



## WHILE YOU WAIT

Warm Artisan Bread, Yorkshire Salted Butter, Sweet Potato Hummus (v) 4.95

Preserved Lemon, Basil & Garlic Olives (vg) 4.95

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

Sesame and Soy glazed Chicken Wings, Lime, Sriracha Aioli 8.95

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

Baby Yorkshire Chorizo, Annabel's Yorkshire Honey, Chilli 6.95

## STARTERS

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

Steamed Shetland Mussels 'Mariniere', Garlic, White Wine, Cream, Caramelised Onion Bread 12.95/21.95  
(Main course served French Fries)

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

Chicken Liver Parfait, pickled Vegetables, Autumn Plum Chutney, toasted Brioche 12.95

Salmon and Smoked Salmon Fishcake, poached Egg, Spinach, Truffle Hollandaise 11.95

Chicory, Cashel Blue and Pear Salad, marinated Fennel, Pecans, Annabel's Yorkshire Honey (v) 10.95

Seared King Scallops, Yorkshire Black Pudding Rosti, Celeriac and Garlic Butter 17.95

Carpaccio of Heritage Beetroot, warm Goat's Cheese, caramelised Walnuts, Beetroot Jam (v) 11.95

Severn & Wye Smoked Salmon, Lime compressed Cucumber, Lemon Crème Fraiche, Caviar and Dill 14.95

Tempura King Prawns, Fennel, Red Onion and Coriander Salad, Sweet Chilli Jam 14.95

(swap Prawns for Tempura Vegetables (vg) 9.95)

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.



## MAINS

Roasted Halibut, Cauliflower, Green Beans and Shallots, Champagne and Caviar Sauce 33.95

Wentbridge Luxury Fish Pie – Salmon, Smoked Haddock, King Prawns and Scallops,  
Smoked Cheddar Mash, Seasonal Greens 27.95

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

Slow-roasted Yorkshire Lamb Shoulder, Pearl Barley, Honey-glazed Prince Squash,  
confit Shallot, Rosemary and Red Wine Jus 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 Apple, sautéed Cavolo Nero, Calvados Jus 26.95

Grain-fed Yorkshire Chicken Breast, Lyonnaise Potatoes, Cyder and Thyme braised Carrots,  
Wild Mushroom and Tarragon Cream 28.95

Pumpkin and Sage Ravioli, Black Garlic Cream, Parmesan, fresh Truffle, crispy Sage (v) 23.95

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 5.50 | Creamed Mash Potatoes 5.50 | Lyonnaise Potatoes, caramelised Onions 6.50

Crispy Tobacco Onions 4.95 | Buttered Seasonal Greens 5.50

Cyder and Thyme braised Carrots 5.95 | Honey-roast Squash, toasted Pumpkin Seeds 5.95

Heritage Tomato Salad, Pickled Shallots, Basil, Sherry Vinegar Dressing 5.95



## 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