



SUNDAY MENU

Wentbridge Aperitif – Plum Gin Fizz – Bombay Bramble Gin, Grenadine, Plum Purée, Sugar Syrup, Cinnamon Syrup, Fever-Tree Soda 13.95

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

Scampi Tails, Tartare. Lemon 7.95 | Crispy Ox Cheek and Smoked Cheese Croquettes, Horseradish Crème Fraiche 7.95

Starters

Soup of the Day, Sourdough, Salted Yorkshire Butter (v) 9.95

Chicken Liver Parfait, Rhubarb and Apple Chutney, Hazelnut Crumb, Dressed Leaves, toasted Brioche 12.95

Wentbridge House Atlantic Prawn Cocktail, pickled Cucumber, Marie Rose Sauce, Granary Soldiers 14.95

Roasted King Scallops, Celeriac and Apple, Brown Butter, Pancetta Crumb 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, Beetroot Remoulade, Lilliput Capers, Pickering Watercress, Rye Bread 14.95

Forest and Wild Mushrooms with poached Hen’s Egg, Black Truffle and Thyme Cream, toasted Sourdough (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 with Chestnut and Sage Stuffing, Caramelised Apple Puree, crispy Crackling, Aspath Cyder Jus 26.95

Lemon and Thyme roasted Soanes grain-fed Yorkshire Chicken Breast, Sage and Onion Stuffing, roasted Onion and Thyme Sauce 26.95

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

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

Pan-fried Wild Halibut Fillet, Seasonal Greens, Smoked Bacon Lardons, Girolles, Champagne and Caviar Velouté 34.95

Monkfish and King Prawn Goan Curry, fragrant Rice, Coconut, mini Poppadoms 29.95

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 Risotto, Honey-glazed Winter Roots, Fennel, Roscoff Onion 29.95

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

Squash and Coconut Curry, fragrant Jasmine Rice, Coriander, toasted Seeds (vg) 23.95

Side Orders

Dovecote Park Beef Dripping Chips 5.95

French Fries 5.95

Parmesan Truffle French Fries 6.95

Creamed Mash Potatoes 5.95

Buttered Seasonal Greens 5.95 | Duck Fat Roast Potatoes 6.95

Rocket and Parmesan Salad 5.50

Maple Roasted Butternut Squash and Sage Pesto 5.95

Broccoli and Cauliflower Gratin 5.95

Beer Battered Onion Rings 5.50

Tenderstem Broccoli, Chilli and Garlic 5.95

From the Grill

Our Steaks are sourced from Yorkshire for us by Dovecote Park Estate and aged for a Minimum of 30 Days
Served with slow roasted Garlic & Thyme Tomatoes & Watercress
Choose from the following sauces: £3.95 each
Béarnaise, Peppercorn, Red Wine Jus, Café de Paris, Blue Cheese
Hollandaise or Garlic Butter

10oz Dry Aged Rib-Eye 36.95 | 10oz Sirloin Steak 35.95

Prime ‘Centre Cut’ 7oz Fillet 34.95

Prime ‘Centre Cut’ 10oz Fillet 46.95

Herb-marinated Yorkshire Chicken Breast with Red Wine Jus
and your choice of potatoes 26.95

Desserts

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

Chocolate and Praline Pavlova, Hazelnut Cream, Tonka Bean Ice Cream 9.50

Vanilla Crème Brûlée with Ginger and White Chocolate Shortbread 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 | 6 Cheeses 19.95

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.