

## BREAKFAST

9.00 – 11.30

### LIGHTER OPTIONS

<b>Croissant (v)</b> Butter, YSP raspberry and gin jam	5
<b>Pain aux Raisins (v)</b>	4
<b>White or Rye Toast (v)</b> Butter and YSP raspberry and gin jam (gluten-free toast and vegan spread available)	4
<b>Homemade Granola (v)</b> Seasonal berries, chia seeds, Greek yoghurt, YSP honey	7
<b>Berry Bowl (v)</b> Seasonal berries, blueberry compote, maple yoghurt	7

### BREAKFAST SANDWICHES

Served on a choice of thick-cut white or rye bloomer,  
white sourdough bread roll, or gluten-free bread

Local pork sausage <i>Sourced from Yorkshire Highlander of Wakefield</i>	6
Smoked bacon	6
Wild mushrooms and fried egg (v)	6.5

<b>Add a fried egg to any sandwich</b>	2
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### FRENCH TOAST

*Brioche from Bakeri Baltzersen of Harrogate. Baked daily, and pan fried with a choice of:*

Blueberry, banana, Greek yoghurt (v)	9
Pistachio cream, berries, pistachios, chocolate (v)	9
Maple syrup and smoked bacon	10

### ON TOAST

Served on white or rye bloomer, or gluten-free toast

*All our eggs are free-range and sourced within three miles of the restaurant*

<b>Just Eggs (v)</b> Two poached eggs with hollandaise sauce	8
<b>Wild Mushrooms (v)</b> Two poached eggs, sautéed wild mushrooms, tarragon, hollandaise sauce	10

<b>Avocado (ve)</b> Roasted plum tomatoes, seeds, salsa	11
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<b>Benedict</b> Two poached eggs, smoked bacon, hollandaise sauce	10
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<b>Royale</b> Two poached eggs, smoked salmon, hollandaise sauce	11
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<b>Add smoked bacon</b>	3
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### LARGER OPTIONS

<b>Breakfast Board</b> Local pork sausage, smoked bacon, roast tomatoes and flat mushroom, fried egg, milk toast	14
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<b>Warm Smoked Mackerel</b> Buttered peas, poached eggs	13
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<b>Baked Cheese and Chive Scone</b> Smoked bacon, poached egg, hollandaise	13
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<b>Add a mimosa cocktail to any breakfast dish</b>	6.5
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## LUNCH

12.00 – 15.00

### NIBBLES

<b>Marinated Castelvetrano Giant Green Olives (ve)</b>	4
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<b>White and Rye Bread (v)</b> Smoked seaweed salt butter, olive oil and aged balsamic and salsa verde	4
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<b>Wasabi Peas (ve)</b>	4
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<b>Spiced Halloumi (v)</b> Shallot salsa	5
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### SOUP

<b>Oxtail</b> Black pepper butter, bloomer	8
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<b>Roast Carrot and Ginger (ve)</b> Mint yoghurt, bloomer	7
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### ON TOAST

Served on white or rye bloomer, or gluten-free toast

*All our eggs are free-range and sourced within three miles of the restaurant*

<b>Just Eggs (v)</b> Two poached eggs with hollandaise sauce	8
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<b>Benedict</b> Two poached eggs, smoked bacon, hollandaise sauce	10
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<b>Royale</b> Two poached eggs, smoked salmon, hollandaise sauce	11
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<b>Add smoked bacon</b>	3
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### LUNCH PLATES

<b>Sundried Tomato Pappardelle (v, ve available)</b> Burrata, spiced courgette	15
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<b>Butter Braised Chicken Breast</b> Crushed local roots, shallot jus	16
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<b>Battered Haddock</b> Thick-cut chips, tartar, charred lemon and capers	18
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<b>Wild Mushroom and Stilton Parcel (v)</b> Truffled kale, hazelnuts and honey	15
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<b>Seared Salmon Fillet</b> French peas, gruyère croutons	18
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<b>Sirloin Bruschetta</b> Focaccia, Bomber, rocket and pickle	18
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<b>Crisp Caramelised Onion Hummus (ve)</b> Charred autumnal vegetables, garlic flat bread	15
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### SIDES

<b>Roast New Potatoes (v)</b> Thyme butter	5
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<b>Skin-on Chips (v)</b>	4
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<b>Skin-on Truffle Chips (v)</b> Parmesan, black truffle mayo	6
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<b>Gluten Free and Vegan Skin-on Chips (ve)</b>	4
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<b>Roast Beets</b> Sea salt, vinegar	5
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<b>Heritage Tomatoes (ve)</b> Croutons, basil	4
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<b>Rocket and Parmesan Salad (v)</b> Balsamic vinaigrette	4
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### SALADS

<b>Local Smoked Duck Caesar</b> Parmesan, anchovies, crouton	17
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<b>Tarragon, Watermelon and Feta (v, ve available)</b> Crisp kale, salted nuts	13
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### TO SHARE

#### Antipasti Board

*Regional charcuterie and cheese selected by artisan producer Cryer and Stott of Wakefield.*

*Castelvetrano olives, sun blushed tomatoes, slow roasted artichokes, bloomer*

For two 26

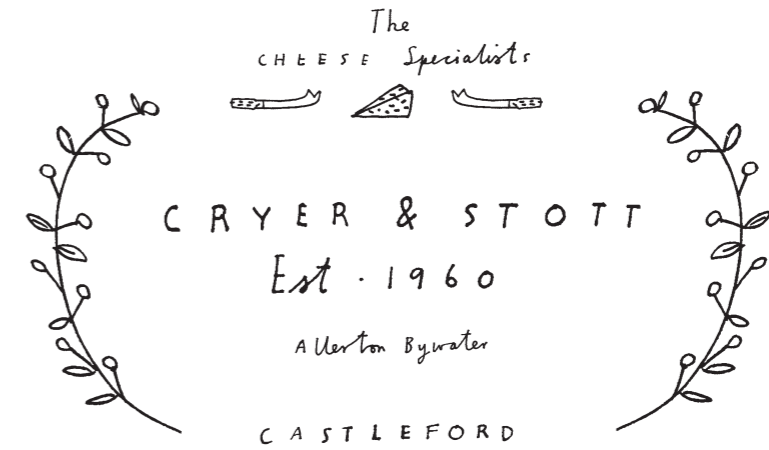
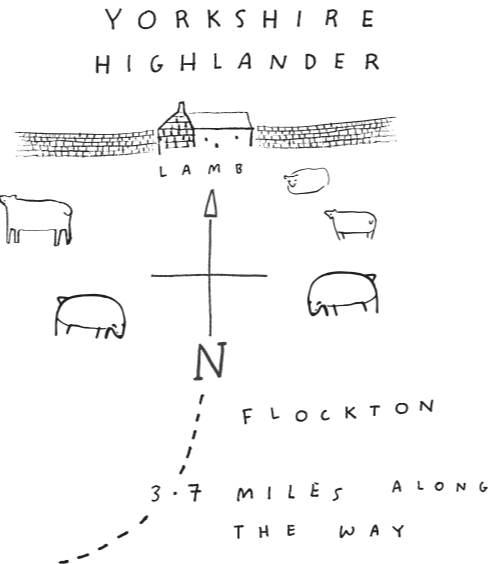
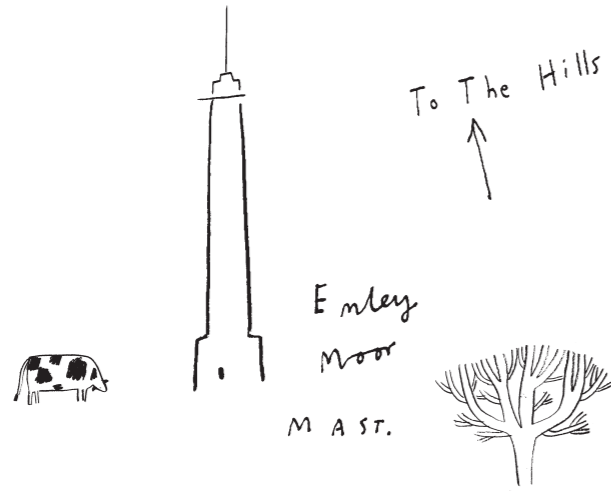
#### Enjoy with a glass of specially paired wine

<b>Carlos Serres Organic Rioja</b> <i>Rioja Organic Tempranillo, Bodegas Carlos Serres, 2021</i>	6
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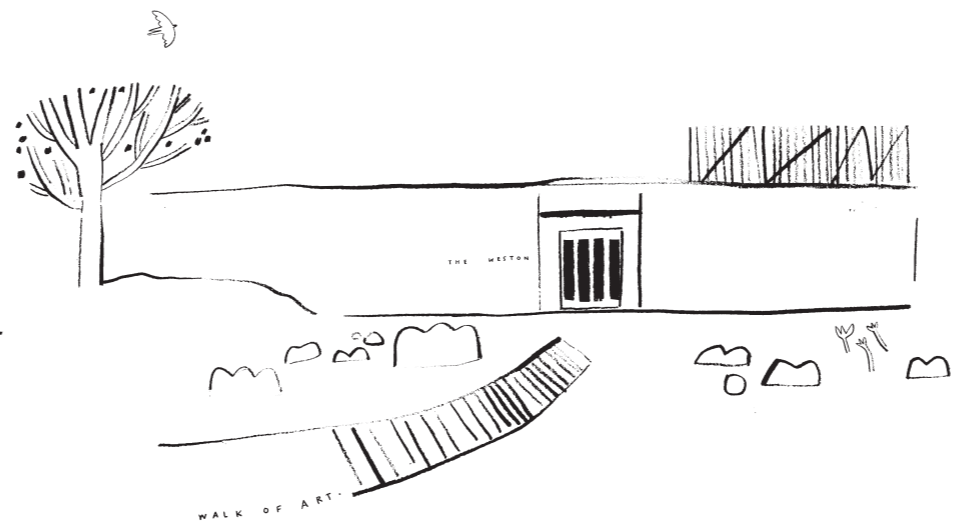
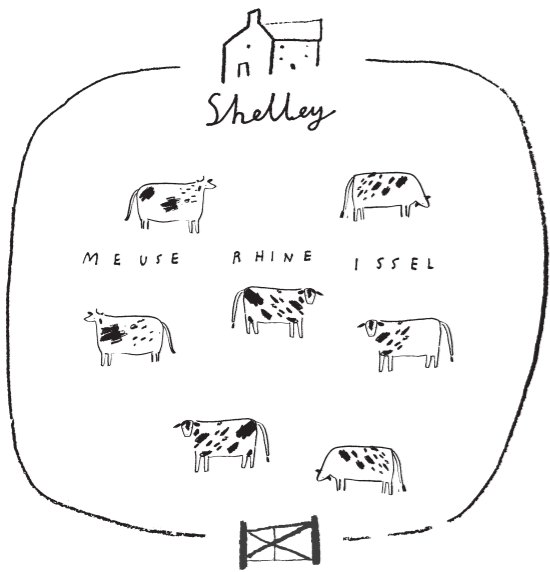
<b>Berton Vineyards White Viognier</b> <i>White Viognier, Metal Label, 2023</i>	6
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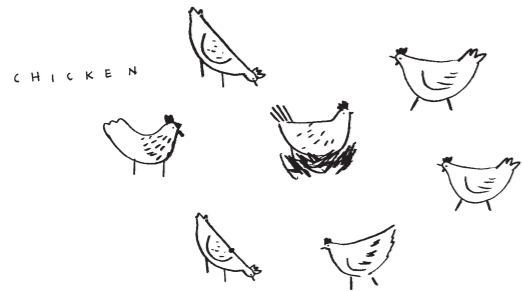
YORKSHIRE SUPPLIERS to THE WESTON



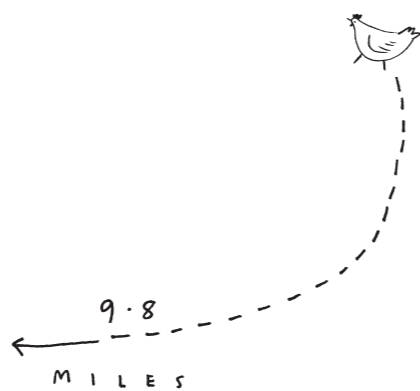
Barkhouse DAIRY



Yorkshire HIGHLANDER

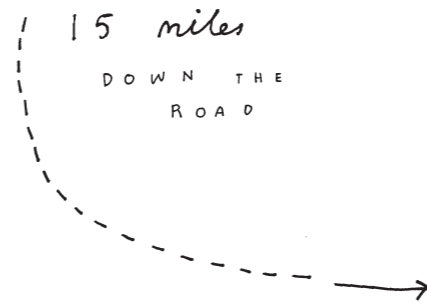


HOLMFIRTH

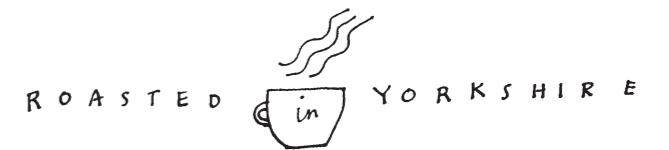


Seven Oaks Farm

1.7 miles STROLL AWAY



CAFE OLOGY



Vantage Park . SHEFFIELD