

Cecil's
RESTAURANT
AT
WESTON HOTEL

Summer

STARTERS

COLD SMOKED DUCK BREAST (GF, DF) £11

Pickled Cherries, Pickering Watercress, Roasted Pistachio, Cherry & Lemon-Thyme Dressing

NORTH SEA SEABASS CEVICHE (DF, GFO) £11

Lime Gel, Radish, Elderflower Oil, Sourdough Crisp, Shiso

MONKFISH 'SCAMPI' (DF) £12

Tartare Sauce, Torched Lemon, Rainbow Micro Salad

ISLE OF WIGHT HERITAGE TOMATOES (V, GFO, DFO) £10

Crowdie Cheese, Romesco, Basil Oil, Balsamic Vinegar, Grilled Sourdough, Micro Basil

GRILLED HISPI CABBAGE (V, GF) £10

Yuzu Butter, Cultured Cream, Kimchi Ketchup, Crispy Fried Onions

SEASONAL SOUP (VGO, GFO) £8.50

Soup of the Day, Served with Solange Sourdough & Sea-Grown Whipped Butter

FOOD ALLERGIES & INTOLERANCES *Please notify us of any allergies or dietary requirements. (V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (O) On Request*

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MAINS

FREE RANGE CHICKEN BREAST (GF) £23

Potato Puffs, French-Style Peas, Crispy Chicken Skin, White Wine & Chervil Sauce

**TERIYAKI-GLAZED YORKSHIRE-REARED PORK
BELLY (GF) £22**

Brown Butter XO Corn, Pickled Red Cabbage, Sticky Rice, Sesame Seeds

STEAK FRITES (GF) £37

*Yorkshire-Reared 10oz Dry-Aged Ribeye Steak, Served with Fries, Confit Cherry
Tomatoes & Butter-Basted Portobello Mushroom*

Add Peppercorn Sauce (GF) or Red Wine Jus £3

CECIL'S BURGER £18

6oz 'Glaves' Beef Patty or 6oz Cecil's Veggie Burger (Vg)

*Served in a 'Solange Bakery' Sesame-Topped Bun with Lettuce & Beef Tomato,
Alongside Fresh Coleslaw & Crispy Fries*

Add Toppings
£1.50 per item:

Fountains Gold Cheddar (GF)

Blue Cheese (GF)

Streaky Bacon (GF, DF)

Caramelised Onion Chutney

Portobello Mushroom

CECIL'S SEAFOOD CHOWDER £22 (Starter £13)

*Fresh Cod, Smoked Haddock, Mussels, Cockles, King Prawns, New Potatoes & Baby Leeks
in Cecil's Chowder Sauce, Topped with Crispy Pancetta and Served with Sourdough &
Sea-Grown Whipped Butter*

BUTTER POACHED COLEY (GF) £23

Smoky Tomato & White Bean Cassoulet, Salsa Verde, Saffron Aioli, Serrano Ham Crisp

CHARGRILLED COURGETTE (V, GFO) £20

*Cauliflower Gnocchi, Graceburn Cheese, Pearl Onions, Confit Garlic Mascarpone, White
Wine Sauce, Pangrattato*

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DESSERTS

**LEMON VERBENA-POACHED ANNABEL
STRAWBERRIES (V) £10**

*Yorkshire Tea & Elderflower-Soaked Savoiardi Biscuit, White Chocolate Whipped Custard,
Strawberry Verbena Gel, Oat Crumble*

**CHARGRILLED PEACH WITH HONEY & RUM
(V, GF) £9**

*Warm Frangipane Sponge, Blueberry Compote, Crème Fraîche, Freeze-Dried Blueberry,
Bee Pollen*

NOALYA MILK CHOCOLATE BRÛLÉE (V) £10
Miso Caramel, Shortbread

CHEESE BOARD (GFO)

3 Cheeses £10 | 5 Cheeses £13

DELILAH
Cheese Cellar
Dairy,
Worcestershire

WINTERDALE
Winterdale
Cheesemakers,
Kent

**GORWYDD
CAERPHILLY**
Trethowan's
Dairy, Somerset

**MRS BELL'S
BLUE**
Shepherds
Purse, Yorkshire

**TRUFFLYN
GOATS**
Worcestershire

*A Choice of the Finest
English Cheeses, served with
Stag Artisanal Crackers, Ale
Chutney, Celery, Grapes &
Seaweed Butter.*

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