# THE RESTAURANT

## **SPRING 25**

#### AT THE WESTON

LUNCH 12.00 - 15.30

#### **BREAKFAST**

LIGHT BREAKFAST

9.00 - 11.30

Croissant (v)

butter, for raspoerry and mubaro 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:	d
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	11
Royale Two poached eggs, smoked salmon, hollandaise sauce	11

Add smoked bacon

LARGER PLATES	
Smoked Mackerel Scrambled eggs, peppered butter toast	14
Cumberland Ring Fried eggs, beans	14
Avocado Baked Eggs (v) Goat's cheese, soldiers	14
<b>Grilled Gammon Steak</b> 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	4
Ginger and turmeric	
Carrot and lemon	
Cucumber and mint	

NIBBLES
Sweet Chilli Hummus (v) Toasted pitta
Marinated Castelveltrano Giant Green Olives (ve)
White and Granary Bread (v) Smoked seaweed salt butter, olive oil and aged balsamic and salsa verde
Wasabi Peas (ve)
SOUP
Roast Courgette and Mint (ve) Cucumber yoghurt, bloomer
Roast Pepper and Chorizo

Served on white or granary bloomer, or gluten-free

All our eggs are free-range and sourced within three

Two poached eggs with hollandaise sauce

Two poached eggs, smoked bacon, hollandaise

Two poached eggs, smoked salmon, hollandaise

11

11

3

Basil oil, focaccia croute, bloomer

**ON TOAST** 

Just Eggs (v)

sauce

sauce

Add smoked bacon

miles of the restaurant

3

6	Sautéed spring greens, garlic butter, jus
5	Lamb Leg Steak Buttered crushed baby potatoes, mint salsa, balsamic onions
4	Beer-battered Cod Fillet Big chips, Yorkshire pea purée, watercress
4	Charred Whole Tiger Prawns Roast Mediterranean vegetables, wild garlic butter, harissa aioli, basil
	Black Bomber and Chilli Jam Tart (v) Slow roast tomato salad, chilli crisps
7	Spiced Crisp Tenderstem Broccoli (ve) Bombay potatoes, Tikka sauce, coriander and carrot spring roll
7	

**LUNCH PLATES** 

Roast Local Chicken Breast

Sauteed spring greens, gariic butter, jus
Lamb Leg Steak Buttered crushed baby potatoes, mint salsa, balsamic onions
Beer-battered Cod Fillet Big chips, Yorkshire pea purée, watercress
Charred Whole Tiger Prawns Roast Mediterranean vegetables, wild garlic butter, harissa aioli, basil
Black Bomber and Chilli Jam Tart (v) Slow roast tomato salad, chilli crisps
Spiced Crisp Tenderstem Broccoli (ve) Bombay potatoes, Tikka sauce, coriander and carrot spring roll

SIDES
Baked Baby Potatoes (v) Sour cream, chives
Skin-on Chips (v)
Truffle Chips (v) Parmesan, black truffle mayo
Gluten Free and Vegan Skin-on Chips (ve)
<b>Tender Broccoli</b> Sea salt butter

Sea salt butter	
Buttered Spring Cabbage Italian bacon	
Rocket and Parmesan Salad (v) Balsamic vinaigrette	

18

20

18

16

16

5 5

5

6

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

### **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

Enjoy with a glass of specially paired wine
Alfresco Barbera Berton Vineyard, Australia, 2023
Alfresco Fiano Berton Vineyard, Australia, 2023
GIFT VOUCHERS
Treat someone special to a Weston Restaurant

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

Vouchers available for £25 or £50.

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