

BREAKFAST

9.00 – 11.30

LIGHTER OPTIONS

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| 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 | 7 |

BREAKFAST SANDWICHES

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

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

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| Add a fried egg to any sandwich | 1.5 |
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FRENCH TOAST

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

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| 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

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| 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 |

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|---|----|
| Benedict Two poached eggs, smoked bacon, hollandaise sauce | 10 |
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| Royale Two poached eggs, smoked salmon, hollandaise sauce | 11 |
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| Add smoked bacon | 3 |
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LARGER OPTIONS

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| Breakfast Board Local pork sausage, smoked bacon, roast tomatoes and flat mushroom, fried egg, milk toast | 13 |
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| Warm Smoked Mackerel Buttered peas, poached eggs | 13 |
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| Beans on Toast Chorizo, fried egg | 13 |
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| Add a mimosa to any breakfast dish | 6.5 |
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LUNCH

12.00 – 15.30

NIBBLES

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| 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 |
| Chilli Spiced Popcorn (ve) | 4 |
| Black Pudding Croutons Fruity mayo | 4 |

SOUPS

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| Butternut Minestrone (ve) Basil, parmesan | 7 |
| Yorkshire Pea and Kale Blue cheese dumpling | 7 |

ON TOAST

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

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|---|-----|
| 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

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| Tamarind and Coconut Steamed Mussels Pitta, yoghurt | 15 |
| Roast Chicken Breast Leek and potato ragu, wild garlic butter | 16 |
| Local Thyme Marinated Pork Loin Black pudding croutons, apple and potato gratin, grain mustard | 16 |
| Crisp Goat's Cheese (v) Balsamic glazed beetroot, piccalilli emulsion | 14 |
| Seared Bass Fillet Tempura broccoli, caramel chilli soy, ginger crisps | 16 |
| Yorkshire Shepherd's Pie Glazed baby carrots, mint salsa | 16 |
| Aubergine Schnitzel (ve) Chickpea and tomato slasa, caper cream | 14 |

SIDES

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| Brown Butter Jersey Royals | 4.5 |
| Skin-on Chips (v) | 4 |
| Skin-on Truffle Chips (v) Parmesan, black truffle mayo | 6 |
| Gluten Free and Vegan Skin-on Chips (ve) | 4 |
| Tenderstem Broccoli (ve) Chilli, garlic | 6 |
| Glazed Baby Carrots | 4 |
| Rocket and Parmesan Salad (v) Balsamic vinaigrette | 4 |

SALADS

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| Salmon Caesar Parmesan, anchovies, crouton | 13 |
| Shaved Fennel and Asparagus (ve) Maple, pistachio, citrus | 12 |
| Bang bang chicken salad (ve available) Mangetout, cucumber, salted corn, peanut and soy dressing | 13 |

TO SHARE

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| Antipasti board <i>Regional charcuterie and cheese selected by artisan producer Cryer and Stott of Wakefield.</i> <i>Castelveltrano olives, sun blushed tomatoes, slow roasted artichokes, bloomer</i> | 26 |
| For two | |

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| Enjoy with a glass of Tonel 14 Malbec <i>Bodegas losToneles, 2022, Argentina</i> | 5 |
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A NOTE ON OUR SUPPLIERS

The Weston Restaurant prides itself on, where possible, sourcing all its meat and fresh produce from local ethical suppliers.

Yorkshire Highlanders of Flockton provide almost all the beef, lamb, chicken and sausages used in our dishes.

Our fresh fruit and vegetables are sourced from a local grocer, and where possible are grown in Yorkshire. Eggs are also laid on a farm within three miles of the restaurant.

Bakeri Baltzersen of Harrogate, bakes all our bread and pastries daily, and delivers first thing, to ensure all our products are as fresh as possible!





THE WESTON

WALK OF ART.

— THE WESTON —

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

A SPECIAL PLACE •

— BY —

Janine Burrows