

BREAKFAST MENU



BREAKFAST

Bacon or Buttercross sausage brioche 8
tomato relish, brioche bun
Add sliced cheddar 1.5
Add a fried egg 1.5

Weston breakfast 14
Buttercross pork and herb sausage,
back bacon, roasted tomato, flat mushroom,
black pudding, homemade hash brown,
and your choice of eggs.

Eggs florentine
toasted muffin, poached eggs, spinach 11

Eggs benedict
toasted muffin, poached eggs, bacon 12

Eggs royale
toasted muffin, poached eggs, smoked salmon 13

Bacon and cheese omelette 9

Cheese and tomato omelette 7

Smashed avocado, poached egg 10
toasted bloomer, chilli flakes, lime wedge

Smoked salmon, scrambled eggs 12
toasted bloomer, chives

Eggs on toast 7
bloomer bread, eggs – cooked to
your preference

Bloomer Toast 5
jam and butter

Toasted teacake 5
jam and butter

PASTRIES

Pain au raisin 4
Pain au chocolate 4
Croissant, jam and butter 5

AMERICAN STYLE PANCAKES

bacon, maple syrup 7
blueberries, maple syrup 6.5

COCKTAILS

Virgin Mary 5.5
tomato juice, Weston Park spice mix

Bloody Mary 10
vodka, tomato juice, Weston Park spice mix

Mimosa 8.5
prosecco, orange juice

JUICES

Pure pressed orange juice
Weston Park apple juice
Pressed tomato juice
Costa Rican pineapple juice
Colombian mango juice
Pure pressed cranberry juice

HOT DRINKS

Coffee's

Americano, Double Espresso, Latte
Cappuccino, Mocha, Macchiato

Add a shot of syrup

Vanilla, Salted Caramel, Hazelnut

Teas

English Breakfast, Earl Grey, Darjeeling,
Pink Grapefruit, Red Berry, Peppermint,
Chamomile, Green Tea, Apple Loves Mint,
Rooibos, Lemon and Ginger, Mango Tango,
Goji Berry and Pomegranate

Fair Trade Organic Hot Chocolate

All prices include **VAT at 20%** (V) denotes suitable
for vegetarians, not suitable for vegans, cheese may
not be made with vegetable rennet. Our dishes
may contain nuts or trace of nuts. All weights
stated are prior to cooking.



apples
plums
pears
pumpkin
squash
chard
green beans



the Shropshire
ice cream
company



raspberries
gooseberries
mulberries
Spinach
blackberries
fennel



Mr Mayden Cheese 16 miles



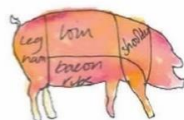
Egg sister Ltd 5 miles



Wrekin Spirit group 12 miles



Bottoms butchers 21 miles



Bread 2 Bake 35 miles



FROM ESTATE TO PLATE

Our Walled Garden and Heritage Orchards produce a rich harvest of fresh fruit, vegetables and herbs cultivated with care and delivered directly to our kitchens each day. We take pride in crafting dishes that showcase the finest seasonal produce, handpicked by our gardeners and thoughtfully prepared by our chefs.

We are dedicated to supporting local artisan producers, these collaborations ensure that every plate we serve is a celebration of the best our region has to offer, combining the flavours of the estate with the passion of local artisans.

tomatoes
peppers
chilli
cucumbers
mushrooms
raspberries
strawberries
runner beans
rhubarb
garlic

