



SUNDAY MENU JULY 2024

Wentbridge Aperitif – Rhubarb Spritz – Italicus Bergamot, Rhubarb Liqueur, Prosecco, Fever-Tree Rhubarb and Raspberry Light Tonic 13.95

While You Wait

Warm Artisan Bread, Yorkshire Salted Butter, Black Olive Tapenade (v) 4.95
Black Pepper Crackers 3.95 | Preserved Lemon, Basil and Garlic Olives (vg) 4.50
Frickles – Fried Dill Pickles, Smoked Tomato Chutney (v) 4.95
Honey and Mustard Pork Chipolatas with caramelised Apple Sauce 5.95

Starters

Summer Garden Pea and Mint Soup, Pea Fritter (v) 8.95
Grain-fed Yorkshire Chicken and Apricot Terrine, Gooseberry Chutney, crispy Chicken Skin, toasted Brioche 10.95
Wentbridge House Prawn Cocktail, pickled Cucumber, Marie Rose Sauce, Granary Soldiers 13.95
Seared King Scallops, Yorkshire Black Pudding, Rosti Potato, Celeriac and Wild Garlic Butter 16.95
Sautéed Wild Mushrooms on Sourdough Toast, Truffle Cream and Sage Butter (v) 9.95
Severn and Wye Smoked Salmon, White Crab Aioli, Watercress, Rye Bread 13.95
Watermelon, Kalamata Olives, Barrel-aged Feta, roasted Hazelnuts, Chilli and Lime Jam, Garden Mint (v) 10.95
Tempura King Prawns, Cashew, Beansprout and pickled Chilli Salad, Sriracha Aioli 14.95
(swap Prawns for Tempura Vegetables (vg) 9.50)

Roasts

Roast Sirloin of 30-Day Dry Aged Dovecote Park Estate Beef, Rich Red Wine Jus 26.95
Roast Loin of 'Happy Trotters' Pork cooked on the Bone, Sage and Onion Stuffing, Apple Pûrée, crispy Crackling, Rich Red Wine Jus 25.95
Lemon and Thyme roasted Soanes grain-fed Yorkshire Chicken Breast, Sage and Onion Stuffing, roasted Onion and Thyme Sauce 23.95
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' 26.95

Mains

Fillet of Sea Trout, crispy Gnocchi, roasted Peppers, Kalamata Olives, Basil, Romesco Sauce 27.95
Pan-roasted Cod Fillet, Buttered English Greens, crushed Jersey Royals, Caviar and Champagne Sauce 28.95
Dovecote Park Dry-aged Aberdeen Angus Beef Burger, caramelised Onions, Smoked Applewood, House Relish, Beef Dripping Chips 20.95
Slow-roasted Yorkshire Lamb Shoulder, Blanche Goat's Cheese, Garden Peas, Asparagus, Mint, scorched Shallot, Rosemary and Red Wine Reduction 29.95
Beer Battered Fish and Chips, Beef Dripping Chips, Mushy Peas and Tartare Sauce 22.95
Truffled Brie, Spinach and Beetroot Wellington, Garlic roast Potatoes, crispy Kale, Vegetarian Gravy (v) 19.95

From the Grill

Our Steaks are sourced from Yorkshire for us by Dovecote Park Estate and aged for a Minimum of 30 Days
10oz Dry Aged Rib-Eye 34.95 | 10oz Sirloin Steak 34.95
Prime 'Centre Cut' 7oz Fillet 34.95
Prime 'Centre Cut' 10oz Fillet 44.95

Add grilled Half Native Lobster with Herb Butter 24.95

Our Steaks are served with slow roasted Garlic and Thyme Tomatoes and hand-picked Watercress

*Choose from the following sauces: £3.50 each
Béarnaise, Peppercorn, or Red Wine Jus*

Side Orders

Dovecote Park Beef Dripping Chips 5.50
French Fries 4.95 | Parmesan and Truffle French Fries 6.50
Creamed Mash Potatoes 4.95 | Jersey Royal Potatoes 5.95
Maple and Curry glazed Carrots 4.95
Crispy Tobacco Onions 4.95
Seasonal Greens, Mint Butter 4.95
Broccoli and Cauliflower Gratin 5.95
Mini Caesar Salad 5.50 | House Mixed Salad 4.95

Puddings

Peach Melba Pavlova, Raspberry Sorbet 8.95
Vanilla Crème Brûlée, Sablé Biscuits 8.95
Muscovado steamed Sponge Pudding, roasted Pineapple, Coconut Clotted Cream, Rum Syrup 8.95
Selection of Ice Creams or Sorbets 3.50 per scoop – please ask for today's selection
Seasonal Artisan Cheese Selection with Yorkshire Honeycomb, Biscuits and House Chutney 11.95

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.