



SUNDAY MENU

Wentbridge Aperitif – Sarti Spritz – Sarti Rosa — Sicilian Blood Orange, Mango and Passionfruit Liqueur, Prosecco, Soda, Lime 14.95

While You Wait

Warm Artisan Bread, Salted Yorkshire Butter (v) 5.95

Black Pepper Crackers 3.95 | Green Gordal Olives (vg) 4.95

Salt and Pepper Squid, Smoked Paprika Mayonnaise 7.95 | Baby Yorkshire Chorizo, Annabel’s Honey, Chilli 7.95

Starters

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

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

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

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)

Roasts

Roast Sirloin of 30-Day Dry-Aged Dovecote Park Estate Beef, Rich Red Wine Jus 29.95

Roast Loin of Yorkshire Pork with Sage and Onion Stuffing, Caramelised Apple Puree, crispy Crackling, Aspath Cyder Jus 26.95

Lemon and Thyme Half roast Soanes Yorkshire Chicken,

Pigs in Blankets, Sage and Onion Stuffing, Bread Sauce, roast 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 49.95 per person

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

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

Beer Battered Fish and Chips, Beef Dripping Chips, Mushy Peas and Tartare Sauce 24.95

Roast Dovecote Park Fillet Steak ‘Rossini’, Truffled Pommies Anna,

Buttered Spinach, sautéed Wild Mushrooms, Chicken Liver Parfait, Sauce Périgourdine 39.95

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

Side Orders

Dovecote Park Beef Dripping Chips 5.95

French Fries 5.95

Parmesan Truffle French Fries 6.95

Buttered Heritage Potatoes 5.95

Duck Fat Roast Potatoes 6.95

Roasted Carrots and Beetroot 5.95

Broccoli and Cauliflower Gratin 6.95

Beer Battered Onion Rings 5.50 | Buttered Seasonal Greens 5.95

Summer Leaf Salad White Balsamic Dressing 5.50

Pigs in Blankets with roast Onion Aioli 7.95

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, 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 47.95

Desserts

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

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

Vanilla Crème Brûlée, Shortbread Biscuit 9.95

Cherry and Apple Crumble with Vanilla Custard 9.95

A selection of Farmer Copleys Gelato, Brandy Snap Basket 10.95

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.