



SUNDAY MENU

Wentbridge Aperitif – Hugo Spritz – St Germain Elderflower Liqueur, Prosecco, Soda, Mint and Lime 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

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

Smoked Chicken Liver Parfait, Rhubarb and Apple Chutney, Pickled Carrot, Dressed Leaves, toasted Brioche 12.95

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

Roast King Scallops, Celeriac, Apple, Wild Garlic Butter, Pancetta Crumb 17.95

Baked Goat's Cheese, Heritage Beetroot, Yorkshire Honey, Candied Walnuts (v) 12.50

Severn and Wye Smoked Salmon, Celeriac Remoulade, Radish, Lilliput Capers, Pickering Watercress 14.95

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

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, Aspoll Cyder Jus 26.95

Lemon and Thyme roasted Soanes grain-fed Yorkshire Chicken Breast,
Pigs in Blankets, 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

Roasted Halibut, English Spring Greens, crushed New Potatoes, Champagne and Caviar Velouté 34.95

East Coast Cod and King Prawn Curry, fragrant Rice, Coconut, mini Poppadoms 28.95

Wentbridge House Beef Burger, caramelised Onions, Monterey Jack, Black Garlic and Maple Aioli, Beef Dripping Chips 23.95

Crispy Honey glazed Gressingham Duck, Pak Choi, Rosti Potato, Sour Cherry and Anise Jus 28.95

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

Celeriac, Spinach and Wild Garlic Wellington, roasted Hasselback Potatoes, Charred Spring Greens, Wild Garlic Velouté (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

Broccoli and Cauliflower Gratin 5.95

Beer Battered Onion Rings 5.50

Tenderstem Broccoli, Chilli and Garlic 5.95

Cider and Thyme braised Carrots, Walnut Pesto 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 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

Lime and Ginger Tartlet, Chocolate and Sea Salt Ice Cream 9.50

Vanilla Crème Brûlée, Cinnamon Shortbread Biscuit 9.50

A Selection of Ice Cream or Sorbets, Brandy Snap Basket 8.95

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.