



SUNDAY MENU

Wentbridge Aperitif – Spiced Apple Sour – Brugal 1888, Apple Pie Syrup, Lemon Juice 12.95

While You Wait

Warm Artisan Bread, Salted Yorkshire Butter (v) 5.95

Black Pepper Crackers 3.95 | Preserved Lemon, Basil and Garlic Olives (vg) 4.95

Crispy Cod Cheeks with Tartare Sauce 5.95 | Baby Yorkshire Chorizo with Annabel's Honey, Chilli 6.95

Starters

Soup of the Day, Artisan Bread, Yorkshire Butter (v) 9.95

Smoked Chicken Liver Parfait, Plum Chutney, Watercress, toasted brioche 12.95

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

Seared King Scallops, Saffron Risotto, aged Parmesan 17.95

Crispy Goat's Cheese, Caraway Seed Crumb, Pickled Walnut Ketchup, Celery and Apple Salad, Golden Sultana Dressing (v) 12.50

Severn and Wye Smoked Salmon, pickled Shallots, Lilliput Capers, Baby Watercress, Vanilla Emulsion 14.95

Spinach, Leek and Winslade Cheese Rosti, Wild Mushrooms, fried Duck Egg (v) 11.95

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

(swap Prawns for Tempura Vegetables (vg) 9.95)

Roasts

Roast Sirloin of 30-Day Dry-Aged Dovecote Park Estate Beef, Rich Red Wine Jus 29.95

Roast Loin of 'Happy Trotters' Pork, Sage and Onion Stuffing, Apple Pûrêe, crispy Crackling, Rich Red Wine Jus 26.95

Lemon and Thyme roasted Soanes grain-fed Yorkshire Chicken Breast, Sage and Onion Stuffing, roasted Onion and Thyme Sauce 24.95

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' 31.95

Mains

Roasted Halibut, Pak Choi, King Prawns, Champagne and Caviar Sauce 34.95

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

Confit of Ilkley Moor Lamb Shoulder, Pearl Barley, roasted Heritage Squash, Fennel, Roscoff Onion 29.95

Beer Battered Fish and Chips, Beef Dripping Chips, Mushy Peas and Tartare Sauce 23.95

Dovecote Park Dry-aged Chateaubriand for two to share,

Yorkshire Pudding, Duck Fat Roast Potatoes, Seasonal Vegetables, Rich Red Wine Jus 44.95 per person

Butternut Squash Sri Lankan Curry, braised Rice, Cucumber and Coconut Sambal (v) 19.95

Add grilled Salmon and King Prawns 8.95

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 46.95

*Our Steaks are served with slow roasted Garlic and Thyme Tomatoes
and hand-picked Watercress*

Choose from the following sauces: £3.95 each

Béarnaise, Peppercorn, Red Wine Jus, Café de Paris or Garlic Butter

Side Orders

Dovecote Park Beef Dripping Chips 5.95 | French Fries 5.95

Parmesan and Black Truffle French Fries 6.50

Maida Vale Cheese Mash Potatoes 5.95

Buttered Green Beans, Shallots, toasted Almonds 5.95

Tenderstem Broccoli, Black Garlic, Sesame 5.95

Gem Lettuce, Butternut Squash & Blue Cheese Crème Fraiche Salad 5.50

Honey and Thyme braised Carrots 5.95

Broccoli and Cauliflower Gratin 5.95

Beer Battered Onion Rings 5.50

Desserts

Toffee, Pear and White Chocolate Pavlova, Honeycomb and Salted Caramel 9.50

Vanilla Crème Brûlée, Cinnamon Shortbread Biscuit 9.50

Blackberry and Apple Crumble with Vanilla Custard 9.95

Selection of Ice Creams or Sorbets 3.50 per scoop – please ask for today's selection

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

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.