

WOOD HALL  
HOTEL & SPA  
WETHERBY, WEST YORKSHIRE

BAR & LOUNGE MENU





## CHEESE SELECTION

### 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

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.

### 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.

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.

## SNACKS

Soup of the day, cheesy puff twists (pb) £8

Mixed olives and sourdough bread (pb) £4

(kcal 238)

Nachos with salsa & hummus dips (pb) £4

(kcal 558)

Pulled pork shoulder tacos, apple, chili & coriander £8

(kcal 419)

Sherry vinegar marinated heritage tomatoes, burrata,

fresh basil (pb) £6.50

(kcal 116)

## SANDWICHES

Classic chicken club sandwich on sourdough £14.50

French fries (kcal 1760)

5oz Flat iron Steak focaccia sandwich £16

Chimichurri, rocket, French fries

(kcal 1138)

## SOMETHING LIGHT

Quinoa and beetroot salad £11

Romesco, grilled dukkah halloumi (pb)

(kcal 662)

Miso braised red lentils and wild mushroom £19

Chives, crispy onion, fresh truffle (pb)

(kcal 313)

## SOMETHING TO SHARE

Deluxe charcuterie board, Selection of cured meat and  
british cheese £68

Mangalitsa air dried coppa, Mangalitsa air dried ham,  
venison & green pepper salami, olives, pickles, grapes,  
crackers & Wood Hall honey

(kcal 1294)

35oz dry-aged Tomahawk to share £92

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), blue  
cheese sauce (231 kcal) or chimichurri (450 kcal)*

## CLASSICS

Beer battered haddock £18.50

Hand-cut chips, crushed peas, homemade tartare  
sauce (kcal 1101)

8oz beef brioche burger £16

Cheddar cheese, chili bacon jam, gherkin and French  
fries (kcal 1213)

Cajun chicken burger £14.50

Chilli mayonnaise, French fries (kcal 1241)

Wood Hall plant based burger (pb) £15

Tomato, lettuce, avocado, French fries  
(kcal 1342)

8oz dry-aged sirloin steak £35

Mushroom, tomato, watercress, hand-cut chips  
(kcal 939)

Shetland mussels £12.50

White wine cream sauce, sourdough (kcal 1156)

## STONE BAKED PIZZAS

*12 inch pizzas*

Chicken, ham and mushroom £16

(kcal 1117)

Prosciutto, fresh rocket, buffalo mozzarella £17.50

(kcal 1149)

Artichoke, olives, sun dried tomato, goat's cheese

£15.50

(kcal 1082)

## SIDE ORDERS

House salad, whole grain mustard dressing £5

(136 kcal)

French fries £5

(292 kcal)

Truffle hand cut chips £5

(579 kcal)

Charred hispi cabbage & chili bacon jam £5

(158 kcal)

Seaweed roasted new potato & chives £5

(265 kcal)

Sweet soy braised tender stem, crispy onion £5

(128 kcal)

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## DESSERTS

**Classic glazed crème brûlée £7.50**  
Lemon shortbread  
(kcal 889)

**Sticky toffee pudding £7.50**  
Toffee sauce, popcorn ice cream  
(kcal 770)

**Chocolate delice (pb) £9**  
Raspberry gel, lemon sorbet  
(kcal 753)

**Apple and peach crumble £8**  
Salted caramel ice cream (kcal 571)

**Double chocolate bread butter pudding £7.50**  
Vanilla ice cream  
(kcal 823)

## TEA & COFFEE

*All our teas and coffees are served with  
homemade biscuits*

**Taylor's of Harrogate teas**  
£3.80 per person

English Breakfast  
*Rich and refreshing blend of the world's best tea*

Earl Grey  
*Classic blend of China black tea with natural  
oil of bergamot*

Green Tea  
*Easy drinking green tea with a delicate taste*

Afternoon Darjeeling  
*The Champagne of teas with a distinctive '  
muscatel' flavour*

Decaffeinated Leaf Tea  
*This rich blend of top quality African teas is perfect  
for those who want to watch their caffeine intake*

### Herbal and fruit infusions

All infusions are made from natural herbs, flowers  
and fruits.

Raspberry and Blackberry  
Lemon and Orange  
Sweet Rhubarb  
Peppermint  
Chamomile  
Rose Lemonade

### Coffees

Freshly ground Cafetiere with milk of your choice  
£3.80 per person  
Speciality coffees £4.30  
Latte, flat white, mocha, cappuccino  
*(All available as decaf upon request)*

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