



WHILE YOU WAIT

Warm Artisan Bread, Yorkshire Salted Butter, Black Olive Tapenade (v) 4.95

Preserved Lemon, Basil & Garlic Olives (vg) 4.50

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

Frickles – Fried Dill Pickles, Smoked Tomato Chutney (v) 4.95

Native Oysters, Shallots & Red Wine Vinegar | Lemon & Tabasco 4.50 each

Crispy fried Whitebait with Lemon & Tartare Sauce 5.95

Honey & Mustard Pork Chipolatas with caramelised Apple Sauce 5.95

STARTERS

Soup of the Day, Artisan Bread, Yorkshire Butter (v) 8.95

Hand-picked Whitby Crab, Pink-Fir Potato and Brown Crab Mayonnaise, Mango and Avocado 14.95

Wentbridge House Prawn Cocktail, Pickled Cucumber, Marie Rose Sauce, Granary Soldiers 13.95

Chicken Liver Parfait, pickled Vegetables, caramelised Apple Chutney, toasted Brioche 10.95

Salmon and Smoked Salmon Fishcake, poached Egg, Spinach, Truffle Hollandaise 9.95

Watermelon, Kalamata Olives, Barrel-Aged Feta, roasted Hazelnuts, Chilli & Lime Jam, Garden Mint (v) 10.95

Seared King Scallops, Yorkshire Black Pudding, Rosti Potato, Celeriac and Wild Garlic Butter 16.95

Baked Goat's Cheese, Heritage Tomatoes, caramelised Walnuts & Annabel's Yorkshire Honey (v) 11.95

Severn & Wye Smoked Salmon, Red Sorrel, Lemon Verbena, Caviar, Yuzu Mayonnaise 13.95

Tempura King Prawns, Cashew, Beansprout & Pickled Chilli Salad, Sriracha Aioli 14.95

(swap Prawns for Tempura Vegetables (vg) 9.50)

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.



MAINS

Thai-style Sea Bass, Pak Choi, Shimeji Mushrooms, Green Curry Velouté, Lime Leaf Scented Rice 27.95

Pan-roasted Cod Fillet, Buttered English Greens,
crushed Jersey Royals, Caviar and Champagne Sauce 28.95

Beer Battered Fish and Chips, Beef Dripping Chips, Mushy Peas and Tartare Sauce 22.95

Slow-roasted Yorkshire Lamb Shoulder, Blanche Goat's Cheese,
Garden Peas, Asparagus, Mint, scorched Shallot, Rosemary and Red Wine Reduction 29.95

Dovecote Park dry-aged Aberdeen Angus Beef Burger, caramelised Onions,
Smoked Applewood, House Relish, Beef Dripping Chips, 20.95

Char-grilled Happy Trotters Pork Tomahawk, Celeriac and Truffle, sautéed Kale, Maple Jus 26.95

Grain-fed Yorkshire Chicken Breast, Pommés Aligot,
Purple Sprouting Broccoli, Wild Mushroom and Tarragon Jus 25.95

Spiced Cauliflower Steak, Golden Sultanas, Wild Rice,
toasted Almonds, Carrot & Nigella Seed Pûrée (vg) 18.95

Char-grilled Chicken Caesar Salad, Romaine Lettuce, soft boiled Egg, Croûtons, aged Parmesan 21.95
(swap Chicken for Kiln-roasted Smoked Salmon)

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 hand-picked Watercress.*

Choose from the following Sauces: 3.50 each

Béarnaise, Peppercorn, Blue Cheese Hollandaise, Red Wine Jus or Diane Sauce

10 oz Rib-Eye Steak 34.95 | 10 oz Sirloin Steak 34.95

7 oz 'Centre-Cut' Fillet Steak 34.95 | 10 oz 'Centre-Cut' Fillet Steak 44.95

Add Grilled Half Native Lobster with Herb Butter 24.95

FOR TWO TO SHARE

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

Dovecote Park Dry-aged Chateaubriand 44.95 per person

SIDE DISHES

Dovecote Park Beef Dripping Chips 5.50 | Parmesan and Truffle French Fries 6.50

French Fries 4.95 | Creamed Mash Potatoes 4.95 | Jersey Royal Potatoes 5.95

Crispy Tobacco Onions 4.95 | Buttered Seasonal Greens 4.95

Maple roast Carrots, Walnut Pesto 4.95 | Mini Caesar Salad 5.50

Heritage Tomato Salad, Pickled Shallots, Basil, Sherry Vinegar Dressing 5.50



PUDDINGS

Peach Melba Pavlova, Raspberry Sorbet 8.95

Triple Chocolate & Salted Caramel Fondant, Cherry Ripple Ice Cream 10.95

Strawberries & Fragola Cheesecake, Annabel's Yorkshire Blossom Honey 8.95

Vanilla Crème Brûlée, Shortbread Biscuit 8.95

Wentbridge House Sticky Toffee Pudding, Butterscotch Sauce,
Honeycomb Ice Cream 9.95

Black Forest Knickerbocker Glory

Vanilla Ice Cream, Chocolate Sponge, Cherries, Whipped Cream 9.95

Hazelnut & 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 11.95 | 5 Cheeses 15.95

Six Salted Caramel Chocolate Truffles 4.50 | Four Handmade Macarons 4.95

DESSERT COCKTAILS

Tiramisu Martini 13.95

Amaretto Disaronno, Mr Black Coffee Liqueur, Tiramisu Liqueur, Espresso shot

The After Eight 12.95

Baileys, Edmond Briottet Crème de Cacao, Mint Liqueur

COFFEES & TEAS

Taylor's of Harrogate Coffee	4.75	Americano	4.50
Espresso / Double Espresso	3.75 / 4.25	Cappuccino / Latté	4.50
Taylor's Breakfast Blend Tea	4.50	Hot Chocolate	4.95
Fruit Infusions/Fresh Mint Tea	4.25	Liqueur Coffee	10.95