

WELCOME

THE RESTAURANT AT THE WESTON

SUMMER 24

BREAKFAST

9.00 – 11.30

LIGHTER OPTIONS

Croissant (v) Butter, YSP raspberry and gin jam	5
White or Rye Toast (v) Butter and YSP raspberry and gin jam (gluten-free toast and vegan spread available)	4
Homemade Granola (v) Seasonal berries, chia seeds, Greek yoghurt, YSP honey	7
Berry Bowl (v) 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

Add a fried egg to any sandwich	2
--	---

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

Just Eggs (v) Two poached eggs with hollandaise sauce	8
Wild Mushrooms (v) Two poached eggs, sautéed wild mushrooms, tarragon, hollandaise sauce	10
Avocado (ve) Roasted plum tomatoes, seeds, salsa	11

Benedict Two poached eggs, smoked bacon, hollandaise sauce	10
---	----

Royale Two poached eggs, smoked salmon, hollandaise sauce	11
--	----

Add smoked bacon	3
-------------------------	---

LARGER OPTIONS

Breakfast Board Local pork sausage, smoked bacon, roast tomatoes and flat mushroom, fried egg, milk toast	14
--	----

Warm Smoked Mackerel Buttered peas, poached eggs	13
--	----

Baked Cheese and Chive Scone Smoked bacon, poached egg, hollandaise	13
---	----

Add a mimosa cocktail to any breakfast dish	6.5
--	-----

LUNCH

12.00 – 15.30

NIBBLES

Marinated Castelveltrano Giant Green Olives (ve)	4
---	---

White and Rye Bread (v) Smoked seaweed salt butter, olive oil and aged balsamic and salsa verde	4
--	---

Wasabi Peas (ve)	4
-------------------------	---

Spiced Halloumi Shallot salsa	5
---	---

SOUP

Spiced Melon and Jalapeño Gazpacho (ve) Cucumber and mint salsa, served chilled	7
---	---

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

Just Eggs (v) Two poached eggs with hollandaise sauce	8
---	---

Benedict Two poached eggs, smoked bacon, hollandaise sauce	10
---	----

Royale Two poached eggs, smoked salmon, hollandaise sauce	11
--	----

Add smoked bacon	3
-------------------------	---

LUNCH PLATES

Rosé and Parsley Steamed Mussels Rye toast, garlic butter	15
---	----

Roast Chicken Breast Buttered summer beans, pickled lemon dressing	16
--	----

Battered Haddock Thick-cut chips, sea salted Yorkshire peas, curry mayo	18
--	----

Wensleydale and Grilled Peach Parcel (v) Black pepper honey, kale and walnut salad	15
--	----

Seared Salmon Fillet Pickled pak choi, sweet chilli peppers, wasabi	18
---	----

Yorkshire Shepherd's Pie Glazed baby carrots, mint salsa	17
--	----

Crisp Caramelised Onion Hummus (ve) Charred summer vegetables, garlic bruschetta	15
--	----

SIDES

Brown Butter Crushed New Potatoes	5
--	---

Skin-on Chips (v)	4
--------------------------	---

Skin-on Truffle Chips (v) Parmesan, black truffle mayo	6
--	---

Gluten Free and Vegan Skin-on Chips (ve)	4
---	---

Grilled baby Gem (ve) Tahini and lemon	5
--	---

Heritage Tomatoes (ve) Croutons, basil	4
--	---

Rocket and Parmesan Salad (v) Balsamic vinaigrette	4
--	---

SALADS

Caesar Parmesan, anchovies, crouton	13
---	----

Add roast chicken breast	3
--------------------------	---

Shaved Fennel and Asparagus (ve) Maple, pistachio, citrus	13
---	----

Grilled Harissa Halloumi (ve available) Rocket leaves, pomegranate and shallot salsa	15
--	----

TO SHARE

Antipasti board

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

Castelveltrano olives, sun blushed tomatoes, slow roasted artichokes, bloomer

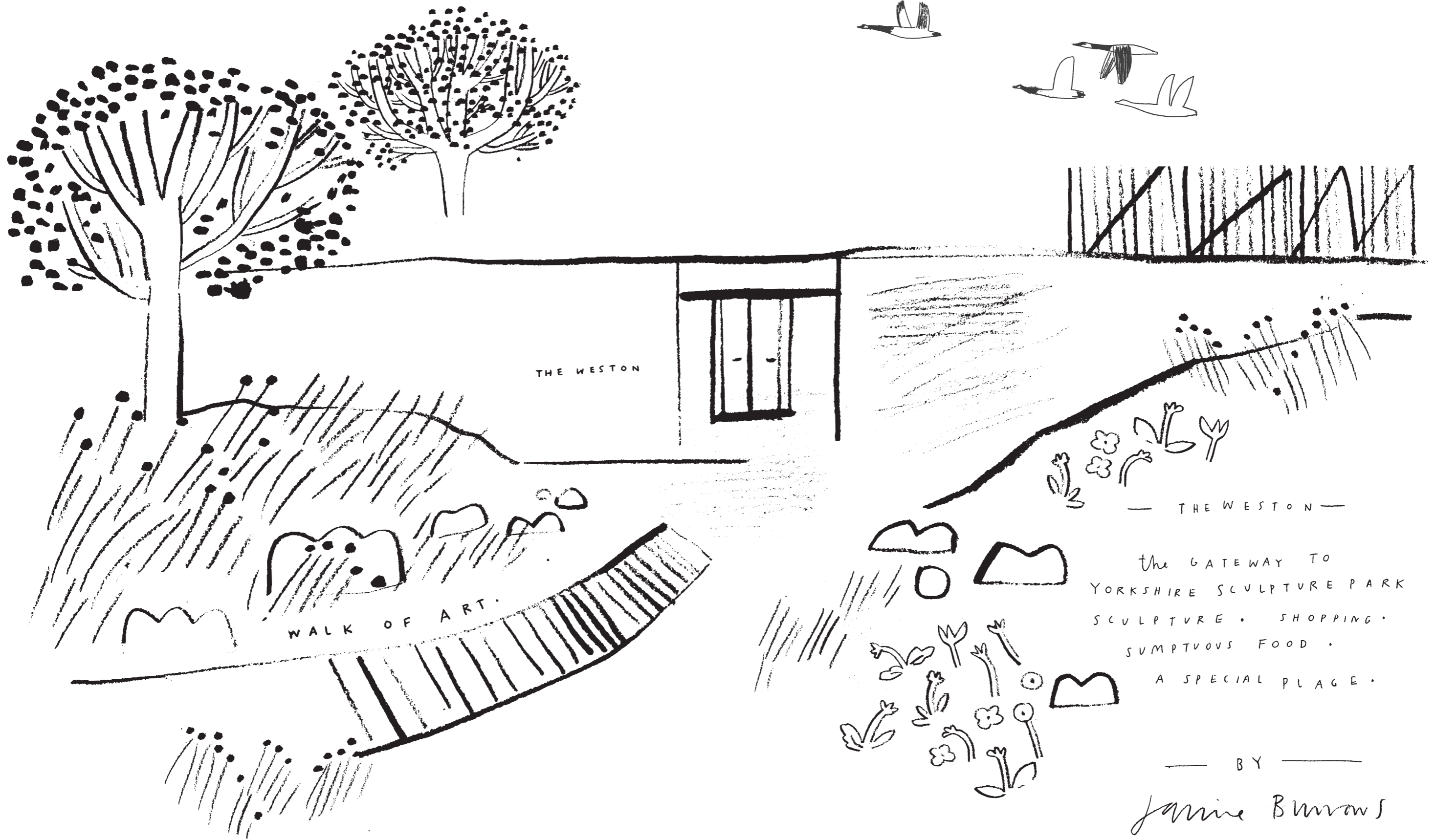
For two	26
---------	----

Enjoy with a glass of specially paired wine

Carlos Serres Organic Rioja <i>Rioja Organic Tempranillo, Bodegas Carlos Serres, 2021</i>	6
---	---

Berton Vineyards White Viognier <i>White Viognier, Metal Label, 2023</i>	6
--	---





THE WESTON

WALK OF ART.

— THE WESTON —

the GATEWAY TO
YORKSHIRE SCULPTURE PARK
SCULPTURE • SHOPPING •
SUMPTUOUS FOOD •

A SPECIAL PLACE •

— BY —

Janine Burrows