

Spring Lunch Menu



Light Bites & Mains

Chef's homemade soup with freshly baked bread (V)	£5.50
Sautéed tender stem broccoli and kale served on a toasted English muffin, poached egg, hollandaise sauce, dill oil, edible flowers and radishes (V)	£11.00
Poached duck egg sautéed asparagus, prosciutto ham, honey and mustard dressing, crispy capers	£12.00
Salmon and smoked haddock fishcake wilted spinach and a sorrel cream sauce, crispy kale	£13.00
Roast tomato cassoulet wild mushrooms, butter beans, tofu and warm bread (V)	£10.00
Whipped feta & sourdough heritage beetroot, olive oil, balsamic	£10.00
Eggs benedict toasted English muffin, two poached eggs, honey roast ham and hollandaise	£8.00
Corn fed chicken breast crushed coriander potatoes, tender stem broccoli, toasted hazelnuts, béarnaise sauce	£14.50
Battered fish of the day triple cooked chips, mushy peas and tartare sauce	£13.00
Weston Burger 6oz British beef burger, cave aged cheddar, brioche bun, gherkin, tomato and coleslaw	£12.95
Steak sandwich homemade sourdough, garlic mushrooms, fries and spring slaw	£12.00

Walled Garden Revival

Over the winter months our Assistant Head Gardener Dan Charlesworth has begun the gradual reintroduction of the kitchen gardens here at Weston. Head Chef Nino and his brigade will start using garden produce on our menus this summer!

Should you require **allergen advice** on any of our dishes please ask a member of the team who will advise you.

Desserts

Banana and toffee cheesecake spiced banana compote, butterscotch sauce	£6.00
Rhubarb frangipane tart toasted almonds, rhubarb ice cream	£6.00
Vanilla panna cotta red berry coulis, Dulce de leche ice cream, meringue pieces	£6.00
Chocolate duo chocolate mousse, chocolate olive oil ganache toasted hazelnuts, shortbread and caramel sauce	£6.00
Affogato espresso, vanilla ice cream, amaretto	£8.00
Granary Deli cheese board homemade chutney, biscuits and grapes	£7.50
Selection of homemade ice creams all our ice creams and sorbets are made in the Granary Grill kitchens - please ask for today's choice	£5.85

Sides

Triple cooked chips or fries	£3.00
Truffled parmesan fries	£3.00
Buttered Jersey Royals	£3.00
Beer battered onion rings	£3.00
Tender stem broccoli, toasted hazelnuts and French dressing	£4.00
Rocket and parmesan salad	£3.00
Peppercorn, béarnaise or hollandaise	£2.00

Weekend Brunch & Sunday Lunch

We serve brunch every weekend from 9.30am - 11.00am. Weekend Brunch includes your choice of brunch dish, tea, coffee or orange juice and admission to the grounds.

On Sundays join us for a delicious roast lunch with all the trimmings!

Served 12noon - 4pm

Two courses £18.00 Three courses £22.00

It's what weekends are made for!



weston-park.com

WHITE WINES

LIGHT & DELICATE

125ml, 175ml, 250ml, Bottle

THE SPEE WAH PINOT GRIGIO

Australia

Fresh and dry with flavours of apples and pears

£4.00 - £6.00 - £8.00 - £24.00

PEZ DE RIO MACEBO \ SAUVIGNON BLANC

Spain

Fresh and aromatic with flavours of apple and pineapple

£3.00 - £4.20 - £6.00 - £18.00

RED WINES

FRUITY & JUICY

125ml, 175ml, 250ml, Bottle

LES NUAGES PINOT NOIR

France

Light yet intense with great redcurrant and spice flavours

£4.50 - £6.75 - £9.00 - £27.00

PEZ DE RIO TEMPRANILLO MERLOT

Spain

Dark cherry and blackcurrant with earthy notes of sweet spice

£4.00 - £5.50 - £7.30 - £22.00

SPY VALLEY PINOT NOIR

New Zealand

Crunchy red cherries with fragrant notes of mocha and lavender

£3.60 - £5.10 - £7.30 - £22.00

ROSE WINES

125ml, 175ml, 250ml, Bottle

PEZ DE RIO GARNACHA \ SYRAH ROSADO

Spain

Dry, crisp and full bodied with red berry flavours

£3.20 - £4.40 - £6.30 - £19.00

THE BULLETIN ZINFANDEL ROSE

USA

Ripe, juicy strawberry flavours with a hint of sweetness

£3.75 - £5.25 - £7.60 - £22.50

BEERS & CIDERS

CHIEFTAN IPA 4.2%

£2.50 - £5.00

PERONI NASTRO AZZURRO 5.1%

£2.50 - £5.00

HOP HOUSE 5%

£2.50 - £5.00

BLACK SHEEP ALE 4.4%

£4.75 (50cl)

AROMATIC & HERBACEOUS

125ml, 175ml, 250ml, Bottle

MAMAKU SAUVIGNON BLANC

New Zealand

Bright and crisp with aromas of gooseberries and tropical flavours

Bottle - £32.00

CAP CETTE PICPOUL DE PINET

France

Citrus and tropical fruit flavours with mineral notes on the finish

Bottle - £35.00

KUDU PLAINS CHENIN BLANC

South Africa

Fresh citrus and peach flavours with a refreshing finish

Bottle - £23.00

SMOOTH & ROUNDED

125ml, 175ml, 250ml, Bottle

CASTILLO CLAVIJO RIOJA CRIANZA

Spain

Aromas of bright red berry fruit balanced by vanilla and spice

£4.50 - £6.75 - £9.00 - £27.00

ARGENTO MALBEC

Argentina

Rich concentrated aromas of black cherries and chocolate notes

Bottle - £26.00

FIZZ

125ml, Bottle

PROSECCO BEL STAR NV

Italy

Soft and fresh with aromas of apples and pears

£5.50 - £32.00

PALMER & CO BRUT RESERVE NV

France

Subtle notes of baked apple, citrus, honey and fine bubbles

£9.50 - £55.00

LAURENT PERRIER BRUT NV

France

Delicate and fresh aromas of citrus and good complexity

Bottle - £70.00

BROOKLYN LAGER 5.2%

£3.95 (35.5cl)

WAINWRIGHT 4.1%

£4.25 50cl

GROLSCH 5%

£4.95 45cl

STELLA ARTOIS 4.6%

£4.50 33cl

OLDFIELD MEDIUM SWEET CIDER 4.8%

Worcestershire

£3.95 50cl

JUICY & FRUIT DRIVEN

125ml, 175ml, 250ml, Bottle

MONTE CLAVIJO WHITE RIOJA

Spain

Citrus and peach notes and a subtle hint of fresh white flowers

Bottle - £21.00

VALDIVIESO CURICO CHARDONNAY

Chile

Ripe tropical fruit flavours with a hint of creamy vanilla

£4.50 - £6.75 - £9.00 - £27.00

GARZON RESERVA VIOGNIER

Uruguay

Rich and smooth with fresh floral notes of apricot and pear

£5.50 - £7.70 - £11.00 - £33.00

RICH & SPICY

125ml, 175ml, 250ml, Bottle

CHATEAU LA CROIX FERRANDAT ST

EMILLION

France

Rich flavours of plums and blackcurrants with gentle spicy notes

Bottle - £40.00

STONE BARN CABERNET SAUVIGNON

USA

Bursting with blackcurrant flavours with hints of cedar wood

Bottle - £32.00

All wines are subject to availability, wherever possible we will recommend alternatives. All spirits are served in quantities of 25ml or multiples thereof.

SOFT DRINKS

HOMEMADE LEMONADE

£3.00

FRESH ORANGE JUICE

£2.90

FARM PRESSED APPLE JUICE

£2.50

LIFE WATER

Still or sparkling 75cl

£2.90

ASPALLS ISABEL'S BERRY CIDER 3.8% Suffolk

£5.00 50cl

ASPALLS DRAUGHT SUFFOLK CIDER 5.5%

Suffolk

£5.00 50cl

BECKS BLUE ALCOHOL FREE LAGER Germany

£2.95 27.5cl

HOBSONS OLD PRICKLY 4.2% Shropshire

£3.95 50cl

OLDFIELD MEDIUM DRY CIDER 4.8%

Worcestershire

£3.95 50cl