

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
Sherry vinegar marinated heritage tomatoes, burrata, fresh basil(186 kcal) £5
Truffle hand cut chips (579 kcal) £5
Charred hispi cabbage & chili bacon jam (158 kcal) £5
Seaweed roasted new potato & chives (265 kcal) £5
Sweet soy braised tenderstem, crispy onion (128 kcal) £5

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.

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

SEASONAL MENU

STARTERS

Chilled pea velouté (PB) £8.50

Apple sake sorbet, Granny Smith & pea shoot
(62 kcal)

Add hand picked crab meat £2

(151 kcal)

Australian A5 beef wagyu carpaccio £16

Gooseberries, pickled shallot, summer truffle ponzu, mizuna leaves
(42 kcal)

Shiitake soy braised pork cheek £12

Pork airbag, Thai kohlrabi & apple salad
(512 kcal)

Blow torched mackerel £12.50

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

Yellowfin tuna tartar £15

Kizami wasabi, cucumber, koji soy, chives & seaweed rice cracker
(151 kcal)

Hand dived extra large king scallop £19.50

Melon, seaweed salad, tomato consommé, pancetta, basil oil
(219 kcal)
(Supplement of £7.50 for all inclusive diners)

Cured ocean trout £16

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

Robata charred French white asparagus (PB) £14

Chanterelle, smoked egg emulsion, Mikan ponzu sauce
(138 kcal)

Beetroot tagliatelle (PB) £12

Goat cheese espuma, candied beets, pumpkin seeds crumbs
(227 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.

MAIN COURSES

Leven free range duck breast £28.50

Confit duck leg tart, pak choi, Nashi pear, game jus
(638 kcal)

Layered Yorkshire lamb breast £25

Asparagus, sheep's curd, spring fermented wild garlic sauce, wild garlic capers
(1042 kcal)

Mushroom stuffed chicken breast £25

Charred spring onion, hen of the wood, sesame oil marinated baby radish, red wine jus
(631 kcal)

Lobster ravioli £28.50

Thai curry lobster bisque, sea vegetable, pickled cucumber & basil oil
(723 kcal)
(Supplement of £5 for all inclusive diners)

Mussel mousse filled lemon sole £26.50

Spinach, lemon potato choux, mussels, champagne sauce
(382 kcal)

Grilled courgette steak (PB) £18.50

Courgette flower tempura, salted lemon gel, lemon ash ricotta, tomato & herb dressing
(235 kcal)

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

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

Sesame seeds coated zalmon (PB) £26

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

DESSERTS

Classic crème brûlée £8
Tonka Bean, Iced Cherry Coulis
(687 kcal)

Ispahan Delice £9.50
Lychee Rose parfait, Raspberry Confit
(837 kcal)

Mascarpone Baileys Napoleon £9
Kahlua jelly, Milk Ice Cream
(860 kcal)

Warm Apple & Peach Filo Baker £9.50
Buttery Oats Crumble, Philadelphia Chantilly
(458 kcal)

Triple Chocolate £8.50
Wood Hall Honeycomb, Passion Fruit White chocolate Sauce,
Cocoa Sorbet
(642 kcal)

Guava Lime Cheesecake £8
Basil Sponge, Mango Sorbet
(454 kcal)

Strawberry Pavlova (PB) £8
Chocolate mousse, Strawberry Consommé
(308 kcal)

Coconut Panna Cotta (PB) £7.50
Exotic Fruit Jelly, Poached Spicy Pineapple, Coconut Snow
(395 kcal)

Chocolate delice (PB) £9
Raspberry Gel, Lemon Sorbet
(753 kcal)

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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.

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