



Sunday Lunch Menu November 2024

Celeriac and Apple Velouté, root Vegetable Crisps (v)

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

Wentbridge House Prawn Cocktail, pickled Cucumber, Marie Rose Sauce

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

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

~

Roast Sirloin of 30 Day Dry-Aged Dovecote Park Estate Beef, Rich Red Wine Jus

Roast Loin of 'Happy Trotters' Pork cooked on the bone, Sage and Onion Stuffing, caramelised Apple Pûrée, crispy Crackling, Rich Red Wine Jus

Lemon and Thyme roasted Soanes grain-fed Yorkshire Chicken Breast, Sage and Onion Stuffing, roasted Onion and Thyme Sauce

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 roasts with the 'Mini Carvery' (3.95 supplement)

Grilled Sea Bass, Pumpkin Velouté, Wild Mushroom and Apple Fricassee, Beurre Blanc

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

~

Pear and Apple Crumble with Vanilla Crème Anglaise

Toffee Apple Sundae, Bourbon Ice Cream, Chantilly Cream

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

A selection of Yorkshire Ice Creams and Sorbets

Trio of Artisan Cheeses with Grapes, Celery and House Chutney

~

Taylor's Tea or Coffee with Salted Caramel Truffles £4.95

Three Course Sunday Lunch £44.95

A discretionary optional 10% service charge will be added to all restaurant bills.

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.