



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

Scampi Tails, Tartare, Lemon 7.95

Crispy Ox Cheek and Smoked Cheese Croquettes, Horseradish Crème Fraiche 7.95

Native Oysters, Lemon & Tabasco 4.50 each

STARTERS

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

Wentbridge House Atlantic Prawn Cocktail,
Pickled Cucumber, Marie Rose 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

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

East Coast Cod Fishcake, Spinach and Wholegrain Mustard Cream, Tartare Sauce 12.95

Forest and Wild Mushrooms with poached Hen's Egg,
Black Truffle and Thyme Cream, toasted Sourdough (v) 11.95

Roast King Scallops, Celeriac, Apple, Brown Butter, Pancetta Crumb 17.95

Severn and Wye Smoked Salmon, Beetroot Remoulade,
Lilliput Capers, Pickering Watercress, Rye Bread 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, 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

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

Char-grilled Yorkshire Pork Tomahawk, Celeriac and Apple Purée, Cider Jus 27.95

Confit of Ilkley Moor Lamb Shoulder, Pearl Barley Risotto, Honey-glazed Winter Roots, Baby Fennel, scorched Shallot, Rosemary and Red Wine 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 Breast, Dauphinoise Potatoes, Smoked Bacon, Leeks, Thyme Jus 26.95

Roast Dovecote Park Fillet Steak 'Rossini' flamed in Cognac with Potato Rosti, sautéed Spinach and Mushrooms, Chicken Liver Parfait, Sauce Périgourdine 39.95

Winter Salad with roasted Butternut Squash, Baby Gem and Rocket, Sesame Avocado, Goji Berries, toasted Cashew Nuts, Pomegranate, fresh Herbs Green Goddess Dressing (vg) 16.95
Add Chicken Breast or Hot Smoked Salmon 6.95

FROM THE GRILL

Our Steaks are sourced for us by Dovecote Park 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, Black Garlic Jus, Red Wine Jus, Café de Paris or Garlic Butter

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

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

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

FOR TWO TO SHARE

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

Dovecote Park Dry-aged Chateaubriand 44.95 per person

Dovecote Park Dry-aged Rib of Beef on the Bone 39.95 per person

SIDE DISHES

Dovecote Park Beef Dripping Chips 5.95 | Parmesan and Truffle French Fries 6.95

French Fries 5.95 | Creamed Mash Potatoes 5.95 | Braised Beef and crispy Onion Mashed Potatoes 7.95

Maple roasted Butternut Squash and Sage Pesto 5.95 | Two Fried Hen's Eggs 2.95

Tenderstem Broccoli, Chilli and Garlic 5.95 | Beer Battered Onion Rings 5.50

Buttered Seasonal Greens 5.95 | Rocket and Parmesan 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 | Pâté de
Fruits 5.95

DESSERT COCKTAILS

Tiramisu Martini 13.95

*Amaretto Disaronno, Stambocco Tiramisu Liqueur,
Mr. Black Cofee Liqueur, Double Espresso*

Apple Crumble 12.95

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

COFFEES & TEAS

Taylors of Harrogate Coffee	4.95	Americano	4.95
Espresso / Double Espresso	3.95 / 4.25	Flat White	4.50
Taylors 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			