

WOOD HALL
HOTEL & SPA
WETHERBY, WEST YORKSHIRE

BAR & IN ROOM DINING MENU





CHEESE MENU

Yoredale Wensleydale, Fig Relish

Made traditionally with raw milk, it is rounded and smooth, rich and buttery, but balanced with a refreshing acidity. Matured for three to four months, more mineral tones appear towards the clothbound rind as the cheeses develop their full potential.

Solstice, Fresh Apple

Solstice is a soft, washed rind cheese made using Guernsey cow's milk. Its rind is washed in local Somerset Cider Brandy. The wash gives savoury aromas and flavours which work in perfect harmony with the rich Guernsey milk. Made with pasteurised milk and vegetarian rennet.

Brin d'amour, Tomato chilli chutney & olive oil

Produced in Corsica from the milk of local Lacaune ewes, Brin d'amour is a semi-soft artisan cheese with a creamy texture and flavors that range from mild and citrusy to sour and tangy. Its name can be translated as a breath of love, referring to the aromatic coating of juniper berries, thyme, fennel, rosemary, and (sometimes) chili peppers.

Barkham blue, Truffle honey

Barkham Blue, crafted from milk sourced from Guernsey cows, boasts a distinctive appearance with its ammonite-shaped round and natural mould-ripened rustic rind. Its deep golden interior marbled with dark blue-green veins offers a rich blue taste and smooth, buttery texture, devoid of harshness. Enjoy it with medium-bodied red wines and moderately sweet dessert wines.

Blanche goat cheese, Honeycomb

At two weeks old, there's a perfumed aroma of dark forest honey on the nose, which carries over in the final flavour - think honeysuckle, herbs and a peppery tingle. The cheese intensifies as it matures but still retains its texture making it perfect for slicing and grilling. Made with pasteurised goat's milk.

A discretionary service charge of 12.5% will be added to your bill. 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. Prices inclusive of VAT at current rate.

Adults need around 2000 kcal per day.

LIGHT SNACKS

Soup of the day & bread £8

Mixed olives & sourdough bread £5

Nachos with melted cheese, salsa, guacamole
& jalapenos £8.50
(kcal 558)

Pulled pork shoulder tacos & coriander £8
(kcal 409)

Blue cheese, pear & chicory salad with honey mustard
dressing £10

SANDWICHES

Classic BLT on sourdough £13
French fries (kcal 1028)

Flat iron steak, chimichurri & rocket focaccia £16
French fries (kcal 1138)

Scottish smoked salmon & philadelphia, watercress with
salad £11
French fries (kcal 908)

Cheddar cheese & pickle with salad £9.50
French fries (kcal 917)

CLASSICS

Beer battered haddock £18.50
Hand-cut chips, crushed peas, homemade tartare
sauce (kcal 1101)

8oz beef burger £16
Cheddar cheese, chili bacon jam, gherkin & French
fries (kcal 1213)

Cajun chicken burger £14.50
Chilli mayonnaise, French fries (kcal 1241)

Wood Hall plant based burger £15
Tomato, lettuce, avocado, French fries
(kcal 1342)

28 day dry-aged rib-eye steak £36
Mushroom, tomato, watercress, hand-cut chips
(kcal 1150)
Add sauce, peppercorn, blue cheese or chimichurri
£2.50

Creamy wild mushroom penne pasta £15.50
(kcal 1024)

STONE BAKED PIZZAS

12 inch pizzas

Chicken, ham & mushroom £16
(kcal 1117)

Roasted red pepper, sun blushed tomato, & olives £15
(kcal 1082)

SIDE ORDERS

House salad, whole grain mustard dressing £5
(136 kcal)

Truffle & parmesan french fries £5
(372 kcal)

Triple cooked hand cut chips £5
(621 kcal)

Charred hispi cabbage with gochujang & tahini
dressing £5
(111 kcal)

All our fish are sourced from nominated suppliers that are certified as sustainable

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DESSERTS

Classic crème brûlée £9.50

Shortbread
(kcal 705)

Sticky toffee pudding £9

Toffee sauce, honeycomb ice cream
(kcal 770)

Triple chocolate brownie £9.50

Berry compote, Chantilly cream
(kcal 583)

Lemon meringue tart £9.50

Berries
(kcal 815)

CHEESE SELECTION

Choose from our selection of British cheeses

All served with sourdough crackers

Three cheeses (kcal 499) £13.50

Five cheeses (kcal 683) £18.50

TEA & COFFEE

Camellia Tea House

£4.50 per person

English breakfast

Afternoon Tea

Ceylon Decaf

Earl Grey

Chamomile Flowers

Peppermint

White Jasmine & Apricot

Orange Blossom

Lung Ching (Dragons Well)

Lemon & Ginger

Rooibos Orange & Cactus Fig

Very Berry

Camellia tea is sourced from rainforest alliance, ethical tea partnership or UTZ certified tea plantations.

They are committed to eliminating plastic and non-biodegradable products/sources.

Coffees

£4.50 per person

Peak & Wild Coffee - Matthew Algie

At Matthew Algie, we're passionate about serving coffee that tastes good and does good too! With over 150 years of experience, we know what it takes to source, roast, and brew coffee that's truly exceptional.



Cafetiere

Espresso

Americano

Cappuccino

Caffé latte

Flat white

Mocha

(All available as decaf upon request)

Our

commitment to sustainability means you can enjoy our coffee with a clear conscience, knowing that we're doing our part to protect the planet."

Hot Chocolate

£4.50 per person

All our hot drinks are served with biscuits.

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