



SUNDAY MENU NOVEMBER 2024

Wentbridge Aperitif – Biscoff Martini – Baileys, Cacao Liqueur, Speculoos Liqueur, Double Espresso 13.95

While You Wait

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

Black Pepper Crackers 3.95 | Preserved Lemon, Basil and Garlic Olives (vg) 4.95

Sesame and Soy glazed Chicken Wings, Lime, Sriracha Aioli 8.95 | Baby Yorkshire Chorizo, Annabel's Honey, Chilli 6.95

Starters

Celeriac and Apple Velouté, root Vegetable Crisps (v) 8.95

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

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

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

Sautéed Garlic Mushrooms, Tarragon and White Wine Cream, toasted Sourdough, poached Hen's Egg (v) 11.95

Severn and Wye Smoked Salmon, Burford Brown Egg, Shallot, Lemon, Watercress 12.95

Chicory, Cashel Blue and Pear Salad, marinated Fennel, Pecans, Annabel's Yorkshire Honey (v) 11.95

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

Grilled Sea Bass, Pumpkin Velouté, Wild Mushroom and Apple Fricassee, Beurre Blanc 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, Pearl Barley, Honey-glazed Prince Squash, scorched Shallot, Rosemary and Red Wine Jus 29.95

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

Dovecote Park Dry-aged Chateaubriand for two to share, slow-roasted Garlic and Thyme Tomatoes, Beef Dripping Chips, Watercress, Bearnaise or Peppercorn Sauce and Tobacco Onions 44.95 per person

Autumn Squash and Sage Risotto, toasted Pumpkin Seed Pesto, Parmesan, crispy Sage Leaf (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

Pear and Apple Crumble with Vanilla Crème Anglaise 8.95

Toffee Apple Sundae, Bourbon Vanilla Ice Cream, Chantilly Cream 9.95

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

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.