

## 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
<b>Benedict</b> Two poached eggs, smoked bacon, hollandaise sauce	10
<b>Royale</b> Two poached eggs, smoked salmon, hollandaise sauce	11

<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
<b>Warm Smoked Mackerel</b> Buttered peas, poached eggs	13
<b>Baked Cheese and Chive Scone</b> Smoked bacon, poached egg, hollandaise	13

<b>Add a mimosa cocktail to any breakfast dish</b>	6.5
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## LUNCH

12.00 – 15.00

### NIBBLES

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

### SOUP

<b>Roasted Mushroom (ve)</b> Truffle cream, parmesan, bloomer	7
<b>Leek and Pancetta</b> Cheddar and potato hash	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*

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

### LUNCH PLATES

<b>Roast Turkey Breast</b> Pigs in blankets, dauphinoise, honey roast carrots, pickled sprouts, jus	18
<b>Charred Bass Fillet</b> Creamed winter greens, red wine butter, crisp leeks	17
<b>Beer Braised Ox Cheek</b> Cheddar mash, baby onion sauce, herb and cheddar crumb	18
<b>Chestnut Pappardelle (v)</b> Crispy sprout, burnt goat's log, figs	15
<b>Seared Salmon Fillet</b> Spinach and potato hash, blue cheese dumpling, chive butter	18
<b>Parsnip and Parmesan Gnocchi (ve)</b> Roast winter vegetables, spiced tomato sugo	18

### SIDES

<b>Roast New Potatoes (v)</b> Thyme butter	5
<b>Skin-on Chips (v)</b>	4
<b>Skin-on Truffle Chips (v)</b> Parmesan, black truffle mayo	6
<b>Gluten Free and Vegan Skin-on Chips (ve)</b>	4
<b>Brown Butter Sprouts</b> Sea salt, vinegar	5
<b>Grain Mustard Piccolo Parsnips</b>	5
<b>Rocket and Parmesan Salad (v)</b> Balsamic vinaigrette	4

### SALADS

<b>Warm Wilted Kale (ve)</b> Roast walnuts, poached pear, roasted figs, sea salt	14
<b>Oak Smoked Salmon</b> Prawns, tabasco, lemon and chives	16

### 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

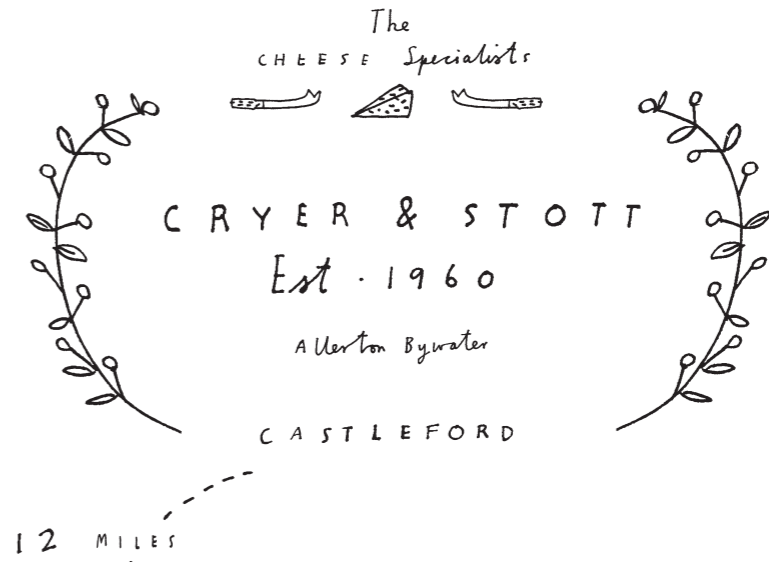
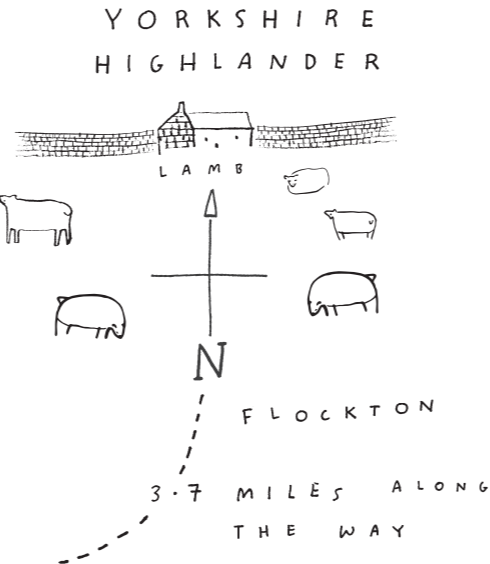
#### Enjoy with a glass of specially paired wine

**Carlos Serres Organic Rioja**  
*Rioja Organic Tempranillo, Bodegas Carlos Serres, 2021* 6

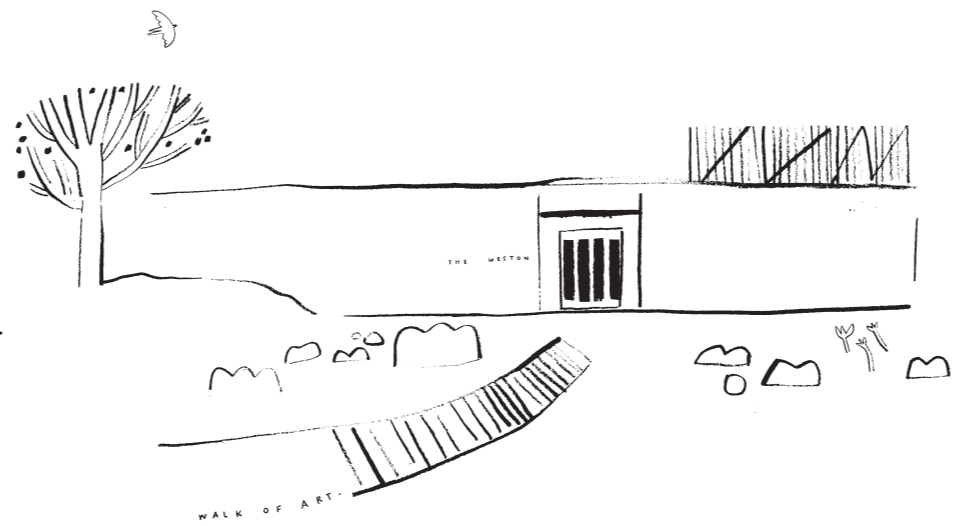
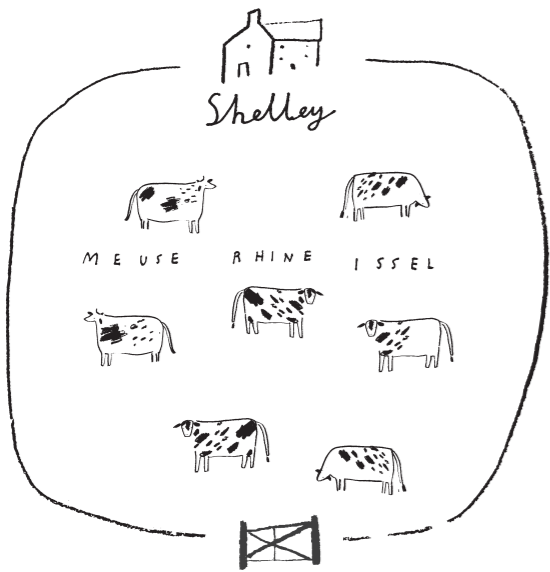
**Berton Vineyards White Viognier**  
*White Viognier, Metal Label, 2023* 6



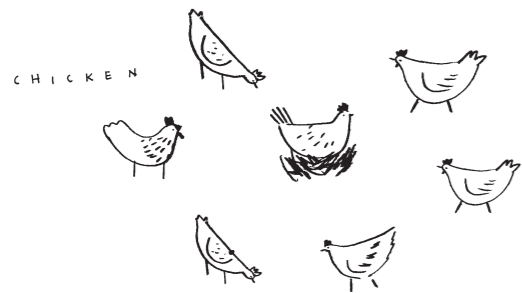
YORKSHIRE SUPPLIERS to THE WESTON



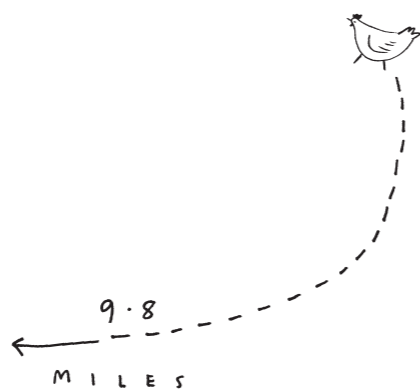
Barkhouse DAIRY



Yorkshire HIGHLANDER

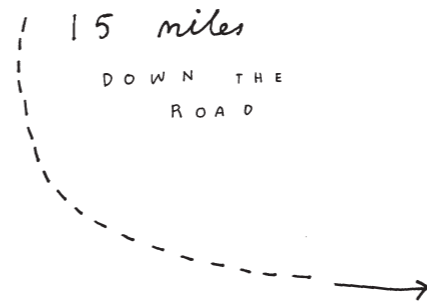


HOLMFIRTH

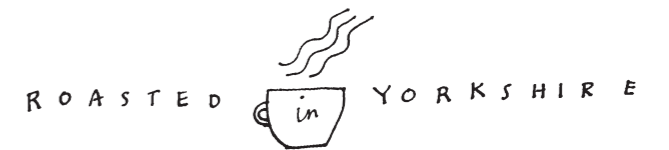


Seven Oaks Farm

1.7 miles STROLL AWAY



CAFEOLGY



Vantage Park • SHEFFIELD