



## SUNDAY MENU DECEMBER 2024

Wentbridge Aperitif – Kir Royale–Billecart–Salmon Champagne, Briottet Crème de Cassis, Maraschino Cherry 14.95

### *While You Wait*

Warm Artisan Bread, Salted Yorkshire Butter (v) 4.95

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

Salt and Pepper Squid, Chilli and Aioli 9.95 | Sticky Pigs in Blankets, Honey and Mustard Aioli 6.95

### *Starters*

Honey-roasted Parsnip and Apple Soup, Parmesan and toasted Seed Crisp, Artisan Bread, Yorkshire Butter (v) 9.50

Duck Liver Parfait, Clementine Butter, crushed Hazelnuts, Spiced Plum Chutney, toasted Brioche 12.95

Wentbridge House Atlantic Prawn and Crayfish Cocktail, pickled Cucumber, Bloody Mary Sauce, Granary Soldiers 13.95

Seared King Scallops, Pulled Pork Rosti, Apple Pûrée, Red Wine Jus 17.95

Foraged Wild Mushrooms, toasted Sourdough, Black Truffle Cream, Thyme, Pickering Watercress (v) 11.95

Severn and Wye Smoked Salmon, Celeriac Remoulade, Wholemeal Soda Bread 12.95

Port poached Pear, Stilton and Walnuts, Winter Endive, Crisp Bread (v) 11.95

Tempura King Prawns, Cashew and Beansprout Salad, Sriracha Aioli 15.95  
(swap Prawns for Tempura Vegetables (vg) 9.95)

### *Roasts*

Roast Sirloin of 30-Day Dry Aged Dovecote Park Estate Beef, Rich Red Wine Jus 28.95

Roast Loin of 'Happy Trotters' Pork cooked on the Bone, Sage and Onion Stuffing, Apple Pûrée, crispy Crackling, Rich Red Wine Jus 25.95

Traditional Roast Yorkshire Turkey Breast, Confit Leg and Chestnut Stuffing, Pigs in Blankets, Turkey Juices 27.95

*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' 28.95**

### *Mains*

Roast Fillet of Cod, crushed New Potatoes, Jerusalem Artichokes, sautéed Sprouts and Pancetta, Pernod Butter Sauce 27.95

Baked Fillet of Sea Bass, Creamed Potato, roasted Salsify, Baby Spinach, Champagne and Caviar Sauce 25.95

Dovecote Park Dry-aged Aberdeen Angus Beef Burger, caramelised Onions, Smoked Applewood, House Relish, Beef Dripping Chips 21.95

Slow-roasted Yorkshire Lamb Shoulder, Pearl Barley, Honey-glazed Squash, Baby Fennel, 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, Béarnaise and Peppercorn Sauce 44.95 per person

Wild Mushroom Feuillete, Lyonnaise Potatoes, Roast Chantenay Carrots, Sherry Cream (v) 26.95

### *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

Flat-Iron Yorkshire Herb Chicken Breast, Béarnaise Sauce 18.95

*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, Red Wine Jus or Garlic Butter*

### *Side Orders*

Dovecote Park Beef Dripping Chips 5.50 | French Fries 5.50

Parmesan and Truffle French Fries 6.50

Creamed Mash Potatoes 5.50 | Duck Fat Roast Potatoes 6.50

Beer Battered Onion Rings 4.95

Buttered Seasonal Greens 5.50

Braised Winter Red Cabbage 5.95

Buttered Sprouts, Pancetta and Cashew Nuts 5.50

Honey-roast Carrots and Parsnips 5.95

House Salad 4.95

### *Desserts*

Flambeed Wentbridge Almond and Cognac Christmas Pudding, Brandy Sauce 11.95

Baileys Crème Brûlée, Blackcurrant Compote, Ginger Biscuit 9.50

Wentbridge House 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 Biscuits and House Chutney – 3 Cheeses 11.95 | 5 Cheeses 15.95

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.