THE RESTAURANT

SPRING 25

AT THE WESTON

BREAKFAST

LIGHT BREAKFAST

9.00 - 11.30

Croissant (v) Butter, YSP raspberry and rhubarb jam	5
Pain aux Raisins (v)	,
	4
White or Granary Toast (v) Butter and YSP raspberry and rhubarb jam (gluten-free toast and vegan spread available)	5
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 granary bloomer, white sourdough bread roll, or gluten-free bread	
Local pork sausage Sourced from Yorkshire Highlander of Wakefield	6
Smoked bacon	6
Wild mushrooms and fried egg (v)	7
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:	
French butter and treacle (v)	11
Chocolate orange (v)	11
Maple syrup and smoked bacon	12

ON TOAST		
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) Two poached eggs with hollandaise sauce	8	
Wild Mushrooms (ve) Sautéed wild mushrooms, tarragon, roast plum tomatoes, salsa verde	10	
Benedict Two poached eggs, smoked bacon, hollandaise sauce	e 11	
Royale Two poached eggs, smoked salmon, hollandais sauce	se 11	
Add smoked bacon	3	
LARGER PLATES		
Smoked Mackerel Scrambled eggs, peppered butter toast	14	
Cumberland Ring Fried eggs, beans	14	

Grilled Gammon Steak Fried eggs, pineapple salsa	17
Fancy a pick me up?	
Add a mimosa cocktail to any breakfast dish	7
Add a fresh ginger shot to any breakfast dish	5
Ginger and lemon	
Carrot and turmeric	
Spinach and apple	

NIBBLES

LUNCH 12.00 - 15.30

		MIDDEEO
-free		Marinated Castelveltrano Giant Green Olives (ve)
three	9	White and Granary Bread (v) Smoked seaweed salt butter, olive oil and aged balsamic and salsa verde
	8	Wasabi Peas (ve)
ı	10	Sweet Chilli Hummus (v) Toasted pitta
	10	
)	44	
	11	SOUP
е	11	Roast Courgette and Mint (ve) Cucumber yoghurt, bloomer
		Roast Pepper and Chorizo (v) Basil oil, foccaccia croute
	3	
		ON TOAST
		Served on white or granary bloomer, or gluten-
		toast
	14	All our eggs are free-range and sourced within miles of the restaurant
	14	Just Eggs (v) Two poached eggs with hollandaise sauce
	14 17	Benedict Two poached eggs, smoked bacon,hollandaise sauce
		Royale
		Two poached eggs, smoked salmon, hollandaise sauce
	7	
1	5	Add smoked bacon

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4	Roast Local Chicken Breast Sautéed spring greens, garlic butter, jus	18
4	Lamb Leg Steak Buttered baby potatoes, mint salsa, balsamic onions	20
4	Beer-battered Cod Fillet Big chips, Yorkshire pea purée, watercress	18
5	Charred King Prawn Skewer Beansprout and mango, Chinese leaf salad, sesame and soy	18
	Black Bomber and Chilli Jam Tart (v) Slow roast tomato salad, chilli crisps	16
7	Spiced Crisp Tenderstem Broccoli (ve) Bombay potatoes, Tikka sauce, coriander and carrot spring roll	16

LUNCH PLATES

onions	2
Beer-battered Cod Fillet Big chips, Yorkshire pea purée, watercress	1
Charred King Prawn Skewer Beansprout and mango, Chinese leaf salad, sesame and soy	1
Black Bomber and Chilli Jam Tart (v) Slow roast tomato salad, chilli crisps	1
Spiced Crisp Tenderstem Broccoli (ve) Bombay potatoes, Tikka sauce, coriander and carrot spring roll	1

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carrot spring roll
SIDES
Baked Baby Potatoes (v) Sour cream, chives
Skin-on Chips (v)
Truffle Chips (v) Parmesan, black truffle mayo

ten Free and Vegan Skin-on Chips (ve)
nder Broccoli a salt butter
ttered Spring Cabbage an bacon
cket and Parmesan Salad (v) samic vinaigrette

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Caesar	
Baby gem, anchovies, parmesan	14
Add seared tuna or grilled chicken breast	5
Spiced Potato and Spring Onion (ve) Sweetcorn fritters, mango and caramel	14

TO SHARE

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

Enjoy with a glass of specially paired wine

Berton Vineyard, Australia, 2023	6.5
Alfresco Fiano Berton Vineyard, Australia, 2023	6.5
CIET VOIICHERS	

GIFT VOUCHERS

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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.

Treat someone special to a Weston Restaurant

Vouchers available for £25 or £50.

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



28

Avocado Baked Eggs (v)

Goat's cheese, soldiers

