

## **Welcome to The Restaurant at Wood Hall Hotel**

The Restaurant has been awarded 2 AA Rosettes, showcasing a selection of the finest regional and seasonal produce on its menu.

The original dining hall creates a special atmosphere in which to enjoy Modern British dishes in West Yorkshire. Nestled in magnificent countryside with stunning views over the River Wharfe and the valley, Wood Hall's location makes it a favourite destination to mark a special occasion or just for the simple pleasure of great food.

To us, dining is about fresh flavours and classic combinations and we go to great lengths to source high-quality ingredients. To accompany your meal, delve into our wine list which includes old world favourites and intriguing new world options. For expert advice on wine pairings, our friendly and experienced team is on hand to offer guidance and suggestions.

We hope you enjoy your meal with us and do speak to a member of our team for anything you may need.

Rohan Nevins

**Head Chef**



Two AA Rosettes for  
Culinary Excellence

# WOOD HALL

— HOTEL & SPA —

## To Start

### **Chef's soup of the day (v) £7**

Freshly baked bread

### **Arancini (v) £8**

Goat's cheese curd, beetroot, balsamic glaze

### **Duck and port paté £9**

Green tomato and apple chutney, toasted brioche

### **Braised game pressing £10**

Pear chutney, pickled mushroom

### **Roasted vegetable terrine (vg) £8**

Fennel puree, rye crisp, herb dressing

### **Grilled mackerel fillet £9**

Potatoes, green beans, black olives, cherry tomatoes, lemon dressing

### **Thai spiced Scottish salmon and North Shields cod cake £9/£18**

Avocado purée, dressed rocket

### **Seared North Coast scallops £15**

Charred cauliflower puree, pancetta crisp, herb oil

### **John Ross Jnr. Scottish smoked salmon £10/£20**

Lemon, capers, shallots

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

An optional service charge of 10% will be added to your bill

*Hand*PICKED  
HOTELS

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## Main Course

### **Pan fried plaice fillet £22**

Lentil ragout, stem broccoli, lemon butter sauce

### **Roast Cumbrian chicken breast £22**

Smoked bacon, dauphinoise potatoes, stem broccoli, green peppercorn sauce

### **Beetroot risotto (vg) £19**

Golden beetroot, broccoli florets, herb dressing

### **Polenta croquet (vg) £19**

Red pepper and sundried tomato sauce, baby vegetables

### **Rump of Yorkshire Dales lamb £30**

Confit potatoes, baby onions, celeriac puree, lamb jus

### **Salmon fillet £23**

Crushed herb potatoes, braised fennel, white wine sauce

### **Red deer venison loin £34**

Fondant potato, carrot purée, braised red cabbage, blackberry jus

### **Braised Yorkshire Dales lamb shank £22**

Creamed potatoes, tenderstem broccoli, parsnips, red wine jus

### **Twice-baked butternut squash soufflé (v) £19**

Butternut puree, potatoes, wild mushroom sauce

### **Sides £4 each**

Chantenay carrots, hand cut chips, green beans, mixed salad, new potatoes

## From The Grill

### **12oz 28 day aged Yorkshire Dales rib-eye £30**

### **8oz 28 day aged Yorkshire Dales Sirloin £28**

### **8oz 28 day aged grass-fed Scottish chuck eye steak £20**

All served with chips, grilled mushrooms, plum tomatoes, watercress

### **Peppercorn, Yorkshire blue cheese or Béarnaise sauce £3**

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## Desserts

### **Dark chocolate mousse £9**

Chocolate soil, caramel, ginger biscuit

### **Blood orange cheesecake £9**

Blood orange gel

### **Yorkshire curd tart £9**

Rum sultanas, crème fraîche ice cream, berry gel

### **Baked yoghurt £9**

Poached pear, citrus, poppy seed tuille

### **Sticky toffee pudding £9**

Toffee sauce, vanilla ice cream

### **Plum and apple crumble (vg) £9**

Soya custard

### **Yorkshire gingerbread cake £9**

Salted caramel, granola, vanilla cream

### **Dark chocolate brownie (vg) £9**

Chocolate and orange ice cream

### **Yorkshire cheeseboard (see menu)**

Woodhall honey, sourdough crackers, celery, grapes

**3 for £9**

**5 for £15**

### **Coffee and petits fours £5**

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## **Cheese Menu**

### **Yorkshire cheeseboard**

Woodhall honey, sourdough crackers, celery, grapes

**3 for £9**

**5 for £15**

### **Harrogate Blue (v)**

Harrogate Blue is soft, luxuriously creamy and blue-veined, delivering a mellow blue flavour with a hint of pepper to finish.

### **Durham Camembert (v)**

A handmade soft surface mould-ripened cheese made to a camembert recipe, but with a mild flavour which develops over time.

### **Fountains Gold (v)**

Rich, mellow and buttery in flavour, with a golden appearance and a smooth, creamy texture. Handcrafted in the heart of the Yorkshire Dales using milk from local farms.

### **Kidderton Ash (v)**

Made at Butlers farmhouse cheeses in Inglewhite at the foot of Beacon Fell. Butlers is a family business who source goat's milk from their own farm a couple of miles from the dairy.

### **Ewes Pave Cobble (v)**

A lactic-style unpasteurised Ewe's milk, this cheese is ashed and in the shape of a flat-topped pyramid. It has a creamy, slightly citrus flavour.

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## Dessert Wines and Ports

### By The Glass (100ml)

**Chateau du Levant Sauternes**, Bordeaux 2010 £6.50

**Eclat Botrytis Semillon**, Chile 2011 £6.50

**Muscat de Beaumes de Venise**, 2013 £6.50

**Warre's Otima 10 Years Tawny** £10.00

**Warre's NV** £6.00

**Warre's LBV**, 2007 £7.00

### By The Bottle

**Chateau du Levant Sauternes**, Bordeaux, France 2010 £38

Lusciously exotic with lingering flavours of peach, apricot, grapefruit, 37.5cl Bottle

**Valdivieso Eclat Botrytis Semillon**, Curico, Chile 2011 £33

Deep gold, honeyed palate with mouth-watering citrus fruit characters, 37.5cl Bottle

**Muscat Beaumes de Venise**, Rhone, France 2013 £34

Pronounced, floral, honeysuckle and musky ripe orange fruit aromas with a lovely balanced sweetness and ripe fresh Muscat grapiness, 50cl Bottle

**Warres Warrior**, Douro, Portugal NV £40

Velvety full body, luscious blackcurrant and cherry flavours, 70cl Bottle

**Warres Otima 10yr old Tawny Port**, Douro, Portugal NV £38

Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, 50cl Bottle

**Warres LBV Port**, Douro, Portugal 2010 £52

Firm and full-bodied with a ripe fruit character, almost chewy tannins and a long finish, 70cl Bottle

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