WELCOME TO OUR EVENING ON THE TERRACE...

WHILE YOU WAIT

A chilled glass of Cloudy Bay Sauvignon Blanc served with
Sourdough Bread and Lemon, Basil & Garlic Olives

STARTERS

Heritage Tomato Carpaccio, Smoked Burrata Mozzarella,
poached Kumquats, Mint, Parmesan, Extra Virgin Olive Oil (v) 13.95

Yorkshire Asparagus Benedict, soft poached Egg, Truffle Hollandaise (v) 12.95

Tempura King Prawns, Cashew and Beansprout Salad, pickled Chilli, Sriracha Aioli 15.95

Ham Hock and Pea Terrine, pickled Vegetables, Tarragon Emulsion, toasted Brioche 11.95

MAIN COURSES

Dovecote Park 30 Day Dry Aged 10oz Rib-Eye Steak

or

Dovecote Park 30 Day Dry Aged 8oz Fillet Steak

(choose from Peppercorn or Béarnaise Sauce)

Add Beer Battered Onion Rings 4.95

or

Grilled Whole Lobster with Garlic Butter

SERVED WITH A CHOICE OF SIDE DISHES

(included in the event price)

Koffman Chips

or

Garlic and Thyme New Potatoes

Wentbridge House Salad

or

Seasonal Greens with Mint Butter

DESSERTS

Lemon Meringue Sundae, Sicilian Lemon Sorbet, Candied Lemon 9.50

Wentbridge House Sticky Toffee Pudding, Butterscotch Sauce, Honeycomb Ice Cream 9.95

Rhubarb and Vanilla Crème Brûlée, Shortbread Biscuit 9.50

Seasonal Artisan Cheese Selection with Biscuits and House Chutney 12.95 for 3 (16.95 for 5)

Taylors of Harrogate Tea or Coffee with Salted Caramel Chocolate Truffles 4.95

ALLERGENS: Please notify a member of our team if you have an allergy, or ask for further allergen information

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