

À La Carte

Served from 5.30pm

Starters

Soup Of The Day <i>The chef’s seasonal soup, freshly prepared each day, served with warm bread</i>	£6.50
Korean Popcorn Chicken <i>Crisp chicken thigh bites glazed with Korean BBQ sauce, served with pickled Aisian slaw and charred lime</i>	£7.95
Gressingham Duck Liver Parfait (N) <i>Blood orange and walnut salad served with warm brioche brioche</i>	£8.95
Kiln-smoked Salmon & Horseradish <i>Beetroot and shallot textures finished with lemon and horseradish</i>	£10.25
Whipped Goat’s Cheese Salad (V) <i>Goat’s cheese mousse with pickled garden vegetables, savoury granola with shallot and beetroot gel</i>	£8.75

Mains

Slow Cooked Lamb Tagine (N) <i>Fragrant Moroccan spiced Lamb with couscous, sweet dates, toasted almonds and crisp shallots</i>	£27.50
Gnocchi Primavera (V) <i>Homemade Gnocchi with peas and spinach tossed in basil pesto and crème fraîche finished with parmesan</i>	£25.50
Pan Roasted Stone Bass <i>Served with a rich clam and cream reduction, Lyonnaise potatoes, crisp pancetta and golden cod cheek</i>	£32.50
Catalan Chicken Supreme (GF) <i>Fondant Potato, romesco sauce, cider jus, textures of leek and smoky chorizo</i>	£31.50
Lishman’s Sausage & Mash <i>Award winning pork sausages with creamy mashed potato, rich onion gravy finished with crispy onions and sage</i>	£29.00
8oz Ribeye Steak <i>Chargrilled to your preferred temperature, with fries, mushroom, and onions rings with your choice of peppercorn or chimichurri sauce</i>	£45.00

Vegan (VE) Vegan Available (VEA) Gluten Free (GF) Gluten Free Available (GFA) Vegetarian (V) Contains Nuts (N)
Due to our cooking processes and kitchen set up there is still a potential risk of cross-contamination of allergens.

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server

Please note that a discretionary 12.5% service charge will be added to all bills. Thank you for your support of our team.

Desserts

Basque Burnt Cheesecake (V) (GFA) <i>Basque-style cheesecake with shortbread crumb, berry and balsamic compote, and vanilla ice cream.</i>	£7.75
Sticky Toffee Pudding (V) <i>Warm sticky toffee pudding with salted toffee sauce and Jersey milk ice cream.</i>	£7.75
Chocolate & Blood Orange Mousse (V) (VE) (GF) <i>Smooth chocolate-orange mousse with blood orange syrup, chocolate soil, candied citrus and lemon verbena.</i>	£7.75
Apple Tarte Tatin (V) <i>Caramelised apple tarte Tatin served warm with clotted cream ice cream.</i>	£7.75
Selection of Cheeses (V) <i>Served with fruit cake, bread of the day, cheese biscuits, grapes, honeycomb and pickles</i>	
3 Cheeses £7.50 5 Cheese £9.50	
Crottin De Chavignol <i>A French smooth and creamy goats cheese with a crumbly centre.</i>	
Pitchfork Cheddar <i>Pitchfork cheddar has a dense, creamy texture and is distinguished by its full-bodied flavour with a succulent and lactic bite.</i>	
Smoked Kirkhams <i>Savory, subtle, and clean smokiness that never overpowers the cheese.</i>	
Appleby’s Cheshire <i>Bright lemony notes, a juicy acidity, and deep mineral or grassy undertones from the raw milk and local pastures.</i>	
Buffalo Blue <i>Combines the spicy, vinegary heat of traditional American buffalo wing sauce with the sharp, creamy tang of blue cheese.</i>	
Montagnolo <i>Features a rich, buttery, melt-in-the-mouth texture balanced by a gentle, savoury tang.</i>	
Harrogate Blue <i>Flavour profile featuring a savoury, buttery taste with a distinct hint of pepper on the finish.</i>	
Comté <i>A rich, hard French cheese with a complex flavor that balances sweet, nutty, and savory notes.</i>	

Guests on a Dinner Inclusive Package, may enjoy a food spend of up to £32.00 per adult from this menu. Additional spend will be charged to your room as a supplement.

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