

Convive

All Day Menu | Served Monday to Saturday from 12pm

Vegan & Vegetarian

THAI BUTTERNUT SQUASH & CORIANDER SOUP (VE,V) £6.95

Served with a butternut squash spring roll

ROAST CAULIFLOWER RISOTTO (VE,V) £14.50

Crisp cauliflower, chives and puffed grains

WILD MUSHROOM YORKSHIRE PASTA (VE,V) £14.50

Rich mushroom sauce garnished with seasonal mushrooms

SWEET POTATO TART (VE,V) £15.50

Sticky red onion, Superstraccia cheese puff pastry and house salad

Salads

HERITAGE TOMATO & BOCCONCINI SALAD (V, VEA) £14.50

Wild rocket, finished with a balsamic glaze and basil gel. *Available with vegan mozzarella

CRISPY THAI BEEF SALAD £15.50

Mooli radish, chilli lime and coriander dressing with lotus crisps

SMOKED SALMON SALAD £17.50

Carrot, mooli radish and lemon with a horseradish dressing

Classics & Mains

TETLEY'S BEER BATTERED HADDOCK £17.95

Hand cut chips, minted mushy peas and tartare sauce

HOUSE BURGER £17.95

Two 3oz beef patties, gherkin, burger sauce, shredded gem lettuce toasted brioche bun and French fries

*Add Cheese or crispy back bacon £1.00

WEETWOOD BURGER £19.95

Three 3oz beef patties, caramelised onion slab with our house sticky barbeque sauce

*Add Cheese or crispy back bacon £1.00

CHEF'S PIE OF THE DAY £17.95

Hand cut chips, garden peas and gravy

GRILLED CHICKEN SHISH KEBAB £17.95

Homemade flatbread, pickled red onion, red cabbage and tzatziki

WATERFORD RIBEYE STEAK (GFA) £32.50

French fries, grilled Portobello mushroom and tomato with a choice of Peppercorn, Béarnaise or wild mushroom sauce

Sandwiches

SANDWICHES SERVED ON A FLOURED BAP WITH MIXED DRESSED LEAVES £7.50

- Smoked chicken, jalapeno mayo, parmesan and rocket
- “Yorkshire Ham Egg & Chips“ Ham hock, soft boiled egg, mustard mayo and ready salted crisps
- Warm korean sweet potato patty, kimchi and thai basil mayo (VE)
- Yorkshire brie, bacon and cranberry toasted bap
- Warm onion bhaji, coronation slaw, spinach leaves and pickles red cabbage (V)
- “Signature Fish Butty“ crisp haddock in a soft bap with hand cut chips & mushy peas just like from the chip shop

Pizza

ALL PIZZA DOUGH IS FRESHLY MADE, DAILY IN OUR KITCHEN...

- Margherita (V, VEA) £12.50
- Ham & Pineapple £14.50
- Pepperoni & Red Onion £14.50
- Barbeque Chicken & Red Onion £14.50
- Roast Mediterranean Vegetable (V, VEA) £14.50

Sides

FRENCH FRIES (V) £4.25

CHILLI & GARLIC TENDERSTEM BROCCOLI (V, VE) £4.50

Desserts

CLASSIC STICKY TOFFEE PUDDING (V) £6.95

Whisky caramel sauce and vanilla ice cream

DARK CHOCOLATE AND ORANGE TART (V,N) £6.95

Hazelnut croquant tuille and vanilla ice cream

HOMEMADE SICILIAN LEMON CHEESECAKE 6.95

Vanilla tuille and lime sorbet

Vegan (VE) Gluten Free (GF) 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.
Please note, a discretionary 10% service charge is added to all of our bills.*

Convive

Sunday Lunch | Three Courses for £19.95

Starters

CRISPY SLOW COOKED BEEF CHEEK
Served on a warm crumpet glazed with Yorkshire cheddar rarebit, pickled onion gel

HOMEMADE SOUP OF THE DAY (GF) (V)
Served with warm bread and butter

SALMON PASTRAMI
With gherkin, dill, cucumber and Frenchies mayonnaise

DUCK LEG CROQUETTE
Served with orange hoisin sauce and cucumber gel

Mains

ROASTED DRY AGED SIRLOIN OF YORKSHIRE BEEF

ROAST CHICKEN (GFA)
Pigs in blankets & stuffing

NUT, DATE & SAGE ROAST (VE, N)

All served with homemade Yorkshire pudding a selection of chunky roasted root vegetables, roast potatoes, charred savoy cabbage and gravy

HANDMADE GNOCCHI (V)
Wild mushrooms, Roscoff onion and Yorkshire cheddar

Desserts

CLASSIC STICKY TOFFEE PUDDING (V)
Whisky caramel sauce and vanilla ice cream

DARK CHOCOLATE AND ORANGE TART (V,N)
Hazelnut croquant tuille and vanilla ice cream

HOMEMADE SICILIAN LEMON CHEESECAKE
Vanilla tuille and lime sorbet

Vegan (VE) Gluten Free (GF) Vegetarian (V) Contains Nuts (N)

Enjoy our three course Sunday lunch menu for just £19.95 per person ! Served every Sunday from 12pm until 9.30pm. Convive Chef's are proud to source local ingredients and freshly prepare meals. Our modern British menus offer many classic dishes which promote healthy food options and are planned around each season. Food is at the heart of life, family and enjoying each other's company. We have a great menu to delight you and your family.

Convive

Afternoon Tea Served daily 12pm - 4pm

£29.50 per person
Including tea or coffee

£34.50 per person
Including prosecco

SELECTION OF FINGER SANDWICHES

Yorkshire honey roast ham with gem lettuce

Traditional free range egg & cress mayonnaise (V)

Mature Yorkshire Cheddar & red onion chutney (V)

Smoked Scottish salmon & dill crème fraiche

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WARM LAMB, HARISSA AND HONEY SAUSAGE ROLL

ONION BHAJI TOPPED WITH MANGO CHUTNEY (V)

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HOMEMADE SCONES (V)
WITH CLOTTED CREAM & STRAWBERRY JAM

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HOMEMADE MINI CHOCOLATE ORANGE TART (V,N)

HOMEMADE MINI STICKY TOFFEE PUDDING & CARAMEL SAUCE (V)

FRESHLY MADE SICILIAN LEMON CHEESECAKE

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SERVED WITH YOUR CHOICE OF HEBDEN LOOSE TEA OR NESPRESSO COFFEE

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Relax and unwind to a mouth-watering afternoon tea in the elegant yet informal surrounds of our Restaurant – the perfect setting for your afternoon of tasty treats! Devour scrumptious savouries and delicate finger sandwiches. Feast on warm, freshly baked vanilla scones and sweet desserts. Enjoy with unlimited amounts of your favourite tea or coffee.

We are delighted to offer a full vegan afternoon tea as well as Gluten free options that are available on request.

Weetwood Events



Here at Weetwood Hall we are excited to launch our new events for 2024. We have a variety of events available for you to enjoy throughout the year, alongside our usual seasonal events. Please scan the QR code above for more details.