



WHILE YOU WAIT

Warm Artisan Bread, Salted Yorkshire Butter (v) 5.95

Preserved Lemon, Basil & Garlic Olives (vg) 4.95

Black Pepper Crackers (v) 3.95 | Spiced, Smoked & Sweet Nuts (v) 3.95

Crispy Cod Cheeks with Tartare Sauce 5.95

Sticky Pork Chipolatas with Honey and Mustard Aioli 6.95

Native Oysters, Lemon & Tabasco 4.50 each

STARTERS

Soup of the Day, Artisan Bread, Yorkshire Butter (v) 9.50

Wentbridge House Atlantic Prawn Cocktail,
Pickled Cucumber, Bloody Mary Sauce, Granary Soldiers 14.95

Grilled New Season Asparagus, poached Hen's Egg, Wild Garlic Hollandaise (v) 12.95

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

Smoked Salmon and Salmon Fishcake, Pea Pûrée, warm Tartare Sauce 12.95

Carpaccio of Heritage Beetroot, warm Goat's Cheese, caramelised Walnuts, Beetroot Jam (v) 12.50

Severn and Wye Smoked Salmon, Lilliput Capers, Radish, Baby Watercress, Pumpernickel Bread 14.95

Seared King Scallops, Pancetta, Apple, sautéed Samphire, Wild Garlic Butter 17.95

Tempura King Prawns, Cashew and Beansprout Salad, Sriracha Aioli 15.95
(swap Prawns for Tempura Vegetables (vg) 9.95)

Exmoor Caviar (10g) served with Blinis, Lemon Crème Fraiche 44.95

All our food is freshly prepared, please be patient during busy periods.

Our Fish is responsibly caught from sustainable sources.

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 intolerance, 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.

The consumption of undercooked or raw foods (Oysters) increases the risk of food borne illness, particularly for vulnerable groups.



MAINS

Roasted Halibut, Spring Greens, Mussels, Samphire, Champagne and Caviar Sauce 33.95

Grilled fillet of Sea Bass, Smoked Aubergine Pûrée, Black Olive Tapenade, Pine Nuts, marinated Courgettes, Isle of Wight Tomatoes, Sherry Vinegar Dressing 26.95

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

Ilkley Moor Lamb Cutlets, confit Lamb Shoulder and Jersey Royal Potato Bonbon, Asparagus, Peas, Broad Beans, Red Wine and Mint Jus 31.95

Pan-fried Holme Farmed Venison Loin, Creamed Mash Potatoes, Tenderstem Broccoli, Chocolate Jus 29.95

Dovecote Park dry-aged Aberdeen Angus Beef Burger, caramelised Onions, Smoked Applewood, House Relish, Beef Dripping Chips 22.95

Grain-fed Yorkshire Chicken Caesar Salad, soft boiled Egg, Brioche Croûtons, aged Parmesan 21.95

Pan-fried Calves Liver, crispy Smoked Bacon, Bone-Marrow Pomme Pûrée, Maple roast Carrots, Shallot and Sage Jus 26.95

Pea, Mint and Broad Bean Orzo Risotto, Feta, Radish and Watercress (v) 22.95

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 Watercress.

Choose from the following Sauces: 3.95 each

Béarnaise, Peppercorn, Blue Cheese Hollandaise, Red Wine Jus or Garlic Butter

10 oz Rib-Eye Steak 34.95 | 10 oz Sirloin Steak 34.95

7 oz 'Centre-Cut' Fillet Steak 34.95 | 10 oz 'Centre-Cut' Fillet Steak 46.95

Flat-Iron Yorkshire Herb Chicken Breast, Béarnaise Sauce 18.95

FOR TWO TO SHARE

Served with slow-roasted Garlic and Thyme Tomatoes, Beef Dripping Chips, Watercress, Béarnaise & Peppercorn Sauce. Please allow 30 minutes.

Dovecote Park Dry-aged Chateaubriand 44.95 per person

Dovecote Park Dry-aged Cote de Boeuf 39.95 per person

SIDE DISHES

Dovecote Park Beef Dripping Chips 5.50 | Parmesan and Truffle French Fries 6.50

French Fries 5.50 | Mint Jersey Royal Potatoes 6.95

Wild Garlic Buttered Tenderstem Broccoli 5.95 | Maple Roast Carrots, Walnut Pesto 5.95

Cider Braised Spring Cabbage 5.95 | Beer Battered Onion Rings 4.95

Buttered Seasonal Greens 5.95 | House Salad 4.95



PUDDINGS

Pineapple Upside Down Cake,
Rum and Raisin Ice Cream, Vanilla Crème Anglaise 9.50

Peach and Raspberry Crumble with Vanilla Custard 9.50

Dark Chocolate Delice, White Chocolate Crémeux,
Mango and Passion Fruit, Tuile Biscuit 9.50

Rhubarb and Custard Crème Brûlée,
Elderflower and Rhubarb Compote, Shortbread Biscuit 9.50

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

Lemon Meringue Sundae, Sicilian Lemon Sorbet, Candied Lemon 9.50

Hazelnut and Tonka Bean Ice Cream, Hot Chocolate Sauce 8.50

A Selection of Ice Creams or Sorbets 3.50 per scoop

Seasonal Artisan Cheese Selection with Biscuits and House Chutney
3 Cheeses 12.95 | 5 Cheeses 16.95

Six Salted Caramel Chocolate Truffles 5.95 | Four hand-made Macarons 5.50

DESSERT COCKTAILS

Biscoff Martini 13.95

Baileys, Cacao Liqueur, Speculoos Liqueur, Double Espresso

After Eight 12.95

Edmond Briottet Crème de Cacao, Baileys, Mint Liqueur

COFFEES & TEAS

Taylor's of Harrogate Coffee 4.95

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