



WEETONS

FOOD HALL

www.weetons.com

ALL DAY MENU

Made using the finest, fresh, local ingredients from our Food Hall

Monday to Saturday 8.00 – 16.00

Sunday 9.00 – 15.30

V – Vegetarian, VE – Vegan, GF – Gluten Free

BRUNCH

FRUIT SALAD £5.50 (V, VE, GF)

A delicious fruit salad made with fresh seasonal ingredients

GRANOLA £5.95 (V)

Weetons homemade nutty granola made of oats, dried fruit, nuts & maple syrup. Served with either Greek yoghurt & summer berry compote or Greek yoghurt, fresh banana & chocolate chips

THE WEETONS BREAKFAST SANDWICH £5.95

Grilled dry-cured back bacon or our butchers counter thick pork sausages. Served on buttered white or granary bloomer

THE WEETONS VEGETARIAN BREAKFAST £10.95 (V)

Grilled vegetarian sausages, tarragon mushrooms, grilled tomatoes, baked beans, potato hash & your choice of free-range eggs. Served with white or granary bloomer

THE WEETONS BREAKFAST £11.50 – OUR FAVOURITE

Dry-cured back bacon, butchers counter thick pork sausages, black pudding, tarragon mushrooms, grilled tomatoes, baked beans, potato hash & your choice of free-range egg. Served with white or granary bloomer

EGGS ON TOAST £6.50 (V)

Free-range eggs, poached, fried or scrambled. Served on white or granary bloomer

Add Smashed Avocado £1.95

EGGS BENEDICT £8.95

Roast ham & free-range poached eggs with hollandaise sauce. Served on toasted sourdough

EGGS FLORENTINE £8.95 (V)

Grilled English asparagus, wilted spinach & free-range poached eggs with hollandaise sauce. Served on toasted sourdough

EGGS ROYALE £10.95

Scottish smoked salmon, wilted spinach & free-range poached eggs with hollandaise sauce. Served on toasted sourdough

AMERICAN PANCAKE STACK £9.50 (V, VE Option)

Four American style stacked pancakes, served with your choice of either sliced banana & maple syrup (VE), Greek yoghurt & fruit compote (V) or streaky bacon & maple syrup

SMOKED SALMON & CREAM CHEESE BAGEL £9.50

Scottish smoked salmon, lemon & dill cream cheese, capers & sliced red onion. Served on a toasted seeded bagel

SOUP

SOUP OF THE DAY £6.95

Ask our team for details. Served with white or granary bloomer

LUNCH

BLT £7.95

Dry-cured back bacon, dry-cured streaky bacon, sliced beef tomato, gem lettuce & mayonnaise. Served on white or granary bloomer

FALAFEL FLATBREAD WRAP £9.95 (VE)

Hummus, guacamole, spinach, crumbled falafel, vegan feta, cumin dressing & pomegranate seeds. Served in a white flatbread

ROAST BEEF SANDWICH £9.95

Weetons award winning rare roast beef with horseradish mayonnaise & rocket. Served on white or granary bloomer

THE WEETONS CLUB £9.95

Triple stack of sliced roast turkey, roast ham, mayonnaise, sliced beef tomato & gem lettuce. Served on white or granary bloomer

THE WEETONS ULTIMATE BURGER £14.95 – OUR FAVOURITE

Wagyu beef burger, Weetons rare roast beef served in a toasted brioche bun, loaded with Swiss melted cheese, beef tomato, gem lettuce & onion gravy. Served with French fries & side salad
Double Wagyu burger £3. Add Harrogate Brewing Co. Beer £3.50

PLOUGHMAN'S SHARING BOARD £32.95 – OUR FAVOURITE

A deluxe board for 2 people to share. Our famous scotch egg, pork pie, deli quiche of the day, Harrogate Blue cheese, Wensleydale, chutney, celery sticks, balsamic onions & grapes. Served with toasted baguette

SALAD

CAESAR SALAD £7.95

Gem lettuce, anchovies, croutons, shaved parmesan & Weetons Caesar dressing

Add Chicken £4 or Weetons Rare Roast Beef £6

GREEK SALAD £9.95 (V, VE, GF)

Watermelon, black olives, oregano, mint, tomato, cucumber, red onion, crumbled vegan feta & Weetons dressing

SIDES

French fries £2.95

Sweet potato fries £3.45

Side salad & Weetons Dressing £3.95

EXTRAS

Baked beans, black pudding, butchers counter thick pork sausage, dry-cured back bacon, eggs, Greek yoghurt, grilled tomatoes, potato hash, roast ham, smashed avocado, tarragon mushrooms, toast - £1.95 (each)

Scottish Smoked salmon - £3.95

Gluten free bread - 50p

Daily Specials - Please ask our team or see our specials menus

Only food purchased from our restaurant can be consumed here

Please inform our team of any allergies, intolerances or dietary requirements