



SUNDAY MENU JANUARY 2025

Wentbridge Aperitif – Woodford Old Fashioned – Woodford Reserve Bourbon, Angostura Bitters, Sugar Syrup, Orange Slice, Maraschino Cherry 12.95

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 Pork Chipolatas, Honey and Mustard Aioli 6.95

Starters

Soup of the Day, Artisan Bread, Yorkshire Butter (v) 9.50

Chicken Liver Parfait, pickled Carrots, Red Onion Marmalade, caramelised Hazelnuts, toasted Brioche 12.95

Wentbridge House Atlantic Prawn 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, Lime compressed Cucumber, Lemon Crème Fraiche, Caviar and Dill 14.95

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

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

Lemon and Thyme roasted Soanes grain-fed Yorkshire Chicken Breast, Sage and Onion Stuffing, roasted Onion and Thyme Sauce 24.95

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' 29.95

Mains

Roasted Halibut, Savoy Cabbage, Smoked Salmon Lardons, Champagne and Caviar Sauce 33.95

Wentbridge Luxury Fish Pie – Salmon, Smoked Haddock, King Prawns and Scallops, Smoked Cheddar Mash, Seasonal Greens 27.95

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

Pan-fried Holme Farmed Venison Loin, Creamed Mash, Cavolo Nero, Cherry and Chocolate 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 and Peppercorn Sauce 44.95 per person

Wild Foraged Mushroom Risotto, Parmesan and crispy Sage (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

Tunworth Mash Potatoes 5.50 | Buttered Seasonal Greens 5.50

Lyonnais Potatoes, caramelised Onions 6.50

Winter Spiced Red Cabbage 5.95

Buttered Sprouts, Pancetta and Cashew Nuts 5.50

Cyder and Thyme Braised Carrots 5.95

Broccoli and Cauliflower Gratin 5.95

House Salad 4.95

Desserts

Apple and Pear Crumble with Vanilla Crème Anglaise 9.50

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 12.95 | 5 Cheeses 16.95

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.