



WHILE YOU WAIT

Warm Artisan Bread, Salted Yorkshire Butter (v) 5.95

Giant Green Gordal Olives (vg) 4.95

Black Pepper Crackers (v) 3.95 | Spiced, Smoked and Sweet Nuts (v) 3.95

Baby Yorkshire Chorizo, Annabel's Honey, Chilli 7.95

Salt and Pepper Squid, Smoked Paprika Mayonnaise 7.95

Battered Dill Pickles, Red Pepper Ketchup (vg) 6.95

Rock Oysters, Lemon & Tabasco 4.50 each

3 Rock Oysters and a glass of Billecart-Salmon Champagne 26.95

TO BEGIN

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

Wentbridge House Atlantic Prawn and Crayfish Cocktail,
Pickled Cucumber, Marie Rose Sauce, Granary Soldiers 14.95

Cantaloupe Melon, Prosciutto, Baby Basil, Extra Virgin Olive Oil 12.95

Ham Hock and Pea Terrine, pickled Vegetables, Summer Leaves, Onion Bread 12.50

Whitby White Crab Crumpet, Lemon and Dill Mayonnaise, pickled Samphire, crispy Capers 13.95

Spilman's Asparagus, crispy Hen's Egg, Truffle Hollandaise (v) 13.50

King Scallops 'Thermidor', Gruyère Cheese Crumb, Garlic Butter 17.95

Smoked Burrata Pugliese, Heritage Tomatoes, pickled Shallots,
Pine Nuts, Lemon, Extra Virgin Olive Oil (v) 13.75

Severn and Wye Smoked Salmon, Whisky Mayonnaise, Soda Bread 14.95

Tempura King Prawns, Cashew and Beansprout Salad, Sriracha Aioli 15.95
(swap Prawns for Tempura Vegetables (vg) 10.95

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

Pan-seared Halibut, Swiss Chard, crushed Jersey Royals, roast Chicken Butter Sauce 36.95

Baked Salmon En Croûte, Heritage Potatoes, Beetroot,
Spilman's Asparagus, Horseradish Cream Velouté 31.95

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

Easingwold Pork Fillet wrapped in Parma Ham, Cauliflower Cheese Croquette,
Summer Leeks and Broad Beans, Cyder Jus 29.95

Paccheri Pasta with slow braised Yorkshire Lamb Shoulder, Kalamata
Olives, English Pecorino, sun-blushed Tomato and Caper Sauce 27.95

Wentbridge House Beef Burger, caramelised Onions,
American Cheese, Black Garlic and Maple Aioli, Beef Dripping Chips 23.95

Roast Yorkshire Chicken Breast, Buttered Green Vegetables, Wild
Mushrooms, Straw Potatoes, Chicken and Truffle Jus 27.95

Char-grilled Tuna Niçoise Salad, Burford Brown Egg, Jersey Royals, Asparagus,
Kalamata Olives, Lemon and Garlic Dressing 24.95

Pea and Mint Orzo Risotto, Barrel Aged Feta, Sourdough Croutes (v) 21.95

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

Béarnaise, Peppercorn, Blue Cheese, Hollandaise, Red Wine Jus or Garlic Butter

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

7 oz 'Centre-Cut' Fillet Steak 34.95 | 10 oz 'Centre-Cut' Fillet Steak 47.95

Grilled Half or Whole Native Lobster,
Garlic Butter, House Salad, French Fries 29.95/59.95

FOR TWO TO SHARE

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

Dovecote Park Dry-aged Chateaubriand 49.95 per person

Dovecote Park Dry-aged Rib-Eye on the Bone 42.95 per person

SIDE DISHES

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

French Fries 5.95 | Buttered Jersey Royals 5.95

Peas, Sugar Snaps, Broad Beans 6.50

Roasted Carrots and Beetroot 5.95 | Buttered Seasonal Greens 5.95

Tenderstem Broccoli, Black Garlic Butter 5.95 | Beer Battered Onion Rings 5.50

Summer Leaf Salad White Balsamic Dressing 5.50



PUDDINGS

Peach Melba Pavlova, Raspberry Sorbet, Vanilla Cream 10.95

Dark Chocolate Fondant, Honeycomb Ice Cream 12.95

Vanilla Crème Brûlée, Shortbread Biscuit 9.95

Cherry and Apple Crumble with Vanilla Custard 9.95

Wentbridge House Sticky Toffee Pudding,
Butterscotch Sauce, Clotted Cream Ice Cream 10.95

Strawberries and Cream Sundae, Clotted Cream Ice Cream,
Annabel's Strawberries, Garden Mint 11.95

A Selection of Ice Creams or Sorbets Brandy Snap Basket 9.95

Seasonal Artisan Cheese Selection with Biscuits and House Chutney
3 Cheeses 12.95 | 6 Cheeses 19.95

Six Salted Caramel Chocolate Truffles 5.95 | Four hand-made
Macarons 5.50

DESSERT COCKTAILS

Espresso Martini 13.95

Smirnoff Vodka, Mr Black Coffee Liqueur, fresh Espresso Shot

Strawberries and Cream Martini 14.95

Smirnoff Vanilla Vodka, Cream, Annabel's Strawberries

COFFEES & TEAS

Taylor's of Harrogate Coffee 4.95
Espresso / Double Espresso 3.95 / 4.25
Taylor's Breakfast Blend Tea 4.95
Fruit Infusions/Fresh Mint Tea 4.50
Hot Chocolate 5.50

Americano 4.95
Flat White 4.50
Cappuccino / Latté 4.95
Iced Latté 4.95
Liqueur Coffee 10.95



WITH PUDDINGS

DESSERT WINES	50ml	½ bottle
Chateau Septy 2018, Montbazillac, France	4.95	28.95
Elysium Black Muscat 2022, Quady, USA	6.25	38.95
Essensia Orange Muscat 2022, Quady, USA		39.95
Nivole, Moscato d’Asti 2023, DOCG, Chiarlo, Italy		32.95
Château Briatte 2019, Sauternes, Bordeaux	8.95	42.95
Tokaji Blue Label 5 Puttonyos 2017, Royal Tokaji (50cl)	12.95	85.00
Château d’Yquem 2019, Sauternes, Bordeaux		295.00
COGNAC & ARMAGNAC		25ml
Courvoisier VS		6.50
Rémy Martin VSOP Mature Cask Finish		7.95
Hine Rare VSOP		8.50
Janneau Armagnac VSOP		6.50
Rémy Martin 1738 Accord Royal		11.95
Darroze, Les Grands Assemblages		
20 Years Old Bas-Armagnac		14.50
Rémy Martin / Hennessy XO		24.00
PORT		50ml
Vintage Port from our Decanter		15.00
Graham’s LBV Port – Perfect with our cheese selection		8.00
Sandeman 10 Years Old Tawny Port		9.95

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