



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

Baby Yorkshire Chorizo with Annabel's Honey, Chilli 6.95

Native Oysters, Lemon & Tabasco 4.50 each

STARTERS

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

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

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

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

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

Steamed Shetland Mussels 'Marinière', Garlic, White Wine, Cream, Caramelised Onion Bread 12.95/21.95
(Main course served with French Fries)

Seared King Scallops, Saffron Risotto, aged Parmesan 17.95

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

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

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

Yorkshire Pork Fillet wrapped in Parma Ham, Beer Mustard Mash Potatoes,
Romanesco Cauliflower, Orchard Apple and Pear Pûr  e, roast baby Pears, Red Wine Jus 27.95

Dovecote Park Estate Venison Loin, Fondant Potato, Onion Ash,
Rainbow Chard, Pickled Blackberry Jus 34.95

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 Cro  tons, aged Parmesan 21.95

Roast Yorkshire Chicken Breast, Ham Hock and Smoked Cheddar Croquette,
Tenderstem Broccoli, Cider Cream Sauce 26.95

Butternut Squash Sri Lankan Curry, braised Rice, Cucumber and Coconut Sambal (v) 19.95
Add grilled Salmon and King Prawns 8.95

Whole Native Lobster, Garlic Butter, House Salad, French Fries 54.95

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

B  arnaise, Peppercorn, Blue Cheese Hollandaise, Red Wine Jus, Caf   de Paris 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

FOR TWO TO SHARE

*Served with slow-roasted Garlic and Thyme Tomatoes, Beef Dripping Chips, Watercress,
B  arnaise & 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 5.95 | Parmesan and Black Truffle French Fries 6.50

French Fries 5.95 | Maida Vale Cheese Mash Potatoes 5.95

Tenderstem Broccoli, Black Garlic, Sesame 5.95 | Honey and Thyme braised Carrots 5.95

Buttered Green Beans, Shallots, toasted Almonds 5.95 | Beer Battered Onion Rings 5.50

Gem Lettuce, Butternut Squash and Blue Cheese Cr  me Fraiche Salad 5.50



PUDDINGS

Spiced Plum and Almond Frangipane Tart, Vanilla Pod Ice Cream 9.95

Dark Chocolate and Mint Fondant, Clotted Cream Ice Cream 11.95

Vanilla Crème Brûlée, Cinnamon Shortbread Biscuit 9.50

Blackberry and Apple Crumble with Vanilla Custard 9.95

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

Parkin and Pear Sundae, White Chocolate Ice Cream,
Cinder Toffee, Salted Caramel 9.95

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

Salted Caramel Chocolate Truffles | Hand-made Macarons | Pâte de
Fruits 5.95

DESSERT COCKTAILS

Tiramisu Martini 13.95

*Amaretto Disaronno, Stambecco Tiramisu Liqueur,
Mr. Black Coffee Liqueur, Double Espresso*

Apple Crumble 12.95

*Calvados VSOP Pere Magloire, Smirnoff Vodka,
Apple Juice, Cinnamon Syrup, Cream*

COFFEES & TEAS

Taylor's of Harrogate Coffee	4.95	Americano	4.95
Espresso / Double Espresso	3.95 / 4.25	Flat White	4.50
Taylor's Breakfast Blend Tea	4.95	Cappuccino / Latté	4.95
Fruit Infusions/Fresh Mint	4.50	Iced Latté	4.95
Tea	5.50	Liqueur Coffee	10.95
Hot Chocolate			