



WHILE YOU WAIT

Warm Artisan Bread, Salted Yorkshire Butter (v) 4.95

Preserved Lemon, Basil & Garlic Olives (vg) 4.95

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

Salt and Pepper Squid, Chilli and Lime 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

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

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

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

Carpaccio of Heritage Beetroot, warm Goat's Cheese,
caramelised Walnuts, Beetroot Jam (v) 10.95

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

Beetroot Cured Salmon Gravavlax, Celeriac Remoulade,
Lilliput Capers, Wholemeal Soda Bread 14.95

Tempura King Prawns, Cashew and Beansprout Salad, Sriracha Aioli 15.95
(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

Roast Fillet of Cod, crushed New Potatoes, Jerusalem Artichokes,
sautéed Sprouts and Pancetta, Pernod Butter Sauce 28.95

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

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

Half or Whole Lobster, Garlic Butter, Truffle and Parmesan Fries, House Salad 29.95 / 54.95

Slow-roasted Yorkshire Lamb Shoulder, Pearl Barley, Honey-glazed Squash,
Baby Fennel, scorched 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, 21.95

Traditional Roast Yorkshire Turkey Breast, Confit Leg and Chestnut Stuffing, Pigs in Blankets,
Duck Fat Roast Potatoes, Seasonal Vegetables, Turkey Juices 27.95

Char-grilled Happy Trotters Pork Tomahawk, baked Creamed Leek Gratin, Wholegrain Mustard Jus 26.95

Brie de Meaux, Sage and Cranberry Wellington, Creamed Celeriac, Red Wine Jus (v) 21.95

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 Watercress.*

Choose from the following Sauces: 3.50 each

Béarnaise, Peppercorn, Blue Cheese Hollandaise, Red Wine Jus or Garlic Butter

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

Flat-Iron Yorkshire Herb Chicken Breast, Béarnaise Sauce 18.95

FOR TWO TO SHARE

*Served with slow-roasted Garlic and Thyme Tomatoes, Beef Dripping Chips, Watercress,
Béarnaise & Peppercorn Sauce. Please allow 30 minutes.*

Dovecote Park Dry-aged Chateaubriand 44.95 per person

Dovecote Park Dry-aged Cote de Boeuf 39.95 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 | Duck Fat Roast Potatoes 6.50

Honey-roasted Carrots and Parsnips 5.95 | Braised Winter Red Cabbage 5.95

Buttered Sprouts, Pancetta and Cashew Nuts 5.50 | Beer Battered Onion Rings 4.95

Buttered Seasonal Greens 5.50 | House Salad 4.95



PUDDINGS

Flambéed Wentbridge Almond and Cognac Christmas Pudding,
Brandy Sauce 12.95

Dark Chocolate and Hazelnut Pavlova, Tonka Bean Ice Cream 9.50

Trio of Festive Chocolate Treats to share 16.95

Black Cherry and Kirsch Mousse, White Chocolate and Baileys Crème Brûlée
Chocolate Brownie with hot Salted Caramel Sauce

Baileys Crème Brûlée, Blackcurrant Compote, Ginger Biscuit 9.50

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

Amaretto and Boozy Cherry Trifle, Dark Chocolate,
toasted flaked Almonds 10.95

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 Mini Mince Pies 4.95

DESSERT COCKTAILS

Biscoff Martini 13.95

Baileys, Cacao Liqueur, Speculoos Liqueur, Double Espresso

After Eight 12.95

Edmond Briottet Crème de Cacao, Baileys, 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