



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 Pork Chipolatas with Honey and Mustard Aioli 6.95

STARTERS

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

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

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

Chicken Liver Parfait, Pickled Carrots, Red Onion Marmalade,
Caramelised Hazelnuts, toasted Brioche 12.95

East Coast Cod Fishcake, Wholegrain Mustard Cream, poached Burford Brown Egg 11.95

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

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

Severn and Wye Smoked Salmon, Lime compressed Cucumber,
Lemon Crème Fraiche, Caviar and Dill 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

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

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

Slow-braised Daube of Beef, Mustard Creamed Potatoes,
Honey-roasted Root Vegetables, Pancetta and Shallot Jus 27.95

Pan-fried Holme Farmed Venison Loin, Creamed Mash, Cavolo Nero, Cherry and Chocolate Jus 29.95

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

Grain-fed Yorkshire Chicken Breast, Lyonnaise Potatoes,
Cyder and Thyme Braised Carrots, Wild Mushroom and Tarragon Cream 28.95

Pan-fried Calves Liver, crispy Smoked Bacon, Bone-Marrow Pomme Pûrée,
Coffee-roasted Carrots, Shallot and Sage Jus 26.95

Roasted White Onion and Pearl Barley Risotto, Charred Roscoff Onion,
Winter Truffle, Aged Parmesan (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 | Tunworth Mash Potatoes 5.50 | Lyonnaise Potatoes, Caramelised Onions 6.50

Buttered Sprouts, Pancetta and Cashew Nuts 5.50 | Winter Spiced Red Cabbage 5.95

Cyder and Thyme Braised Carrots 5.95 | Beer Battered Onion Rings 4.95

Buttered Seasonal Greens 5.50 | House Salad 4.95



PUDDINGS

Apple and Pear Crumble with Vanilla Crème Anglaise 9.50

Yorkshire Rhubarb and Ginger Cheesecake, Champagne Berries 9.50

Baileys Crème Brûlée, Blackcurrant Compote, Ginger Biscuit 9.50

Triple Chocolate and Salted Caramel Fondant, Cherry Ripple Ice Cream 11.50

Spiced Winter Berry Baked Alaska, Boozy Cherries 9.50

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

Hazelnut and Tonka Bean Ice Cream, Hot Chocolate Sauce 8.50

A Selection of Ice Creams or Sorbets 3.50 per scoop

Seasonal Artisan Cheese Selection with Biscuits and House Chutney
3 Cheeses 12.95 | 5 Cheeses 16.95

Six Salted Caramel Chocolate Truffles 5.95 | Four hand-made Macarons 5.50

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