

WELCOME

THE RESTAURANT

AT THE WESTON

WINTER 24

BREAKFAST

9.00 – 11.45

LIGHTER OPTIONS

Croissant (v) Butter, YSP raspberry and gin jam	5
Pain au Chocolat (v)	4
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	6

BREAKFAST SANDWICHES

Served on a choice of thick-cut white or rye bloomer, white sourdough bread roll, or gluten-free bread	
Pork sausage	5.5
Smoked bacon	5.5
Wild mushrooms and fried egg (v)	6.5

Add a fried egg to any sandwich	1.5
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FRENCH TOAST

Thick cut, pan-fried, locally made brioche with a choice of:	
Greek yoghurt, YSP honey and fresh fruit (v)	8
Chocolate sauce and soft seasonal berries (v)	8
Maple syrup and smoked bacon	8.5

ON TOAST

Served on white or rye bloomer, or gluten-free toast	
Just Eggs (v) Two poached eggs with hollandaise sauce	7.5
Wild Mushrooms (v) Two poached eggs, sautéed wild mushrooms, tarragon, hollandaise sauce.	9.5
Vegan Wild Mushrooms (ve) Sautéed wild mushrooms, tarragon, roast plum tomatoes, salsa verde	9
Benedict Two poached eggs, smoked bacon, hollandaise sauce	10
Royale Two poached eggs, smoked salmon, hollandaise sauce	11

Add smoked bacon	3
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LARGER OPTIONS

Breakfast Board Local pork sausage, smoked bacon, roast tomatoes and flat mushroom, fried egg, milk toast	13
Warm Smoked Mackerel Buttered peas, poached eggs	13

Add a mimosa to any breakfast dish Choose from:	6.5
Traditional orange	
Apple cider	
Rhubarb	

LUNCH

12.00 – 15.00

NIBBLES

Marinated Castelve trano Giant Green Olives (ve)	4
White and Rye Bread (v) Smoked seaweed salt butter, olive oil and aged balsamic and salsa verde	4
Chilli Spiced Popcorn (ve)	4
Honey Glazed Chipolatas	4

SOUPS

Mulligatawny (ve) Coriander yoghurt	7
French Onion Gruyère crouton	7

ON TOAST

Eggs on Toast (v) Two poached eggs with hollandaise sauce	7.5
Benedict Two poached eggs, smoked bacon,hollandaise sauce	10
Royale Two poached eggs, smoked salmon, hollandaise sauce	11

Add smoked bacon	3
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LUNCH PLATES

Roast Salmon Fillet Creamed peas, spinach and ricotta tortellini	15
Pot Roast Chicken Breast Baby onions, cabbage, rosemary crumb	14
Local Roast Lamb Rump Buttered pearl barley, crushed turnips, tomato jus	18
Braised Beef Shin Crushed potato, gremolata, roast fennel	16
Seared Bass Fillet Tempura broccoli, caramel chilli soy, ginger crisps	15
Crisp Feta (v) Salted beans, slow roasted tomatoes, balsamic gel	13
Cauliflower Katsu (ve) Sticky jasmine rice, pink ginger, almond	13

SIDES

Maldon and Thyme Crusted Ratte Potatoes (ve)	4
Skin-on Chips (v)	4
Skin-on Truffle Chips (v) Parmesan, black truffle mayo	6
Gluten Free and Vegan Skin-on Chips (ve)	4
Tempura Broccoli (v)	4
Crushed Roots (ve) Herb oil	4
Rocket and parmesan salad (v) Balsamic vinaigrette	4

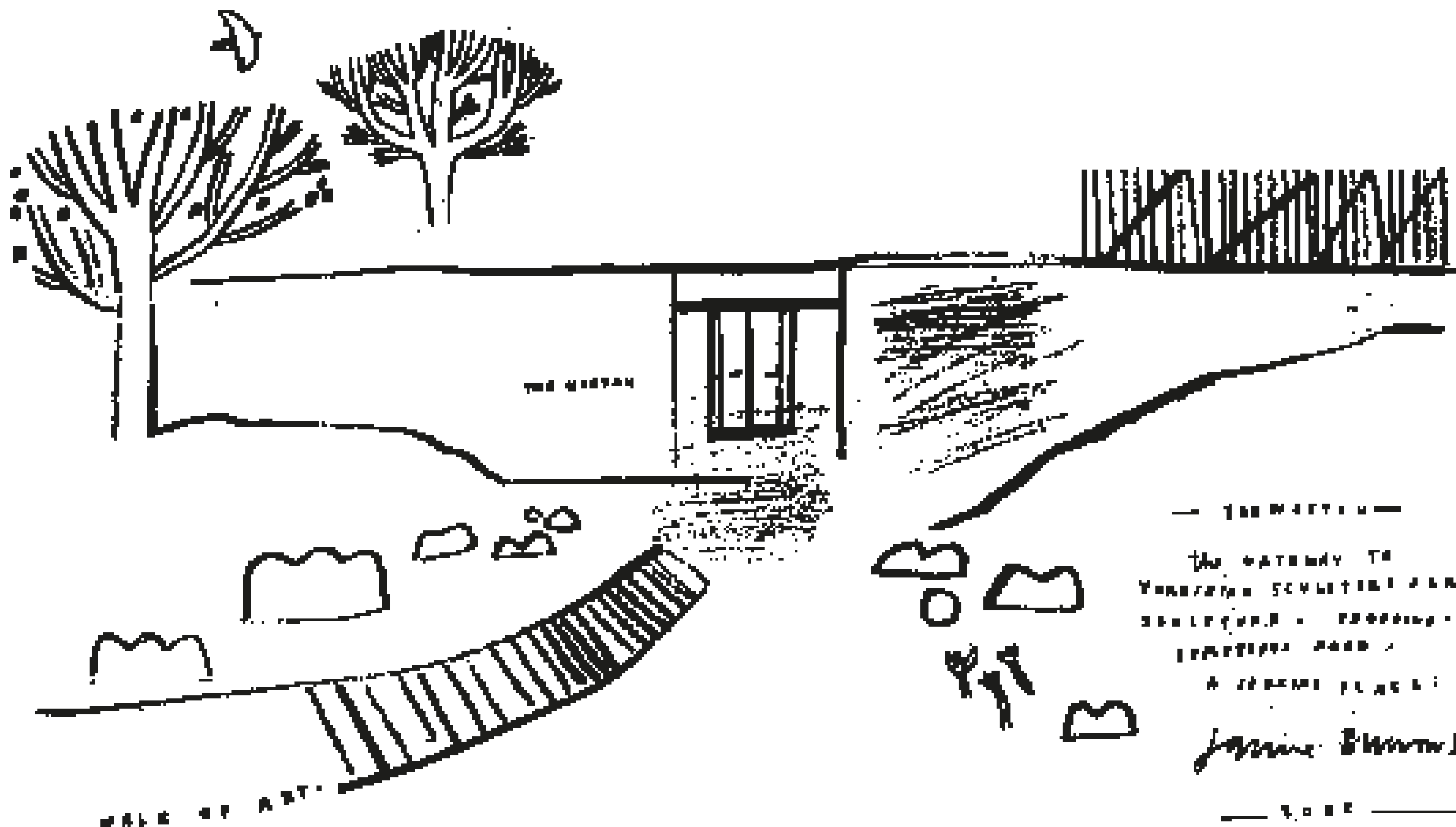
SALADS

Chicken Caesar Parmesan, anchovies, crouton	12
Winter Cabbage Waldorf Grape, celery, walnuts	10
Warm Smoked Mackerel Minted peas, baby gem, gribiche	13

TO SHARE

Antipasti board <i>Regional charcuterie and cheese selected by artisan producer Cryer and Stott of Wakefield.</i> <i>Castelve trano olives, sun blushed tomatoes, slow roasted artichokes, bloomer</i> For two	25
Enjoy with a glass of Tonel 14 Malbec <i>Bodegas losToneles, 2022, Argentina</i>	5





— THE GALLERY —

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