



SUNDAY MENU SEPTEMBER 2024

Wentbridge Aperitif – Aperol Spritz – Aperol with Prosecco, Soda and an Orange Slice 11.95

While You Wait

Warm Artisan Bread, Yorkshire Salted Butter, Black Olive Tapenade (v) 4.95

Black Pepper Crackers 3.95 | Preserved Lemon, Basil and Garlic Olives (vg) 4.50

Frickles – Fried Dill Pickles, Smoked Tomato Chutney (v) 4.95

Honey and Mustard Pork Chipolatas with caramelised Apple Sauce 5.95

Starters

Woodland Mushroom and Thyme Soup with Sherry, Yorkshire Rarebit Croûte 8.95

Yorkshire Black Pudding Rosti, Burford Brown Hen's Egg, Wentbridge Brown Sauce 10.95

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

Seared King Scallops, Yorkshire Black Pudding, Rosti Potato, Celeriac and Wild Garlic Butter 16.95

Baked Goat's Cheese, Beetroot Hummus, Maple glazed Heritage Carrots, Walnut Pesto (v) 11.95

Hot Kiln-roasted Smoked Salmon, Heritage Potatoes, Yuzu Crème Fraiche, Radish, Watercress 11.95

Watermelon, Kalamata Olives, Barrel-aged Feta, roasted Hazelnuts, Chilli and Lime Jam, Garden Mint (v) 10.95

Tempura King Prawns, Cashew, Beansprout and pickled Chilli 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 Jus 26.95

Roast Loin of 'Happy Trotters' Pork cooked on the Bone, Sage and Onion Stuffing, Apple Pûrêe, crispy Crackling, Rich Red Wine Jus 25.95

Lemon and Thyme roasted Soanes grain-fed Yorkshire Chicken Breast, Sage and Onion Stuffing, roasted Onion and Thyme Sauce 23.95

Our Roasts are served with a Yorkshire Pudding, Seasonal Vegetables and Duck Fat Roast Potatoes

If you can't decide...then enjoy a taste of all three roasts with our 'Mini Carvery' 26.95

Mains

Roasted Fillet of Sea Bream, Heritage Potatoes, Peas, Leeks, Mussels, Caviar Butter Sauce 27.95

Pan-roasted Cod Fillet, Buttered English Greens, crushed Jersey Royals, Caviar and Champagne Sauce 28.95

Dovecote Park Dry-aged Aberdeen Angus Beef Burger, caramelised Onions, Smoked Applewood, House Relish, Beef Dripping Chips 20.95

Slow-roasted Yorkshire Lamb Shoulder, Blanche Goat's Cheese, Garden Peas, Asparagus,

Mint, scorched Shallot, Rosemary and Red Wine Reduction 29.95

Beer Battered Fish and Chips, Beef Dripping Chips, Mushy Peas and Tartare Sauce 22.95

Yorkshire Blue, Spinach and Beetroot Pithivier, Garlic roast Potatoes, pickled Walnut Pûrêe, Red Wine Sauce (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 34.95 | 10oz Sirloin Steak 34.95

Prime 'Centre Cut' 7oz Fillet 34.95

Prime 'Centre Cut' 10oz Fillet 44.95

Add grilled Half Native Lobster with Herb Butter 24.95

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 | Jersey Royal Potatoes 5.95

Maple and Curry glazed Carrots 4.95

Crispy Tobacco Onions 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

Damson Plum Crumble with Vanilla Custard 8.95

Banoffee Sundae, Caramelised Banana, Banoffee Ice Cream, Toffee Vanilla Cream, Honeycomb 8.95

Peach and White Chocolate Bread and Butter Pudding, White Chocolate Ice Cream 9.95

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.