



WENTBRIDGE HOUSE

Father's Day Lunch Sunday, 21st June 2026

Garden Pea and Ham Hock Soup, Crème Fraiche, Mint, warm Bread

Wentbridge House Prawn Cocktail, pickled Cucumber, Bloody Mary Mayonnaise

Chicken Liver Parfait, Fig and Apple Chutney, pickled Shallots, toasted Brioche

Isle of Wight Tomatoes, Burrata, grilled Peaches, crispy Lilliput Capers, Basil, aged Balsamic (v)

Whitby Crab and Crayfish Crumpet, char-grilled Yorkshire Asparagus,
Lemon Butter, Chives, Brown Crab Mayonnaise

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Roast Sirloin of 30 day dry-aged Dovecote Park Beef with Yorkshire Pudding, Rich Red Wine Sauce

Roast Loin of Easingwold Pork served on the bone, Crackling,
caramelised Apple Pûrée, Cider and Grain Mustard Sauce

Lemon and Thyme roasted Yorkshire Chicken, Sage and Onion Stuffing,
Bread Sauce, Tarragon roasting Juices

If you can't decide, then enjoy a taste of all 3 roasts with our 'Mini-Carvery' (4.95 supplement)

Our roasts are served with Yorkshire Pudding, Seasonal Vegetables and Duck Fat Roast Potatoes

Pan-roasted North Sea Cod Fillet, Buttered English Greens, crushed Jersey Royals, Champagne Velouté

Summer Vegetable Wellington, seasonal Vegetables, Roast Potatoes, White Wine Sauce (v) (vg*)

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Wentbridge House Sticky Toffee Pudding, Butterscotch Sauce, Madagascan Vanilla Ice Cream

Vanilla Crème Brûlée, Cherry Compote, Shortbread Biscuit

Strawberry and White Chocolate Pavlova, Elderflower Cream, toasted Almonds

Dark Chocolate and Salted Caramel Tart, Clotted Cream

A Selection of Ice Creams and Sorbets with fresh Fruit

Trio of Artisan Cheeses, Celery, Grapes and Wentbridge Chutney

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Tailors of Harrogate Tea or Coffee and Salted Caramel Truffles £5.50

Three Course Lunch £49.95 per person | £24.95 Children aged 12 and under.

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

ALLERGENS: Please notify a member of staff if you have an allergy, 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.