

## Father's Day Lunch Sunday, 15th June 2025

Roasted Carrot and Coriander Soup with Yorkshire Fettle Crumb, Walnut Pesto (v)

Wentbridge House Prawn Cocktail, Tempura King Prawn, pickled Cucumber, Bloody Mary Mayonnaise

Yorkshire Black Pudding, Bubble and Squeak Rosti Potato, crispy Burford Brown Egg, Truffle Jus

Heritage Tomato Salad, Burrata Mozzarella, grilled Peaches, pickled Shallots, Lemon (v)

Char-grilled Yorkshire Asparagus, Pink Peppercorn Hollandaise (v)

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Roast Sirloin of 30 day dry-aged Dovecote Park Beef with Yorkshire Pudding, Rich Red Wine Sauce

Roast Loin of Happy Trotters Pork, caramelised Apple Pûrée, Black Pudding and Apple Croquette, crispy Crackling, Grain Mustard and Anise Sauce

Lemon and Thyme roasted Yorkshire Chicken, Sage and Onion Stuffing, Bread Sauce, Tarragon roasting Juices

If you can't decide, then enjoy a taste of all 3 roasts with our 'Mini-Carvery' (3.95 supplement)

Our roasts are served with Yorkshire Pudding, Seasonal Vegetables and Duck Fat Roast Potatoes

Pan-roasted Cod Fillet, Buttered English Greens, crushed Jersey Royals, Caviar and Champagne Sauce

English Pea and Asparagus Risotto, charred Courgette Ribbons, Yorkshire Pecorino (v) (vg\*)

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Wentbridge House Sticky Toffee Pudding, Butterscotch Sauce, Madagascan Vanilla Ice Cream

Vanilla Crème Brûlée, Cherry Compote, Shortbread Biscuit

Strawberry, Amaretto and White Chocolate Trifle, toasted Almonds

A Selection of Ice Creams and Sorbets with fresh Fruit

Trio of Artisan Cheeses, Celery, Grapes and Wentbridge Chutney

Taylors of Harrogate Tea or Coffee and Salted Caramel Truffles £4.95

Three Course Lunch £46.95 per person | £23.50 Children aged 12 and under.

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

ALLERGENS: Please notify a member of staff if you have an allergy, 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.