

Sunday

STARTERS

VENISON & BLACK PUDDING SAUSAGE ROLL

Cumberland Sauce £10

CITRUS-CURED SALMON (GF)

Sourdough Crumpet, Pickled Fennel, Cultured Cream, Fennel Pollen £11

COD CHEEK TEMPURA (GF, DF)

Tartare Hollandaise, Pickled Samphire, Torched Lemon, Micro Herb Salad £12

SMOKED BEETROOT CARPACCIO

Blackberry Gel, Goat's Curd, Rosemary Oil, Pumpernickel Crumb £10

TERIYAKI OYSTER MUSHROOM (GF, VG)

Hot Pickled Cucumber, Puffed Black Rice, Shiso Leaf £10

SEASONAL SOUP (VGO, GFO)

Soup of the Day, Sourdough & Sea-Grown Whipped Butter £8.50



AT
WESTON HOTEL

Lunch

ROASTS

SLOW-ROASTED RUMP OF YORKSHIRE BEEF
(GFO) £23

YORKSHIRE PORK LOIN & CRACKLING
(GFO) £21

Both Served with Seasonal Vegetables,
Mashed Potato, Roast Potatoes, Yorkshire
Pudding & Gravy

ALTERNATIVES

ROASTED SUPREME OF CHICKEN

*Honshimeji Mushrooms, Gnocchi, Parmesan Gratin, White Wine Cream,
Tarragon Oil £23*

ROASTED HAKE (GF)

*Spiced Pumpkin Velouté, Grilled Savoy Cabbage, Hazelnut, Sage Oil, Crispy Kale
£23*

BEETROOT & LEMON-THYME RISOTTO (V)

*Roasted Crapaudine Beetroot, Pickled Candy Beetroot, Graceburn Cheese,
Golden Beetroot Crisps £21*

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*



Indulge

DESSERTS

AUTUMN RASPBERRY & ROSE POSSET

*Raspberry & Yuzu Curd, Autumn Raspberries, Pistachio, Rose Petal,
Brown Butter Shortbread £10*

CARAMELISED PEAR CAKE (GF, VGO)

*Pear & Cinnamon Sorbet, Whipped Frangelico Custard, Almond
Praline £10*

NOALYA DARK CHOCOLATE DÉLICE

*Kahlúa Mascarpone Cream, Espresso Gel, Chocolate Crackling,
Madeira Cake Crumb £11*

CHEESE BOARD (GFO)

3 Cheeses £11 | 5 Cheeses £13.50

A Choice of Three or Five Exceptional English Cheeses, Served with Stag
Artisanal Crackers, Ale Chutney, Celery, Grapes & Seaweed 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