

Brasserie Menu

Available from 12.00 to 22.00

SANDWICHES

SERVED ON WHITE OR BROWN

BLOOMER BREAD WITH CHIPS

Yorkshire bacon, egg & sausage bound in a mustard mayonnaise **£5.50**

Tuna mayonnaise **£5.50**

Wensleydale cheese & pickle **£5.50**

Yorkshire ham with grain mustard **£5.50**

Yorkshire beef & horseradish **£6.50**

The Brasserie Club sandwich with (chicken, bacon, egg & tomato) **£7.95**

STARTERS / LIGHTER MEALS / SALADS

Soup of the day **£4.75**

Chicken liver pate with onion marmalade **£5.95**

Pan fried lamb's kidney, rocket leaves, poached egg and crispy pancetta **£6.95**

Prawns & crayfish with cocktail sauce, cherry tomatoes & crisp leaves (w) **£6.95**

Grilled asparagus, artichoke & parmesan salad (v/w) **£6.95**

Crottin Goat's cheese with figs, rocket & Balsamic syrup (v/w) **£6.95**

Steamed Shetland mussels with garlic bread **£6.95**

PASTA / PIZZA

Spinach and ricotta tortellini in a pesto cream sauce (v/n) **£7.95**

Tomato, olive & basil penne pasta **£7.95**

Ham & mushroom pizza **£8.50**

Buffalo mozzarella & tomato pizza **£8.50**

deliciouslyyorkshire

PRINCIPAL DISHES

Grilled calves' liver, mashed potato, onion & thyme gravy **£13.95**

Baked salmon with king prawn linguini **£12.95**

Daube of braised Yorkshire beef with buttered mashed potato and a red wine & shallot sauce (w) **£12.95**

Baked breast of Yorkshire chicken stuffed with mozzarella on toasted polenta (w) **£10.95**

Steak & Timothy Taylor's ale pie with chips **£10.95**

Home made crab fishcakes with mixed house salad & sweet chilli sauce **£11.25**

Home battered large fillet of haddock with chips & pea puree **£10.95**

Wild mushroom risotto topped with fresh mushrooms served with garlic bread **£8.50**

GRILL SECTION

ALL 7 OZ UNCOOKED WEIGHT, SERVED WITH CHIPS, FIELD MUSHROOMS, TOMATO AND ONION RINGS

Yorkshire steak with herb butter or peppercorn sauce

Rump steak **£13.50**

Rib eye steak **£16.50**

Fillet steak **£23.50**

Weetwood Yorkshire burger with: Mrs Bell's Yorkshire blue cheese, bacon, avocado, tomato, iceberg lettuce **£11.50**

Soft herb & garlic chicken breast **£11.50**

Fillet of sea bass with hollandaise sauce **£11.50**

SIDE ORDERS

Chips

Mashed potato

Steamed mixed vegetables

House salad

Garlic bread

Rocket & parmesan salad

£2.50 each

DESSERTS

Individual chocolate fudge cake with vanilla ice cream or custard

Sticky toffee pudding with vanilla ice cream

Baked raspberry & white chocolate cheesecake

Apple crumble served with vanilla ice cream or custard

£4.95 each

Please ask for our range of wines by the glass

Prices include vat. Gratuities are entirely at your discretion

(w) denotes free of wheat, rye and barley; (v) suitable for vegetarian; (n) the dish includes nuts as an ingredient.

There is always a possibility that other ingredients may contain traces of nut content. Weetwood Hall does not accept responsibility in respect of nut or other allergies and cannot warrant that its food products do not contain any genetically modified additives. Nov 2011

WINES

	175ml Glass	250ml Glass
DRY WHITE WINES		
1. Chardonnay, El Picador	£4.35	£5.50
Dry with fresh flavours of melon and pineapple		
5. Sauvignon Blanc, Concha Y Toro—Chile	£4.50	£6.00
Dry fresh cut grass aromas		
7. Pure Pinot Grigio, Veneto - Italy	£4.75	£6.60
Delightful dry wine with apple and citrus.		

MEDIUM WHITE WINE

4. Chenin Blanc, Drakensberg Est., S.A.	£4.45	£5.75
Ripe gooseberry flavours.		

ROSE WINE

11. Richelieu Rosé Vin de Pays, France	£4.35	£5.75
Attractive berry fruits.		

If requested we also serve a 125ml glass of wine

Approximate units of alcohol per glass
125ml:1.36 - 175ml:2.00 - 250ml:2.75

MORNING SNACKS Available 10.00 to 12.00

Toasted teacake with butter & preserve **£2.50**

Warm croissant with butter & preserve **£2.95**

Yorkshire bacon in a soft bap **£3.95**

Yorkshire sausage in a soft bap **£3.95**

Plated Yorkshire breakfast of bacon, choice of fried, poached or scrambled eggs, sausage, tomato, black pudding and mushrooms **£9.50**

AFTERNOON TEA Available from 14.30 to 17.00

Served with your choice of tea or cafetiere filter coffee

A selection of sandwiches and cakes **£9.95**

Two scones, preserves and cream **£4.95**



Please ask our team for details.

	175ml Glass	250ml Glass
LIGHT FRUITY RED WINE		
13. Merlot, El Picador	£4.35	£5.50
Medium bodied		
14. Tempranillo Pleno Navarra—Spain	£4.45	£5.75
Ripe & juicy fruit that lingers long on the palate		

MEDIUM BODIED RED WINES

15. Cape Red, Drakensberg Paarl—South Africa	£4.50	£5.75
A medium blend of local grape varieties With a dry finish		

ROBUST, FULL FLAVOURED RED WINES

16. Grenache / Shiraz L'Aristocrate, France	£4.75	£6.00
Spicy with lovely raspberry fruit		

CHAMPAGNE

23. Remy Massin Brut NV	£19.95	1/2 bottle
Crisp and elegant, simply the best aperitif		

AUTHENTIC ITALIAN COFFEE ENJOYMENT

"Espresso is passion and inspiration, stimulation and relaxation"

- an entire philosophy for discerning guests.



Priced at £2.75 per person

Cappuccino coffee

Espresso with delicious layers of steamed and foamed milk

Café Latte

Tasty espresso topped with lashings of milk

Café Mocha

Indulgent blend of espresso and chocolate

Americano coffee

Rich, aromatic black coffee with a smooth espresso taste

Priced at £2.50 per person

Cafetiere of filter coffee

Hot chocolate

Pot of tea

Selection of traditional, fruit and herbal teas

All served with Grandma Wild's Yorkshire biscuits