

# WELCOME

# THE RESTAURANT AT THE WESTON

# AUTUMN WINTER

## BREAKFAST

9.00 – 11.45

### LIGHTER OPTIONS

Croissant – with butter and preserve (v)	£4.75
Pain au chocolat (v)	£3.75
White or rye toast, butter and YSP raspberry jam (v) (gluten-free toast and vegan spread available)	£3.75
Home-made granola, seasonal berries, chia seeds, Greek yoghurt, Sheffield honey (v)	£5.00

### BREAKFAST SANDWICHES

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

Pork sausage	£5.50
Smoked streaky bacon	£5.50
Wild mushrooms and fried egg (v)	£6.25
<i>Add a fried egg to any sandwich</i>	£0.70

### FRENCH TOAST

Thick cut, pan-fried locally made brioche with a  
choice of:

Greek yoghurt, YSP honey and fresh fruit (v)	£7.50
Chocolate sauce and soft seasonal berries (v)	£7.50
Maple syrup and smoked streaky bacon	£8.50

### ON TOAST

Served on white or rye bloomer, or gluten-free toast

<b>Just eggs (v)</b> Two poached eggs with hollandaise sauce	£6.50
<b>Wild mushrooms (v)</b> Two poached eggs, sautéed wild mushrooms, tarragon, hollandaise sauce.	£9.00
<b>Vegan wild mushrooms (ve)</b> Sautéed wild mushrooms, tarragon, roast plum tomatoes, salsa verde	£9.00
<b>Benedict</b> Two poached eggs, smoked streaky bacon, hollandaise sauce	£9.00
<b>Royale</b> Two poached eggs, smoked salmon, hollandaise sauce	£10.00
<b>Black pudding</b> Two poached eggs, grilled black pudding, hollandaise sauce	£8.00
<b>Sweet potato (ve)</b> Tahini crushed sweet potato, toasted pumpkin seeds	£8.00
<b>Florentine (v)</b> Two poached eggs, wilted spinach, hollandaise sauce	£9.00
<b>Add smoked streaky bacon (gf)</b>	£2.50

## LUNCH

12:00 – 15:30

### NIBBLES & SIDES

<b>Marinated Castelveltrano giant green olives (ve, gf)</b>	£3.50
<b>White and rye bread(v)</b> Smoked seaweed salt butter, olive oil and aged balsamic and salsa verde	£4.00
<b>Olive oil and sea salt new potatoes (ve, gf)</b>	£3.75
<b>Skin-on chips (v)</b>	£3.75
<b>Skin-on-chips with parmesan and black truffle mayo (v)</b>	£4.75
<b>Gluten free and vegan skin-on chips (ve, gf)</b>	£3.75
<b>Tender broccoli, toasted pinenuts and pesto (v, gf)</b>	£4.00
<b>Sesame crusted baby carrots (ve, gf)</b>	£3.75
<b>Rocket and parmesan salad (v, gf)</b> Balsamic vinaigrette	£3.75

### LUNCH PLATES

<b>YSP gin and beetroot cured salmon (gf)</b> Home cured salmon, balsamic roast beetroot, cavolo nero, pickled shallots, orange dressing	£11.00
<b>Seared sea bass fillet (gf)</b> Buttered peas, crisp potato skins, caviar crème fraîche	£14.00
<b>Steamed Shetland mussels</b> Cider, cream and parsley, white bloomer	£12.00
<b>Braised ox cheek</b> Winter beans, ciabatta	£13.00
<b>Confit duck leg</b> Butternut squash and pearl barley, parmesan cream	£14.00
<b>Creamed Yorkshire goat's cheese (v, gf)</b> Honey roast apples, celery, pickled walnuts	£11.00
<b>Crisp tempura oyster mushrooms (ve)</b> Choi sum, black corn, soy and sesame jam	£10.00

### ON TOAST

Served on white or rye bloomer, or gluten-free toast

<b>Just eggs (v)</b> Two poached eggs with hollandaise sauce	£6.50
<b>Benedict</b> Two poached eggs, smoked streaky bacon, hollandaise sauce	£9.00
<b>Royale</b> Two poached eggs, smoked salmon, hollandaise sauce	£10.00
<b>Sweet potato (ve)</b> Tahini crushed sweet potato, toasted pumpkin seeds	£8.00
<b>Add smoked streaky bacon (gf)</b>	£2.50

### SOUPS

Served with white or rye bloomer and butter

<b>Parsnip and parmesan (v)</b> Horseradish	£6.00
<b>Slow roast Yorkshire Cauliflower (ve)</b> Hazelnut pakora	£6.00

### SALADS

<b>Chicken Caesar</b> Parmesan, anchovies, crouton	£12.00
<b>Roast squash, brown rice and chestnut (ve, gf)</b> Maple and mustard dressing, watercress	£10.00

### CHARCUTERIE

All our charcuterie is sourced from artisan producers in  
North Yorkshire, each charcuterie board includes the  
following:

*Fennel salami (gf)*  
*Coppa (gf)*  
*Air dried ham (gf)*  
*Chorizo sausage (gf)*  
*Grilled hot 'Nduja sausage (gf)*

Served with Yorkshire pecorino shavings, marinated  
giant green olives, olive oil, balsamic, salsa verde, white  
or rye bread

For one/two  
£14.00/£22.00