WELCOME

THE RESTAURANT

AT THE WESTON

BREAKFAST

9.00 - 11.30

LIGHT BREAKFAST **ON TOAST** Croissant (v) Served on white or granary bloomer, or gluten-free 5 Butter, YSP raspberry and gin jam toast Pain aux Raisins (v) All our eggs are free-range and sourced within three 4 miles of the restaurant White or Rye Toast (v) Just Eggs (v) Butter and YSP raspberry and gin jam Two poached eggs with hollandaise sauce (gluten-free toast and vegan spread available) Δ Wild Mushrooms (ve) Homemade Granola (v) Sautéed wild mushrooms, tarragon, roast plum Seasonal berries, chia seeds, Greek yoghurt, tomatoes, salsa verde 7 YSP honey Benedict Berry Bowl (v) Two poached eggs, smoked bacon, hollandaise Seasonal berries, blueberry compote, sauce maple yoghurt Royale Two poached eggs, smoked salmon, hollandaise sauce **BREAKFAST SANDWICHES** Add smoked bacon Served on a choice of thick-cut white or rye bloomer, white sourdough bread roll, or gluten-free bread Local pork sausage Sourced from Yorkshire Highlander of Wakefield 6 6 Smoked bacon LARGER PLATES Wild mushrooms and fried egg (v)Homemade Fish Fingers Toasted milk loaf, ketchup, butter, spinach 2 Add a fried egg to any sandwich Cumberland Ring Fried eggs, beans Avocado Baked Eggs (v) Goat's cheese, soldiers Local Rump Steak and Eggs Straw chips, watercress **FRENCH TOAST** Brioche from Bakeri Baltzersen of Harrogate. Baked daily, and pan fried with a choice of: Add a mimosa cocktail to any breakfast dish 11 French butter and treacle (v) 11 Chocolate orange (v) Maple syrup and smoked bacon 12

NIBBLES Marinated Castelveltrano Giant Green Olives (ve) White and Rye Bread (v) Smoked seaweed salt butter, olive oil and aged balsamic and salsa verde 8 Wasabi Peas (ve) Spiced Halloumi (v) Shallot salsa 10 11 SOUP Balsamic Roast Plum Tomato (ve) Bloomer, tomato butter 11 Broccoli, Beer and Cheese Soup (v) Soft pretzel crouton 3 **ON TOAST**

14

20

6.5

LUNCH 12.00 – 15.00

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

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

Just Eggs (v)14Two poached eggs with hollandaise sauce

Benedict
 13 Two poached eggs, smoked bacon,hollandaise sauce

Royale Two poached eggs, smoked salmon, hollandaise sauce

Add smoked bacon

LUNCH PLATES

- Spiced Lamb and Apricot Kofta
 Tzatziki, mint and raisin cous cous, flatbread
 Roast Local Chicken Breast
 Grilled Yorkshire chorizo, roast artichoke and
 potato purée, basil jus
 - Battered Haddock Fillet Koffman fries, watercress mayo, hot pickle
 - Seared Salmon Fillet Gruyère creamed leeks, spiced tomato dressing, crisp bread

Butternut and Sage Risotto (v) Glazed blue cheese, chestnut twist

Crisp Cauliflower Thai Curry (ve) Sticky rice, courgette bhaji, cashews

SIDES

4

5

7

8

11

11

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Caramelised Creamed Potato (v) Chives

Skin-on Chips (v)

Truffle Chips (v) Parmesan, black truffle mayo

- Gluten Free and Vegan Skin-on Chips (ve)
- Tender Broccoli Sea salt butter

Grain Mustard Piccolo Parsnips

Rocket and Parmesan Salad (v) Balsamic vinaigrette

Please ask your server for allergen information. Whilst every care is taken to avoid cross contamination in our kitchen, we cannot guarantee that our products do not contain traces of the 14 allergen groups.

Wherever possible, we support local growers, producers and farmers using regional produce and keeping food miles to a minimum.

WINTER 25

SALADS

18	Caesar Baby gem, anchovies, parmesan	14
	Add roast local chicken breast	4
18	Spiced Potato and Spring Onion (ve) Cauliflower fritters, mango and caramel	14

18

TO SHARE

Antipacti Board

18

	Antipasti boaru	
16	Regional charcuterie and cheese selected by artisan producer Cryer and Stott of Wakefield.	
16	Castelveltrano olives, sun blushed tomatoes, slow roasted artichokes, bloomer	
	For two	26

Enjoy with a glass of specially paired wine

Carlos Serres Organic RiojaRioja Organic Tempranillo, Bodegas Carlos Serres,20216

- Berton Vineyards White Viognier
- White Viognier, Metal Label, 2023
- 5

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GIFT VOUCHERS

5 Treat someone special to a Weston Restaurant Gift Voucher

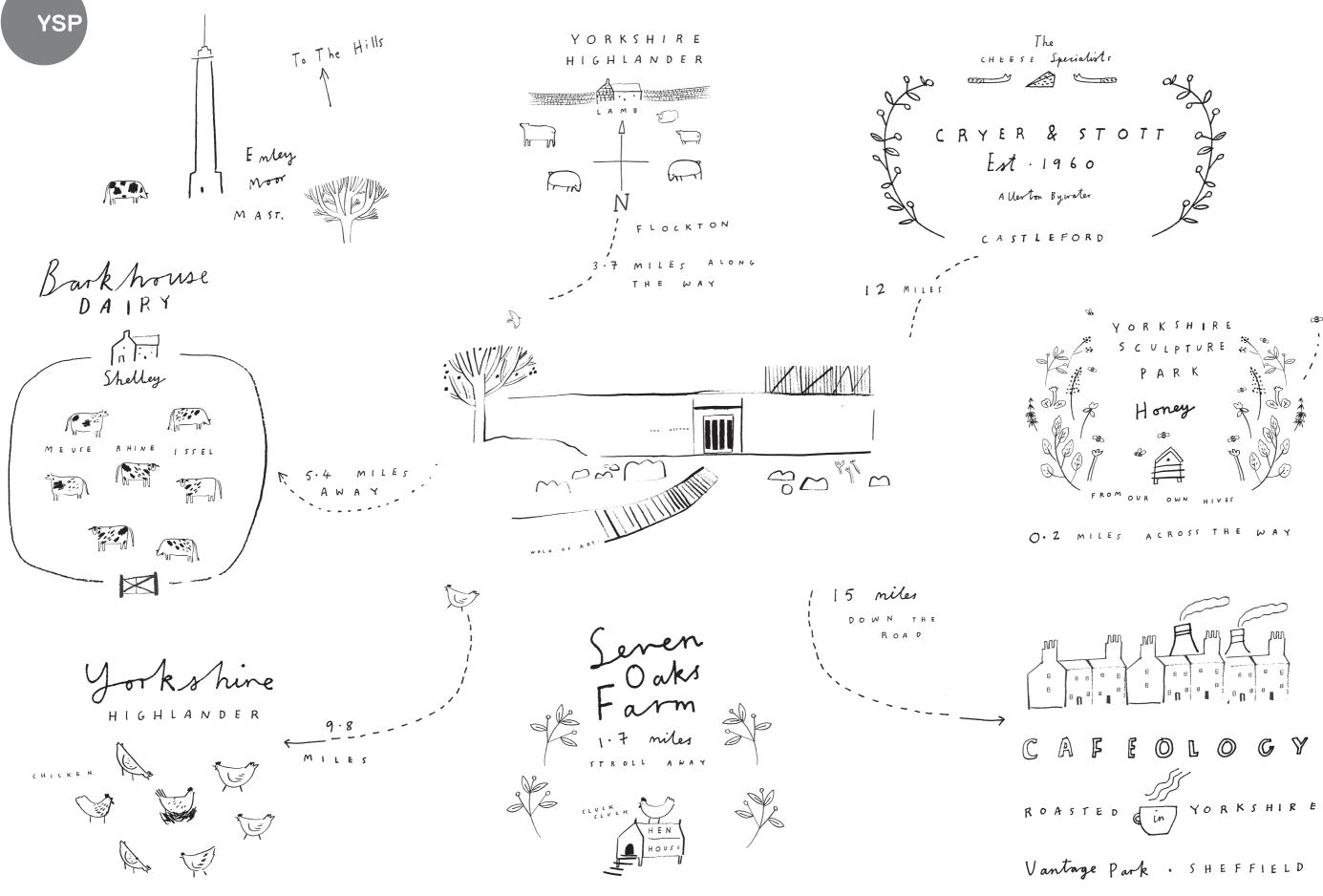
5 Whether it's a celebration or simply a moment to savour, they'll enjoy a delicious menu crafted from fresh, seasonal ingredients. Perfect for birthdays, anniversaries, or just because.

Vouchers available for £25 or £50.

Scan the code below to purchase your voucher, or for more information.



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HOLMFIRTH