All Day Menu | Served Monday to Saturday from 12pm

Sandwiches *Served 12pm - 6pm SANDWICHES SERVED ON YOUR CHOICE OF WHITE OR BROWN BAP WITH HOUSE SALAD £8.75

- Warm roast pork with apple sauce and gravy
- Roast beef with horseradish sauce
- Brie & cranberry toastie (V) *Add bacon £1.00
- Chicken salad with avocado mayonnaise
- Traditional fish butty served with traditional Tartare sauce
- 'Ham, Egg & Chips' ham hock, soft boiled egg, mustard mayo and ready salted crisps
- Falafel wrap (V, VE) harissa yoghurt, pickled red cabbage and lettuce

Starters

SEASONAL HOMEMADE SOUP OF THE DAY (V) £6.75 With warm buttered bloomer

YORKSHIRE RARE BREED HAM HOCK TERRINE £7.50 Homemade piccalilli and toasted bloomer

SMOKED WHITBY FISH CAKE £7.50 Locally smoked fish in a delicate fishcake served with homemade tartare sauce

STAAL'S OAK SMOKED SALMON POTATO SALAD £8.75 New potatoes, horseradish crème fresh and winter pickles

WEETWOOD BUBBLE & SQUEAK (V) £7.25 Free range poached egg and homemade brown sauce

MINI TOAD IN THE HOLE £7.50 Award winning Lishman's sausage with rich ale and onion gravy

YORKSHIRE CHARCUTERIE PLATTER £8.75

Pizzas

TRADITIONAL MARGHERITA (V,VEA,HA) £13.50

CLASSIC PEPPERONI £15.00

MUSHROOM (V, VEA) £15.00

VEGETARIAN SPECIAL (V, VEA) £15.00

Peppers, mushrooms, onions and Mozzarella on a rich tomato base, finished with fresh rocket leaves

POLLO £15.00

Garlic and oregano marinated chicken breast on a rich tomato base topped with Mozzarella

PICANTE £15.50

Pepperoni, ham, spicy nduja, chillies and Mozzarella on a rich tomato base

TARTIFLETTE £15.50

Bacon, sliced potato, brie and caramelised onions with garlic and fresh herbs

Classics & Mains

YORKSHIRE BEER BATTERED FISH & CHIPS £22.50 Locally sourced Haddock served with hand cut chips, minted mushy peas and tartare sauce

WEETWOOD DOUBLE BACON CHEESEBURGER £23.50 Two smashed beef patties, burger sauce, pickles, lettuce and tomato, served with fries

TWELVE HOUR LEEDS BEEF BOURGUIGNON £23.50 A classic dish made with local ale, bacon, seasonal vegetables and Thyme dumplings, served with mash

BUTTER CHICKEN MASALA (N) £22.50 Served with rice and naan bread

AWARD-WINNING ILKLEY BANGERS & MASH £22.50 Lishman's sausages, creamy mash with a rich beer and onion gravy

VEGETARIAN COTTAGE PIE (V) £19.50

Yorkshire root vegetables topped with sweet potato mash

A selection of locally sourced artisan charcuterie served with pickles, chutney and bread

Sides

FRENCH FRIES (V,HA) £4.25

HOUSE SALAD (V,VE,HA) £4.95

ONION RINGS (V) £4.50

Vegan (VE) Gluten Free (GF) Vegetarian (V) Contains Nuts (N) Hala Available (HA) Due to our cooking processes and kitchen set up there is still a potential risk of cross-contamination of allergens. Please note, a discretionary 12.5% service charge is added to all of our bills.



CHEF'S STEAK OF THE DAY* £38.50

Thyme baked tomatoes, grilled mushrooms, hand cut chips with your choice of peppercorn, Diane or Béarnaise sauce. *Please ask your server

Desserts

CHEF'S SEASONAL TRIFLE (V) £7.00

Please ask your server for today's flavours

CLASSIC STICKY TOFFEE PUDDING (V) £7.00 With salted caramel sauce and vanilla ice cream

TRADITIONAL CHOCOLATE FONDANT (V) £7.00 With vanilla ice cream



SUNDAY LUNCH MENU Three Courses £27.50 | Two Courses £23.50 | Main Course £18.50

Starters

SMOKED SALMON NEW POTATO SALAD Served with sauce gribiche

HOMEMADE YORKSHIRE ROOT VEGETABLE SOUP (V) Served with crusty bread and butter

HAM HOCK TERRINE Served with Piccalilli, toasted bloomer and salad

WHIPPED GOATS CHEESE & TRUFFLE TARTLET (V) Served with a cracker and endive salad

Mains

ROASTED TOPSIDE OF YORKSHIRE BEEF

ROAST CHICKEN Pigs in blankets & homemade stuffing

ROAST PORK Crackling and homemade stuffing

*All served with homemade Yorkshire pudding, roast potatoes, chunky roasted carrots, savoy cabbage and rich gravy - served family style

YORKSHIRE ROOT VEGETABLE WELLINGTON (VE, N) Served with sauce forestière

Desserts

CHEF'S SEASONAL TRIFLE Please ask your server for today's flavours

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

TRADITIONAL CHOCOLATE FONDANT With vanilla ice cream

HOMEMADE APPLE AND WENSLEYDALE PIE (V) There's a saying in Yorkshire that 'apple pie without cheese is like a kiss without a squeeze'

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. Enjoy our three course Sunday lunch menu for just £27.50 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.



£29.50 per person Including tea or coffee

£34.50 per person Including prosecco

SELECTION OF FINGER SANDWICHES SERVED ON A SELECTION OF LOCAL BREADS

Yorkshire honey roast ham & wholegrain mustard mayonnaise

Wensleydale cheddar cheese & chutney (V)

Chicken & tarragon creamed mayonnaise

Staal's smoked salmon & whipped lemon butter

YORKSHIRE RARE BREED PORK OPEN SAUSAGE ROLL WITH APPLE SAUCE

HOMEMADE PEA, MINT AND RICOTTA TARTLET (V)

FRESHLY BAKED RAISIN SCONES SERVED WITH CORNISH CLOTTED CREAM AND STRAWBERRY PRESERVE

HOMEMADE VORKSHIRE CURD TART CHOCOLATE ORANGE CRÉMEUX TARTLET VORKSHIRE PARKIN WITH BANANA MARSHMALLOW

Vegan (VE) Gluten Free (GF) Vegetarian (V) Contains Nuts (N) e to our cooking processes and kitchen set up there is still a potential risk of cross-contamination of allerger

SERVED WITH YOUR CHOICE OF HEBDEN LOOSE TEA OR COFFEE

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.