTERS

- Soup of the Day, Artisan Bread, Yorkshire Butter (v) 8.95
Wentbridge House Prawn Cocktail, Pickled Cucumber, Marie Rose Sauce, Granary Soldiers 12.95
Chicken Liver Parfait, pickled Carrots, Red Onion Marmalade, caramelised Hazelnuts, toasted Brioche 10.95
Baked Goats Cheese, Heritage Beetroots, Candied Walnuts, Truffle Honey (v) 10.95
Severn and Wye Smoked Salmon, Celeriac and Beetroot Remoulade, Lilliput Capers, Pickering Watercress 13.95
Sticky Oxtail and Burford Brown Egg Benedict, Grain Mustard and Truffle Hollandaise 11.95
Seared King Scallops, Happy Trotters Pork Belly, Apple Pûrée, Baby Cress, Red Wine Jus 16.95
Superfood Salad, charred Tenderstem Broccoli, Kale, Harissa spiced Chickpeas, pickled Red Cabbage, Pomegranate, caramelised Orange, Cous Cous, Mixed Herbs, toasted Seeds, Berries, Tahini and Maple Dressing (vg) 9.95

- Tempura King Prawns, Cashew, Beansprout and Pickled Chilli Salad, Sriracha Aioli 14.95
(swap Prawns for Tempura Vegetables (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.



MAINS

Wentbridge Luxury Fish Pie - Scallops, King Prawns, Salmon and Smoked Haddock,
Smoked Cheddar Mash, Seasonal Greens 25.95

Pan-fried Halibut, Savoy Cabbage, Smoked Salmon Lardons, Champagne & Chive Beurre Blanc 32.95

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

Pan-fried Holme Farmed Venison Loin, Creamed Mash Potatoes,
Cavolo Nero, Blackberry, Chocolate Jus 29.95

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

Duo of Happy Trotters Pork, slow-cooked Belly and roasted Loin, Prune and Apple Ketchup,
Creamed Winter Kale, Baby Carrots, Cider Jus 25.95

Pan-fried Calves Liver, Bone Marrow Pommés Purée, Coffee-roasted Carrots, Shallot Jus 23.95

Superfood Salad, charred Tenderstem Broccoli, Kale, Harissa spiced Chickpeas,
pickled Red Cabbage, Pomegranate, caramelised Orange, Cous Cous, Mixed Herbs,
toasted Seeds, Berries, Tahini and Maple Dressing (vg) 16.95
(Add Cajun Chicken or grilled Salmon 8.95)

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 5.50 | Parmesan and Truffle French Fries 6.50

French Fries 4.95 | Creamed Mash Potatoes 4.95

Beer Battered Onion Rings 4.95 | Buttered Seasonal Greens 4.95

Honey roasted Root Vegetables 4.95 | Mini Caesar Salad 5.50

Heritage Tomato Salad, Pickled Shallots, Basil, Sherry Vinegar Dressing 5.50



PUDDINGS

Baked Almond & Apple Tarte Fine with Madagascar Vanilla Ice Cream 9.95

(Please allow 20 minutes)

Clementine & White Chocolate Pavlova, Honeycomb, toasted Almonds 8.95

Bramley Apple and Mixed Berry Crumble, Vanilla Custard 8.95

Vanilla Crème Brûlée, Yorkshire Rhubarb, Ginger Snap 8.95

Wentbridge House Sticky Toffee Pudding, Butterscotch Sauce,
Honeycomb Ice Cream 9.50

Fragola Wild Strawberry Liqueur with Vanilla Ice Cream 8.50

A Selection of Ice Creams or Sorbets 3.50 per scoop

Please ask for today's selection

Seasonal Artisan Cheese Selection with Biscuits & House Chutney

3 Cheeses 11.95 | 5 Cheeses 15.95

Six Salted Caramel Truffles 4.50 | Four Handmade Macaroons 4.95

DESSERT COCKTAILS

Tiramisu Martini 13.95

Amaretto Disaronno, Mr Black Coffee Liqueur, Tiramisu Liqueur, Espresso shot

After Dinner Mint 11.95

Baileys, Amaretto Disaronno, Edmond Briottet Crème de Cacao

COFFEES & TEAS

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