

WOOD HALL

HOTEL & SPA

Welcome to the 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.

The original dining hall creates a special atmosphere in which to enjoy fine dining in West Yorkshire. 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.

Rohan Nevins

Head Chef



Two AA Rosettes for
Culinary Excellence

*Hand*PICKED
HOTELS

WOOD HALL

HOTEL & SPA

To Start

Chef's soup of the day (v) £7

Freshly baked bread

Caramelised red onion and goat's cheese tart (v) £8

Dressed leaves, balsamic reduction

Black pudding £9

Bon bon, ham hock, tomato and herb

Confit chicken terrine £9

Sweetcorn, chorizo, grain mustard dressing

Breaded tofu (ve) £8

Aubergine, courgette tian, basil dressing

Grilled red mullet fillet £10.5

Courgette spaghetti, rocket, sundried tomato dressing

Thai spiced Scottish salmon and North Shields cod cake £9/£18

Lemongrass, avocado purée, dressed rocket

Seared North Coast scallops £15

Black pudding, apple purée, herb oil, baby cress

John Ross Jnr. Scottish smoked salmon £10/£20

Lemon, capers, shallots

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill

*Hand*PICKED
HOTELS

WOOD HALL

HOTEL & SPA

Main Course

Tandoori spiced monkfish £30

Crushed potato, cauliflower purée, tempura, curry sauce

Roast Cumbrian chicken breast £22

Chorizo stuffing, dauphinoise potato, thyme sauce

Polenta croquet (ve) £19

Red pepper and sundried tomato sauce, baby vegetables

Filo parcel (ve) £19

Puy lentil, butternut squash, mushroom sauce

Rump of Yorkshire Dales lamb £30

Confit potato, baby onions, celeriac purée, lamb jus

Hake fillet £24

Carrot ribbons, kale, mussel chowder

Apple braised pork belly £26

Grilled fillet, pearl barley, creamed savoy cabbage, carrot purée

Braised Yorkshire Dales beef cheek £23

Thyme crushed celeriac, Tenderstem broccoli, Chantenay carrots, red wine jus

Sweet potato and leek crumble tart (v) £20

Broccoli, wild mushroom and herb sauce

Sides £4 each

Chantenay carrots, hand cut chips, green beans, mixed salad, new potatoes

From The Grill

28 day aged Yorkshire Dales rib-eye approx. 336g £30

28 day aged Yorkshire Dales Sirloin approx. 224g £28

28 day aged grass-fed Scottish chuck eye steak approx. 210g £20

All served with chips, grilled mushroom, plum tomato, watercress

Peppercorn, Yorkshire blue cheese or Béarnaise Sauce £3

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill

*Hand*PICKED
HOTELS

WOOD HALL

HOTEL & SPA

Desserts

Dark chocolate mousse £9

Aerated white chocolate, caramel, ginger biscuit

Crème brulee cheesecake £9

Toasted marshmallow ice cream

Yorkshire curd tart £9

Rum-soaked sultanas, crème fraiche ice cream, berry gel

Yorkshire parkin £9

Salted caramel, granola, crème anglaise

Sticky toffee pudding £9

Toffee sauce, toasted sourdough ice cream

Pomegranate panna cotta £9

Pomegranate tuille, lemon curd

Apple and apricot crumble to share £16

Crème anglaise, vanilla ice cream

Vegan chocolate brownie (ve) £8

Chocolate and orange ice cream

Yorkshire cheeseboard (see menu)

Woodhall honey, grapes, celery, sourdough crisps

3 for £9

5 for £15

Coffee and homemade petits fours £6

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill

*Hand*PICKED
HOTELS

WOOD HALL

HOTEL & SPA

Cheese Menu

Yorkshire cheeseboard

Celery, grapes, quince paste, oat crackers

3 for £9

5 for £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 hand made 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 goats 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.

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill

*Hand*PICKED
HOTELS

WOOD HALL

HOTEL & SPA

Dessert Wines and Ports

By the glass (100ml)

Chateau du Levant Sauternes, Bordeaux 2010 £ 6.50

Eclat Botrytis Semillon, Chile 2011 £ 6.50

Muscat de Beaumes de Venise, 2013 £ 6.50

Warre's Otima 10 Years Tawny £ 10.00

Warre's NV £ 6.00

Warre's LBV, 2007 £ 7.00

By the bottle

Chateau du Levant Sauternes, Bordeaux, France 2010 £38

Lusciously exotic with lingering flavours of peach, apricot, grapefruit, 37.5cl Bottle

Valdivieso Eclat Botrytis Semillon, Curico, Chile 2011 £33

Deep gold, honeyed palate with mouth-watering citrus fruit characters, 37.5cl Bottle

Muscat Beaumes de Venise, Rhone, France 2013 £34

Pronounced, floral, honeysuckle and musky ripe orange fruit aromas with a lovely balanced sweetness and ripe fresh Muscat grapiness, 50cl Bottle

Warres Warrior, Douro, Portugal NV £40

Velvety full body, luscious blackcurrant and cherry flavours, Bottle

Warres Otima 10yr old Tawny Port, Douro, Portugal NV £38

Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, 50cl Bottle

Warres LBV Port, Douro, Portugal 2010 £52

Firm and full-bodied with a ripe fruit character, almost chewy tannins and a long finish, Bottle

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill

*Hand*PICKED
HOTELS