

WOOD HALL
HOTEL & SPA
WETHERBY, WEST YORKSHIRE

If you are dining with us for more than one evening please enquire with a member of our team about our bespoke menu options. Our talented team of chefs would be happy to create a dish tailored to your liking.
Please note this is subject to availability.

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

HandPICKED
HOTELS

SEASONAL MENU

STARTERS

Creamed celeriac soup (ve) £9
Pickled shimeji mushroom, black truffle
(203 kcal)

Seared wild caught king scallops £16.50
Tomato and basil consommé, melon, maple pancetta
(219 kcal)

Sea bream ceviche £12
Yuzu ponzu, compressed cucumber, fennel, ikura and shiso oil
(39 kcal)

Venison carpaccio £16.50
Horseradish crème fraîche, beetroot, pickled shallots
(83 kcal)

Wood Hall honey-glazed quail breast £14.50
Confit legs, Jerusalem artichoke, wild mushrooms
(522 kcal)

Roasted acorn butternut squash (ve) £12.50
Roasted and pickled beetroot, black quinoa, kale and feta (773 kcal)

The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.

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.

MAIN COURSES

Corn-fed chicken supreme £24.50
Dauphinoise potato, sweetcorn, baby carrots, red wine jus
(843 kcal)

North sea cod £22
Samphire, sea purslane, beurre blanc and caviar
(383 kcal)

Leven free-range duck breast £28
Duck leg croquette, fondant potato, pickled berry, jus
(541 kcal)

Yorkshire pork belly £22
Braised pork shoulder, burnt apple purée, cavolo nero, crackling
(1199 kcal)

Curried cauliflower steak (ve) £21
Cauliflower purée, hen of the wood, marmite mushroom velouté
(323 kcal)

Polenta fingers, courgette, broad beans and chickpea casserole (ve) £18
Basil oil (843 kcal)

8oz 28-day dry-aged sirloin steak £35
Mushroom, tomato, watercress, hand-cut chips (939 kcal)

35oz dry-aged Tomahawk to share £88
Roasted new potato, cherry tomato on vine, tenderstem broccoli
(2788 kcal) (Supplement of £10pp for inclusive diners)

Your choice of green peppercorn sauce (261 kcal), Harrogate blue cheese sauce (231 kcal) or red wine jus (77 kcal)

SIDES

House salad, whole grain mustard dressing (136 kcal) £4

Dauphinoise potato with herb crumbs (574 kcal) £4.50

Orange braised gem lettuce, parmesan (145 kcal) £4

Garlic chilli tenderstem, Harrogate blue cheese (100 kcal) £5.50

Triple-cooked hand-cut chips (480 kcal) £4

DESSERTS

Classic crème brûlée £7.50
Madagascan vanilla, demerara shortbread (889 kcal)

Ginger Philadelphia delice £8
Pumpkin crèmeux, carrot sponge (964 kcal)

Lavender cream profiterole £12
Fig confit, cocoa tuile (854 kcal)

William's pear Tarte Tatin £9.50
Flaky pastry, Champagne sorbet (1818 kcal)

Chocolate and blackberry pave (ve) £8.50
Mint aero, blackberry sorbet (152 kcal)

Chilled coconut and tonka sticky rice (ve) £8.50
Mango confit, meringue (371 kcal)

The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.

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.

CHEESE MENU

Choose from our selection of British cheeses
All served with Wood Hall honey, grapes, celery, sourdough crisps

Three cheeses (kcal 499) £9
Five cheeses (kcal 683) £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 Ewes milk. This cheese is ashed and in the shape of a flat-topped pyramid. It has a creamy slightly citrus flavour.