



THE BRASSERIE

STARTERS

Chef's soup of the day with homemade rustic bread (wheat and gluten free available on request)	£5.25
Bread and olives with dips (wheat and gluten free available on request)	£2.95
Beetroot, walnut and rocket salad (n) warm Crottin goat cheese, balsamic glaze	£6.95
Caesar salad (w) crisp gem leaves, sun blushed tomatoes, Serrano ham flakes, soft boiled egg, anchovies & Caesar dressing	£6.95
Moules Mariniere cooked in garlic, white wine sauce with garlic bread	£7.95
Crusted mackerel fillet crème fraiche and Dijon mustard dressing, petit salad	£6.95
Beef Carpaccio rocket salad and parmesan tuile	£6.95

SIDE ORDERS

£2.95 Each

Pont-neuf chips	House salad
Roast vegetables	Rocket and Parmesan
Mixed green vegetables	Onion rings
Steamed new potatoes	

MONTHLY SPECIAL

Enjoy a two course dinner for £15

Available every day from 5-7pm

*T&C apply: £3 supplement for steak and lamb cutlets not available on room service, Dine in Brasserie only

deliciousyorkshire

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 cannot guarantee our food has not come into contact with nuts or any other allergens.

If you have a food allergy or are sensitive to an ingredient, please ask a manager for assistance.

A list of allergens used in each dish is available

MAINS

Roast rack of lamb (w) roast root vegetables, fondant potato and red wine jus	£17.95
Pan-roasted chicken breast (w) crushed new potatoes, leek and mushroom fricassee	£11.95
Beer battered fish and chips mushy peas, tartar sauce and lemon wedge	£12.95
Open lasagne (v) shitake mushroom and artichoke topped with parmesan shavings and herb rocolla	£10.95
Grilled sirloin steak (w) baked mushroom, grilled tomatoes, watercress and pont-neuf chips	£19.95
Béarnaise sauce	£1.95
Peppercorn sauce	£1.95
Blue cheese and herb polenta cake (v) ratatouille and vegetable crisp	£11.95
Yorkshire beef burger onion marmalade, gherkins, smoked Applewood cheddar, pont-neuf chips and onion rings	£13.95
Confit of pork belly black pudding, apple and saffron puree, cider jus	£15.95
Pan-fried monkfish (w) saffron and king prawn risotto, micro greens	£13.95

DESSERTS

Sticky toffee pudding with toffee sauce (n) vanilla ice cream	£5.95
Baileys cheesecake (n) chocolate spoon and raspberry coulis	£5.95
Lavender and almond milk panacotta (w/n) berry compote, lavender tuile	£5.95
Yorkshire cheese plate (n) mulled apricots, walnuts, celery & biscuits	£5.95
Dairy ice cream (n) praline topping, butterscotch sauce	£5.95



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BREAKFAST

(served from 08.00 -12.00)

Cinnamon toast (v)	£3.75
Toasted tea cake (v) butter & preserve	£3.85
Bacon sandwich	£4.65
Sausage sandwich	£4.65
Eggs Benedict Toasted English muffin, poached Eggs & glazed Hollandaise sauce available with local smoked salmon, Yorkshire ham or buttered spinach (v)	£7.25

SANDWICHES

(served from 10.00 -17.00)

Bloomer bread available in standard
white or malted brown
(gluten free bread available on request)

All served with chips

Coronation chicken on your choice of bloomer	£6.25
Egg mayonnaise on your choice of bloomer Spring onion & watercress	£6.25
Tuna mayonnaise on you choice of bloomer	£6.25
Haws oak cheese and tomato pickle on your choice of bloomer (v)	£6.55
Warm baguette filled with prosciutto ham mozzarella and pesto	£9.95
Croque Monsieur with Yorkshire ham and Gruyere cheese	£8.95
Club sandwich BLT, smoked chicken breast, egg mayonnaise with watercress	£9.95

AFTERNOON TEA

All served with either filter coffee or a choice of tea

Cream tea	£5.95
Freshly baked sultana scone (v) Preserve & clotted cream	
Traditional afternoon tea for 1 person	£9.95
2 people	£17.95
Finger sandwiches to include: Roast beef and horseradish Coronation chicken Smoked salmon with cream cheese and dill pickle Egg Mayonnaise, spring onion & watercress (v) Haws oak cheese and tomato pickle (v)	
Vanilla panacotta (w)	
Fruit scone (v)	
Dainty "tea" cake (v)	
Strawberry jam and clotted cream	

AUTHENTIC ITALIAN COFFEE ENJOYMENT

**"Espresso is passion and inspiration,
stimulation and relaxation"**
-
an entire philosophy for discerning guests.

Speciality Coffee including

Cappuccino, Café Latte, Café Mocha, Hot Chocolate

Americano and Espresso coffee

£2.95

Cafetiere of coffee or pot of tea

Selection of traditional, fruit and herbal teas

Priced at £2.50 per person

