

AFTER DINNER COCKTAILS

Espresso Martini £13

Vodka, fresh espresso, coffee liquor and sugar

Amaretto Sour £13

Silky smooth mixture combines, amaretto, lemon, sugar and egg

Chocolate and cherry old fashioned £14

Bourbon, chocolate bitters, cherry liquor

LIQUEUR COFFEE

Irish Coffee £8.50

Black coffee, double cream and Whiskey

Amaretto Coffee £8.50

Black coffee, double cream and Amaretto Disaronno

Bailey's Coffee £10.50

Black coffee, double cream and Bailey's

Peak & Wild Coffee - Matthew Algie

"At Matthew Algie, we're passionate about serving coffee that taste 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."

"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."

WOOD HALL

HOTEL & SPA
WETHERBY, WEST YORKSHIRE

Welcome to the Georgian Restaurant

The Restaurant at Wood Hall Hotel & Spa has been awarded 2 AA Rosettes, showcasing a selection of the finest regional and seasonal produce on its menu.

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.

Shane Zhao
Head Chef



Two AA Rosettes for
Culinary Excellence

CHEESE MENU

Choose from our selection of British cheeses

All served with Wood Hall honey, grapes, celery, sourdough crisps

Three cheeses (kcal 499) **£13.50**

Five cheeses (kcal 683) **£18**

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.

DESSERTS

Apple mousse £9.50

Apple caramel, apple sake sorbet
(525 kcal)

Root vegetable frangipane tart £9.50

Yoredale Wensleydale (PB)
(523 kcal)

Mango mousse £9.50

Coconut ganache, mango & basil sorbet
(547 kcal)

Banana parfait £11

Tonka bean ice cream, banana sponge and crumble
(484 kcal)

Caramelised puff pastry £10

Chocolate ganache & cherry sorbet (PB)
(359 kcal)

Chocolate cremeux £10

Meringue kisses, raspberry compote
(506 kcal)

SEASONAL MENU

STARTERS

Cauliflower Velouté (PB) £9

Truffle oil, cheese Beignet
(567 kcal)

Crab raviolo £16.50

Apple dashi, sea herbs
(566 kcal)

Pulled venison tart £12

Celeriac, cheese and onion crumb
(986 kcal)

Cured mackerel £11.50

Salt baked kohlrabi, Japanese ponzu sauce
(721 kcal)

Smoked Creedy Carver duck breast £18.50

Yuzu pickled nashi pear, caramelized chicory
(388 kcal)

Confit crapaudine beetroot (PB) £11

Pickled beetroot, goats curd, pumpkin seed crumb
(280 kcal)

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.

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MAIN COURSES

Corn fed chicken breast £25

Hen of the woods, chicken karaage, mushroom ketchup, jus
(931 kcal)

Pan fried halibut £28.50

Jerusalem artichoke, mussels, white wine sauce & caviar
(674 kcal)

Bavette Steak £27

Ox cheek, charred onion & garlic puree, spring onion & jus
(911 kcal)

Pan fried wood pigeon breast £28.50

Game & pearl barley ragout, carrot & jus
(876 kcal)

Black pudding stuffed pork loin £26.50

Salt aged pork belly, glazed rib, burnt apple, brassicas & pork jus
(1041 kcal)

Miso braised red lentils & wild mushroom (V) £19

Soft tofu, chives, crispy onion, fresh truffle
(313 kcal)

Homemade gnocchi (PB) £18.50

Butternut squash, pumpkin seeds, black garlic, sage
(371 kcal)

FROM THE FIRE

8oz 28-day dry-aged ribeye steak £36

Field mushroom, tomato, watercress, hand-cut chips
(1150 kcal)

(Supplement of £10 for all inclusive diners)

35oz dry-aged Tomahawk to share £92

Roasted new potato, field mushroom, tomato, watercress
(2802 kcal)

(Supplement of £15pp for inclusive diners)

Your choice of green peppercorn sauce (261 kcal), blue cheese sauce (231 kcal) or chimichurri (450 kcal)

SIDES

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

Triple cooked hand cut chips (621 kcal) £5

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

Skin on fries, truffle, parmesan & chives (372 kcal) £5

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