



WHILE YOU WAIT

Warm Artisan Bread, Salted Yorkshire Butter (v) 5.95

Green Gordal Olives (vg) 4.95

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

Salt and Pepper Squid, Smoked Paprika Mayonnaise 8.95

Yorkshire Pudding filled with slow-braised Beef 6.95

Native Oysters, Lemon & Tabasco 4.50 each

3 Native 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 Cocktail,
Pickled Cucumber, Marie Rose Sauce, Granary Soldiers 14.95

Warm Yellison Farm Goat's Cheese, pickled Beetroot, Endive, Fig, Honey (v) 12.50

Smoked Chicken Liver Parfait, roasted Hazelnut crumb, Plum and Port Chutney, toasted Brioche 13.95

Whitby White Crab Crumpet, Lemon and Dill Mayonnaise, pickled Samphire, crispy Capers 14.95

Fillet of Beef Carpaccio, pickled Shimeji Mushrooms,
Truffle Emulsion, Wild Rocket, Truffled Pecorino 17.95

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

Sticky Ox Cheek Benedict, English Muffin, poached Hen's Egg, Tarragon Hollandaise 14.95

Severn and Wye Smoked Salmon,
Celeriac & Apple Remoulade, Lilliput Capers, Watercress 15.50

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 Wild Halibut, Cavolo Nero, King Oyster Mushroom, Caviar Beurre Blanc 36.95

Baked Salmon En Croûte, Heritage Potatoes, Beetroot, Horseradish Velouté 31.95

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

Easingwold Pork Tomahawk, Hispi Cabbage, Bramley Apple, Cider Cream 29.95

Yorkshire Lamb Shoulder Suet Pudding, Creamed Mash, Coffee roasted Carrots, Red Wine Jus 27.95

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

Roast Creedy Carver Duck Breast, Celeriac Purée, pickled Blackberries,
Quince, Wild Mushrooms, Savoy Cabbage, Red Wine Jus 29.95

Braised Beef Paccheri Pasta, Roscoff Onions, Piquillo Peppers, melting Baron Bigod 24.95

Roast Dovecote Park Fillet Steak 'Rossini', Truffled Pommes Anna,
Buttered Spinach, sautéed Wild Mushrooms, Chicken Liver Parfait, Sauce Périgourdine 39.95

Roast Butternut Squash Goan Curry, Jasmine Rice, Mango Salsa, toasted Coconut (v) 21.95
With Monkfish and King Prawns 28.95

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

Herb-marinated Yorkshire Chicken Breast
with Red Wine Jus and your choice of Potatoes 24.95

Grilled Half or Whole Native Lobster,
Garlic Butter, House Salad, French Fries 34.95/64.95

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 New Potatoes 5.95 | Creamed Mash 5.95

Roasted Carrots and Beetroot 5.95 | Buttered Seasonal Greens 5.95

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

Baby Gem, roasted Squash, Blue Cheese 5.50 | Green Beans Almondine, crispy Shallots 5.95



PUDDINGS

Apple Cheesecake, caramelised Apple,
toasted Marshmallow, Honeycomb 10.95

Dark Chocolate Fondant, Salted Caramel, Copley's Vanilla Gelato 12.95

Vanilla Crème Brûlée, Shortbread Biscuit 9.95

Damson and Pear Crumble with Vanilla Custard 9.95

Wentbridge House Sticky Toffee Pudding,
Butterscotch Sauce, Copley's Honeycomb Gelato 10.95

Knickerbocker Glory Sundae,
Copley's Strawberry Gelato, Italian Meringue 11.95

A Selection of Farmer Copley's Gelato,
Blackberry & Pear Compote, Brandy Snap Basket 10.95

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 5.95

DESSERT COCKTAILS

Carajillo 13.95

Licor 43, Mozzo Double Espresso

Chocolate and Orange Martini 16.95

*Remy Martin VSOP, Smirnoff Vanilla Vodka, Grand Marnier,
Edmond Briottet Crème de Cacao, Cream, Chocolate Bitters*

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 4.95
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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