

BREAKFAST

9.00 – 11.30

LIGHT BREAKFAST

Croissant (v) Butter, YSP raspberry and rhubarb jam	5
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 <i>Sourced from Yorkshire Highlander of Wakefield</i>	7
Smoked bacon	7
Mushroom and fried egg (v)	7

Add a fried egg to any sandwich	2
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Fancy a pick me up?	
Add a mimosa cocktail to any breakfast dish	7
Add a fresh ginger shot to any breakfast dish	4

FAVOURITES

Yorkshire Breakfast (v available) Local pork sausage, smoked bacon, free range egg, roast tomatoes and mushrooms, baked beans, toast	16
Spiced Hash Brown (v) Monterey Jack, Tabasco jam, fried egg	10
Beans on Jalapeño and Cheddar Toast (v) Fried duck egg	10
Olive Oil Grilled Asparagus (ve) Roast plum tomatoes, sourdough croutons	10
Add a poached egg	2

Benedict Two poached eggs, smoked bacon, hollandaise sauce	12
Royale Two poached eggs, smoked salmon, hollandaise sauce	12

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

SWEET TREAT

Strawberry and Vanilla Cream Waffle (v)	11
Banoffee Pancakes (v) Toffee, banana, almonds	11

LUNCH

12.00 – 15.00

NIBBLES

Sweet Chilli Hummus (v) Toasted pitta	6
Marinated Castelvetro Giant Green Olives (ve)	5
White and Granary Bread (v) Smoked seaweed salt butter, olive oil, aged balsamic and salsa verde	4
Wasabi Peas (ve)	4

SOUP

Tomato and Chorizo Olive bread	7
Creamed Sweet Potato and Coconut (ve) Coriander, black pepper	7

ON TOAST

Served on white or granary bloomer, or gluten-free toast	
<i>All our eggs are free-range and sourced within three miles of the restaurant</i>	

Just Eggs (v) Two poached eggs with hollandaise sauce	8
Benedict Two poached eggs, smoked bacon, hollandaise sauce	12
Royale Two poached eggs, smoked salmon, hollandaise sauce	12

LUNCH PLATES

Crisp Pork Belly Cider braised savoy, apple jus, apricot	21
Grilled Sea Bass Roast fennel and potato cake, tomato and garlic fondue	21
Schnitzel Chicken Tomato, red pepper chips, burrata	20
Lemon Battered Haddock Fillet Sweet potato, peas, pickles	20
'Black Bomber' and Caramelised Onion Tart (v) Crisp potato and harissa salad, watercress	19
Wild Mushroom Risotto (ve) White miso butter, crisp spring onions, thyme	17

SIDES

Cauliflower Hash Browns (v) Chilli caramel	5
Skin-on Chips (v)	5
Truffle Chips (v) Parmesan, black truffle mayo	7
Gluten Free and Vegan Skin-on Chips (ve)	5
Grilled Broccoli (ve) Spiced tomato butter	6
Crushed New Potatoes (v) Lemon oil	6
Mixed Baby Leaves (v) Mustard vinegar	5

SALADS

Torched Goat's Cheese and Mixed Olives (v) Rocket, salsa roja, balsamic	19
Warm Roasted Autumnal Vegetable Salad (ve) Butterbean puree, padron, dill	16
Baby Gem Caesar Anchovies, parmesan, croutons	15
Add roast chicken and bacon	5
Add smoked salmon	5

TO SHARE

Seafood Sharer <i>Scottish smoked salmon, peppered mackerel, salt and pepper squid, Greenland prawn salad served with pickled shallots, tartare, rye</i>	35
For two	

Enjoy with a glass of specially paired wine, 175ml	
Rioja Blanco, Armentia, Spain <i>Dry, fruity wine with clean herbaceous notes</i>	7
Rioja Crianza, Armentia, Spain <i>Classic notes of red fruit and vanilla adding to its depth of character</i>	7

GIFT VOUCHERS

Treat someone special to a Weston Restaurant Gift Voucher 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.	





YORKSHIRE SUPPLIERS to THE WESTON

