

AFTER-DINNER COCKTAILS

Espresso Martini £14

Vodka, fresh espresso, coffee liqueur, sugar

Amaretto Sour £14

Amaretto, lemon, sugar, egg

Chocolate and Cherry Old Fashioned £14

Bourbon, chocolate bitters, cherry liqueur

LIQUEUR COFFEE

Irish coffee £9.50

Whiskey, black coffee, double cream

Amaretto coffee £9.50

Amaretto Disaronno, black coffee,
double cream

Baileys coffee £10.50

Baileys, black coffee, double cream

WOOD HALL

HOTEL & SPA
WETHERBY, WEST YORKSHIRE

OAK BAR MENU

Available 12pm to 9pm



SMALL PLATES

Mixed olives (PB, GF) £4.50
(142 kcal)

Artisan bread with wild garlic butter £5
(550 kcal)

*Plant-based and made without gluten
options are available*

Soup of the day (PB) £9
Petit pain

Made without gluten option is available

Crispy pigs' cheek £11
Korean Ssamjang emulsion, Asian slaw
(476 kcal)

Sea bream ceviche (GF) £12
Mango and chilli salsa, fennel, salmon roe
(235 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.

CAMELLIA TEA HOUSE

£4.50 each

English breakfast

Afternoon Tea

Ceylon Decaf

Earl Grey

Chamomile Flowers

Peppermint

White Jasmine & Apricot

Orange Blossom

Lung Ching (Dragon's Well)

Lemon & Ginger

Rooibos Orange & Cactus Fig

Very Berry

Camellia tea is sourced from rainforest alliance, ethical tea partnership or UTZ certified tea plantations.

They are committed to eliminating plastic and non-biodegradable products/sources.

PEAK AND WILD COFFEE

£4.80 each

Espresso (0 kcal)

Americano (0 kcal)

Cappuccino (65 kcal)

Latte (97 kcal)

Flat white (99 kcal)

Hot chocolate (307 kcal)

Decaf and alternative milks available upon request

Peak & Wild Freshly Roasted, Climate Positive Coffee by Matthew Algie.

Peak & Wild coffee is much more than a delicious, ethically sourced coffee. Peak & Wild is a climate-positive coffee, Rainforest Alliance certified, and will support the restoration of 1,000 hectares of Scotland's rainforest. They are also helping 2,500 young people achieve their John Muir Award over three years.

SANDWICHES

Available between 12pm and 6pm

Classic BLT on sourdough £13

Served with skin-on fries
(659 kcal)

Made without gluten option is available

Smoked salmon on bloomer £13

With Philadelphia and watercress,
served with crisps and salad
(493 kcal)

Made without gluten option is available

Ham and cheddar cheese on bloomer £12.50

Served with crisps and salad
(897 kcal)

Made without gluten option is available

Cheddar cheese and pickle £10

Served with crisps and salad
(254 kcal)



LARGE PLATES

Beer-battered Northeast Atlantic haddock £20

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

Beef wagyu and brisket burger £20

Cheddar cheese, chilli bacon jam,
burger sauce, gherkin, fries
(1552 kcal)

Made without gluten option is available

The Meatless Farm plant-based burger (PB) £18.50

Vegan cheese, guacamole, roasted
red pepper, fries
(1148 kcal)

Made without gluten option is available

Butternut squash and sage ravioli (PB) £19

Pumpkin seeds, vegan feta-style cheese, sage
(574 kcal)

Pork tomahawk (GF) £28

Celery and apple salad, honey mustard dressing
(582 kcal)

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SIDES

£5 each

House salad (GF)

Honey mustard dressing
(129 kcal)

Seasonal vegetables (GF)

Garlic and chilli butter

Triple-cooked hand-cut chips (PB)

(621 kcal)

Skin-on fries (PB, GF)

(483 kcal)

DESSERTS

Italian chocolate fondant £10.50

Mixed berries coulis, vanilla ice cream
(577 kcal)

Plant-based option is available

Classic cheesecake £12

Dulce de leche, salted caramel ice cream
(420 kcal)

Eton mess (GF) £10

Chantilly cream, fresh berries
(285 kcal)

CHEESE

Chef's selection of British cheeses
with sourdough crackers

3 cheeses £18.50

5 cheeses £28
(545 kcal)

Snowdonia black bomber extra mature cheddar

Paired with fig relish

Harrogate blue

Paired with honeycomb

Rosary goats' cheese

Paired with granny smith

Tunworth

Paired with truffle honey

Wild garlic yarg

Paired with olives



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