

AFTER DINNER COCKTAILS

Espresso martini £13
Vodka, Kahlúa and espresso

Negroni £13
Equal parts of Gin, sweet Vermouth and Campari, served over ice and garnished with orange

Amaretto Sour £13
A classic sour cocktail with Disaronno Amaretto and lemon juice

Old Fashioned £13
Traditional Whisky cocktail with orange bitters, and ice.

LIQUEUR COFFEE

Irish Coffee £8.50
Black coffee, double cream and Whiskey

Calypso Coffee £10.50
Black coffee, double cream, Kahlúa and Koko Kanu

Amaretto Coffee £8.50
Black coffee, double cream and Amaretto Disaronno

Bailey's Coffee £10.50
Black coffee, double cream and Bailey's

LIQUEUR

Bailey's £7.50
17% ABV

Limoncello £5
30% ABV

Amaretto Disaronno £5
28% ABV

Cointreau £5
40% ABV

Rémy Martin Cognac VSOP £9
40% ABV

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) **£9.50**

Five cheeses (kcal 683) **£16**

Appleby's Cheshire

Appleby's Cheshire has been made since 1952 by the same family, in the same time honoured way. It is a well-balanced raw milk cheese boasting rich mineral flavours upfront, a juicy acidity and the succulent yet crumbly texture that is so characteristic of a classic Cheshire.

Rollright

A rising star of the British cheese scene, twenty-something David Jowett trained at the School of Artisan Food and worked for some of the country's best cheese shops and makers, before striking out on his own. Made using milk from a herd of predominantly Brown Swiss cows at King Stone Farm, Rollright has a washed rind and yielding, buttery paste with savoury. The cheese is named after a local landmark – a collection of Neolithic and Bronze Age standing stones called the Rollright Stones..

St. Jude

A lactic style cheese with a wrinkled, mould ripened rind and a smooth paste. Usually eaten between 2-5 weeks old St.Jude develops from a young, fresh and creamy cheese to more complex flavours leaning towards buttery in the winter and more vegetal, grassy notes when the cows are out to pasture.

Northern Blue

This punchy blue is a modern classic. Made by Yorkshire-based Shepherds Purse, the cheese is smooth and salty, much like a Continental blue, but previous owner and cheesemaker Judy Bell selected a unique blue culture, which gives it a more powerful tang.

Clara goat's cheese

ABlanche's dark, brooding sister is sprinkled with a layer of ash. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of freshly cut grass, before it unfolds into a long savoury finish.

DESSERTS

Classic crème brûlée £9.50

Mascarpone cookies
(703 kcal)

Eton mess £9.50

Mixed berries, white chocolate Chantilly
(366 kcal)

Banana & milk chocolate slice £10

Caramelised banana, salted caramel ice cream
(391 kcal)

Warm Filo Baker £9.50

Pear & plum compote, vanilla ice cream
(351 kcal)

Valrhona Triple Chocolate £11

Wood Hall Honeycomb, Cocoa Sorbet
(583 kcal)

Basque burnt cheesecake £9

Passionfruit cremeux, Philadelphia cream
(436 kcal)

Lemon curd £9.50

Meringue kisses, raspberry compote
(208 kcal)

Black forest chocolate lava £12

Cherry, milk ice cream
(482 kcal)
(Supplement £3.50 for inclusive diners)

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.

SEASONAL MENU

STARTERS

Caramelised onion velouté (PB) £9

Gruyere choux
(316 kcal)

Australian A5 beef wagyu carpaccio £16

Beetroot, pickled shallot, winter truffle ponzu, chive aioli
(110 kcal)
(Supplement £5 for inclusive diners)

Salt baked celeriac £11

mustard seeds, Cabernet Sauvignon vinegar dressing, fresh truffle
(312 kcal)

Shiitake soy braised pork cheek £11

Pork airbag, mooli & apple salad
(512 kcal)

Blow torched mackerel £12.50

Fennel, pickled clams, elderflower gel, horseradish buttermilk, chive oil
(425 kcal)

Yellowfin tuna tataki £15

Avocado, garlic chips, tomato ponzu & wakame oil
(226 kcal)

Seared duck liver £19.50

Spiced pear puree, poached pear, endive, sherry vinegar caramel
(311 kcal)
(Supplement £7.50 for inclusive diners)

Cured ocean trout £16

Pickled cucumber, radish, tapioca crisps, taramasalata & dill oil
(296 kcal)

Hen of the wood tempura (PB) £15

Pickled shimeji, guinness syrup, mushroom custard, master stock
(213 kcal)

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MAIN COURSES

Gressingham duck breast £28.50

Beetroot, house fermented plum, cavolo nero & plum jus
(638 kcal)

Layered Yorkshire lamb breast £26.50

Baby turnip, babaganoush, sheep's curd & spring fermented wild garlic jus
(554 kcal)

Chicken supreme £25

Chicken leg terrine, charred leek, caramelised onion puree & red wine jus
(631 kcal)

Lobster ravioli £29

Thai curry lobster bisque, sea vegetable, pickled cucumber & basil oil
(723 kcal)

Pan fried halibut £28.50

Cauliflower, dulse, seaweed potato strings, white wine sauce & caviar
(382 kcal)

Miso braised red lentils and wild mushroom (PB) £19

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

Broccoli stem (PB) £19

Broccoli puree, variegated kale, Swiss chard, & Northern blue cheese espuma
(183 kcal)

Sesame seeds coated zalmom (PB) £26

Charred tenderstem, avocado puree, beets, teriyaki sauce
(308 kcal)

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FROM THE FIRE

8oz 28-day dry-aged sirloin steak £35

Mushroom, tomato, watercress, hand-cut chips
(939 kcal)
(Supplement of £10 for all inclusive diners)

35oz dry-aged Tomahawk to share £92

Roasted new potato, cherry tomato on vine, tenderstem broccoli
(2788 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 (579 kcal) £5

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

Roasted new potato crispy garlic & parmesan (300 kcal) £5

Vadouvan glazed heritage carrots (170 kcal) £5