



THE BRASSERIE

at Weetwood



Weetwood Hall Hotel
Otley Rd, Weetwood, Leeds LS16 5PS

À La Carte

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Served from 5.30pm

Starters

Soup Of The Day (GFA) (VE) <i>The chef's seasonal soup, freshly prepared each day, served with warm bread</i>	£6.50
Korean Popcorn Chicken (GFA) <i>Crisp chicken thigh bites glazed with Korean BBQ sauce, served with pickled Asian slaw and charred lime</i>	£7.95
Gressingham Duck Liver Parfait (N) <i>Blood orange and walnut salad served on toasted brioche</i>	£8.95
Kiln-smoked Salmon & Horseradish (GF) <i>Beetroot and shallot textures finished with lemon and horseradish mousse</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, crisp shallots and unleavened bread</i>	£27.50
Gnocchi Primavera (VE) (N) <i>Potato gnocchi with peas, spinach, caramelised onions tossed in sauce primavera, finished with basil pesto and vegan cheese</i>	£25.50
Pan Roasted Stone Bass (GF) <i>Served with a rich clam and cream reduction with Lyonnaise potatoes, Parisian vegetables, crisp pancetta and golden cod cheek</i>	£32.50
Catalan Chicken Supreme (GF) (N) <i>Corn Fed chicken, fondant Potato, Romesco sauce, cider jus, textures of leek and chorizo crumb</i>	£31.50
8oz Ribeye Steak (GFA) <i>Cooked to your liking, mushroom, confit tomato and onion rings with your choice of peppercorn or chimichurri sauce, fries or hand cut chips</i>	£45.00

Vegan (VE) Vegan Available (VEA) Vegetarian Available (VA) 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 before ordering

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) (GFA) (VEA) <i>Warm sticky toffee pudding with salted toffee sauce and Clotted ice cream</i>	£7.75
Crèmeux au Chocolat(V) (GF) <i>Blood orange gel, orange segments, 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) (GFA) <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>Savoury, 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 flavour that balances sweet, nutty, and savoury notes.</i>	

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

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