



## 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

Garden Pea and Mint Hummus with Pesto, Picos de Pan (v) 4.95

Crispy Tobacco Onions (v) 4.95

Lindisfarne Oysters, Lemon and Tabasco 4.50 each

## STARTERS

Soup of the Day, Artisan Bread, Yorkshire Butter (v) 8.95

Wentbridge House Prawn Cocktail, Pickled Cucumber, Marie Rose Sauce, Granary Soldiers 13.95

Duck Liver Parfait, pickled Carrots, Red Onion Marmalade, toasted Brioche 10.95

Grilled Asparagus, Blue Cheese Bon Bons, toasted Hazelnuts, Blood Orange (v) 11.95

Severn and Wye Smoked Salmon, Celeriac and Apple Remoulade, Lilliput Capers, Pickering Watercress 13.95

Cobble Lane Bresaola, pickled Pear, Sheep Rustler Cheese, grilled Artichokes 12.95

Seared King Scallops, roasted Salsify, Samphire and Brown Shrimp Butter 16.95

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

Monkfish Tail and King Prawn Goan Curry, fragrant Rice, mini Pappadums 26.95

Pan-fried Halibut Loin, Barbecue King Prawn, Savoy Cabbage, Champagne & Chive Beurre Blanc 32.95

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

Grilled Yorkshire Lamb Cutlets, Yellison Goat's Curd,  
Garden Peas, Broad Beans, Mint, Rosemary and Red Wine Reduction 33.95

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

Char-grilled Happy Trotters Pork Tomahawk, Celeriac and Truffle, sautéed Kale, Maple Jus 26.95

Grain-fed Yorkshire Chicken, Pommes Aligot, Purple Sprouting Broccoli,  
King Oyster, Wild Mushroom Jus 25.95

Spiced Cauliflower Steak, Golden Sultanas, Almonds and Wild Rice, Carrot and Nigella Seed Pûrée (vg) 18.95

## 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*

10 oz Rib-Eye Steak 34.95

7 oz 'Centre-Cut' Fillet Steak 34.95 | 10 oz 'Centre-Cut' Fillet Steak 44.95

Add an Extra-Large King Prawn with Wild Garlic Butter 7.95

## 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 | Mint Jersey Royal Potatoes 4.95

Beer Battered Onion Rings 4.95 | Buttered Seasonal Greens 4.95

Maple roast Carrots, Walnut Pesto 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)*

Dark Chocolate and Hazelnut Praline Pavlova, Tonka Bean Ice Cream 8.95

Strawberry and Rhubarb Crumble, Vanilla Custard 8.95

Blood Orange Crème Brûlée, Shortbread Biscuit 8.95

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

Banoffee Sundae, caramelised Banana, whipped Cream, Caramel Sauce 9.95

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