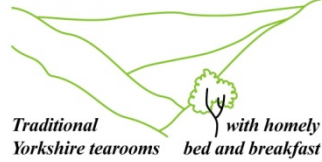


West Winds



*Traditional
Yorkshire tearooms* *with homely
bed and breakfast*

Menu

Table 1

West Winds Yorkshire Tearooms



JG Weston (www.sturnidae.com); Patricia Carroll (www.ascentaspirations.ca); Dennis Parker (www.dennisart.co.uk)

*Please make your selection and
we will come to take your order shortly*

A taste of Yorkshire tradition...
www.westwindsinyorkshire.co.uk

West Winds Specialities

LUXURY YORKSHIRE AFTERNOON TEA

A superb spread drawing on local produce and old recipes, served on a china cake stand with plenty to savour and linger over...

For two to share; £12.40 each person

A selection of tasty freshly cut sandwiches, filled with Yorkshire farm ham with apple and mint jelly, Bolton Abbey or Buckden beef with red onion marmalade, Swaledale Blue cheese with chives or spring onions, and Dales farm eggs with mayonnaise and black pepper, garnished with fresh salad (*organic where possible*) and Yorkshire black pepper crisps

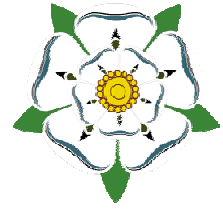
Aga-baked buttered fruit scones, served with strawberry jam, home-made Lythe Valley damson jam, Yorkshire heather honey and plenty of fresh whipped Dales double cream

Yorkshire cakes of the day – enough for two each – selected from Yorkshire curd tart, brandy fruitcake with Wensleydale cheese, Yorkshire parkin, fat rascals, Yorkshire brack, liquorice cake, Yorkshire mint paste and Dales cut-and-come-again cake

Your choice of any tea or coffee from our drinks menu

Presentation box of West Winds chocolate truffles to take home

With ham from Anna's Happy Trotters in East Yorkshire; beef from Bolton Park Farm at Bolton Abbey or Heber Farm in Buckden; cheeses from Swaledale Cheese Company at Richmond and Wensleydale Creamery at Hawes; free-range eggs from Church Farm at Hubberholme or a family small-holding at Skipton; crisps from Yorkshire Crisps in South Yorkshire; jams, jellies and chutneys made here at West Winds or at Stalling Busk; honey from Malton; fresh cream from Grassington; and chocolates specially boxed for West Winds Yorkshire Tearooms by Whitaker's of Skipton



AFTERNOON TEA

An opportunity to select your own Afternoon Tea from our wide range of sandwiches and cakes... *£8.60 per person*

Sandwich filled with Yorkshire farm ham with apple and mint jelly, or Bolton Abbey or Buckden beef with red onion marmalade, or Wensleydale cheese with apple and raisin chutney, or pole and line-caught tuna, or Dales farm eggs with mayonnaise and black pepper, or crisp salad, all served with a salad/fruit garnish (*organic where possible*) and Yorkshire black pepper crisps

Aga-baked buttered fruit scone with home-made Lythe Valley damson jam

Your choice of a cake from the cake cabinet

A pot of House tea or cafetière of House coffee

CREAM TEA

A light but indulgent bite to eat...

£3.50 per person

Aga-baked fruit scone with strawberry jam and fresh whipped Dales double cream

A pot of House tea or cafetière of House coffee

Lunch and High Tea

CELEBRATED PLATE-SIZE YORKSHIRE PUDDINGS

Filled with hotpot of Dales lamb with carrots, onions and celery, served with home-made mint sauce **£8.20**

Filled with casserole of classic winter vegetables in a tomato and herb sauce, sprinkled with fresh herbs
£6.80 (veg)

Filled with three freshly cooked Great Yorkshire sausages (from Anna's Happy Trotters in East Yorkshire) in rich gravy **£6.20**



TRADITIONAL YORKSHIRE HAM AND EGGS

Grilled Yorkshire gammon steak (from Anna's Happy Trotters in East Yorkshire) with two fried eggs (free-range from Church Farm at Hubberholme or a family small-holding at Skipton), fried mushrooms, baked tomato, and potato and apple cakes, accompanied with help-yourself Henderson's Yorkshire Sauce (from Sheffield) and Barjees Spicy Tomato Relish (from Bradford) **£8.60**

NIDDERDALE PHEASANT PIE

An individual pie made with roasted pheasant (from Nidderdale), fresh rosemary, leeks and celery, served with parsnip and carrot cakes, a dish of redcurrant jelly (from Stalling Busk) and a jug of freshly made gravy
£7.60 (standard size); £6.60 (three-quarter size)

CASHEW NUT PIE

An individual pie made with cashew nuts, potatoes, leeks and celery, served with parsnip and carrot cakes, a dish of apple and mint jelly (from Stalling Busk) and a jug of freshly made gravy
£6.80 (standard size); £5.80 (three-quarter size)

GIANT OMELETTES

Three-egg omelette (with free-range eggs from Church Farm at Hubberholme or a Skipton small-holding), filled with farm ham, cheddar cheese or fried mushrooms and served with full salad, home-made coleslaw and fresh herbs from the garden **£6.80 (one filling); £7.10 (two fillings); £7.40 (three fillings) (veg options)**



CHILDREN'S CHOICES

Two small Yorkshire puddings with pork and vegetables **£4.40**

Two small Yorkshire puddings with vegetables in tomato and herb sauce **£3.90 (veg)**

Two small Yorkshire puddings with two Great Yorkshire sausages and gravy **£3.70 (veg)**

Proper roast ham salad **£4.20**

Wallace and Gromit Real Wensleydale salad
£4 (veg)

Lunch and High Tea

FRESH SALADS

Yorkshire five-cheese salad – Swaledale Blue, Wensleydale with Cranberries, Smoked Ribblesdale, Swaledale with chives and garlic and Traditional Wensleydale (or similar selection) (cheeses from Richmond and Hawes), served with full salad (organic where possible), home-made coleslaw, fresh herbs from the garden, freshly buttered home-made haverbread (traditional Dales oatbread) and red onion marmalade (from Stalling Busk) **£7.40 (veg)**

Home-roasted Yorkshire ham (from Anna's Happy Trotters in East Yorkshire) with lavender jelly (from Stalling Busk), served with full salad (organic where possible), home-made coleslaw, fresh herbs from the garden and freshly buttered home-made haverbread (traditional Dales oatbread) **£7.40**

Home-roasted Bolton Abbey or Buckden beef (from Bolton Park Farm at Bolton Abbey or Heber Farm at Buckden) with apricot and walnut chutney (from Stalling Busk), served with full salad (organic where possible), home-made coleslaw, fresh herbs from the garden and freshly buttered home-made haverbread (traditional Dales oatbread) **£7.40**

Home-made quiche (see board for today's choice), served with full salad (organic where possible), home-made coleslaw, fresh herbs from the garden and freshly buttered home-made haverbread (traditional Dales oatbread) **£6.80 (veg)**



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PLATTERS OF FRESHLY CUT SANDWICHES

In granary bread, served with a salad garnish (organic where possible) and Yorkshire black pepper crisps, or on their own. If you would prefer not to have chutney or jelly added to your sandwich, please tell your waitress...

Home-roasted Yorkshire ham (from Anna's Happy Trotters in East Yorkshire) with apple and mint jelly (from Stalling Busk) **£4.60 with garnish/£4.20 without**

Home-roasted Bolton Abbey or Buckden beef (from Bolton Park Farm at Bolton Abbey or Heber Farm at Buckden) with red onion marmalade (from Stalling Busk) **£4.60 with garnish/£4.20 without**

Pole and line-caught tuna with mayonnaise and black pepper **£4.20 with garnish/£3.80 without**

Traditional Wensleydale cheese (from Hawes) with apple and raisin chutney (from Stalling Busk) **£4 with garnish/£3.60 without (veg)**

Egg mayonnaise with black pepper (with free-range eggs from Church Farm at Hubberholme or a Skipton small-holding) **£4 with garnish/£3.60 without (veg)**

Or try a sandwich filled with crisp salad, garnished with fresh fruit **£3.80 with garnish/£3.20 without (veg)**

Desserts, Scones and Cakes

DESSERTS

Rhubarb pie (made with Yorkshire rhubarb from East Ardsley in the Yorkshire Triangle), served with fresh Dales double cream or vanilla ice cream **£3.80**

West Riding pudding, a timeless rich jam and sponge pudding with almonds, served with fresh Dales double cream or vanilla ice cream **£3.80**

Organic fresh fruit salad, made from a selection of mainly organically grown apples, pears, oranges, bananas, pineapple, melon, grapes and kiwis (according to availability), served with fresh Dales double cream **£2.90**, or vanilla ice cream **£2.90**, or in natural fruit juice **£2.20**



YORKSHIRE CAKES

Yorkshire curd tart with currants and a hint of lemon from an old family recipe from the West Riding **£1.90**

Brandy fruitcake, served with a wedge of Traditional Wensleydale cheese **£2.20**

Yorkshire parkin, made with ginger, black treacle and oatmeal from an old family recipe from the West Riding **£1.80**

Yorkshire brack, a rich but fat-free old fashioned teabread, served on its own or spread with butter or delicious Yorkshire heather honey (or both!) **£1.90**

Liquorice cake, made with Wilkinson's Pontefract Cakes and black treacle, topped with chocolate buttercream **£1.90**

Dales cut-and-come-again cake, a deceptively more-ish light fruitcake with a hint of chocolate made to a local recipe, served with a generous dollop of fresh whipped double cream **£2.20**

Fat rascal, a delightful soft rock cake decorated with cherries and almonds **£1.60**

AGA-BAKED SCONES

Fruit scone with strawberry jam and fresh whipped Dales double cream **£2**, or home-made Lythe Valley damson jam and butter **£1.60**, or just butter on its own **£1.20**

SPECIAL TODAY IN THE CAKE CABINET

Deliciously gooey carrot and walnut cake with cream cheese filling and topping **£1.90**

Chocolate cake with a chocolate and strawberry jam filling and a chocolate topping **£1.90**

Chocolate fudge slab, made with crushed biscuits and raisins, and topped with solid chocolate **£1.70**

Gluten-free Victoria sponge cake with a hint of banana and a filling of strawberry jam and butter cream **£2**

Traditional baked egg custard tart **£1.80**

Farmhouse flapjack, made with oats and plenty of golden syrup **£1.50**

Hot and Cold Drinks

HOUSE TEA AND COFFEE

Pot of Imporient tea with extra hot water... a good all-round, refreshing Fairtrade tea **£1.50 per person**

Cafetière of Café Direct ground coffee... a medium roast Fairtrade coffee from Latin America, with milk **£1.70 per person** or fresh Dales cream **£1.90 per person**



SPECIALITY TEAS

Pot of Assam tea... a deep amber tea, strong and malty **£1.70 per person**

Pot of Darjeeling tea... a pale tea, delicate and fresh **£1.70 per person**

Pot of Lapsang Souchon tea... a golden tea, strong and smokey in character **£1.70 per person**

Pot of Rooibos tea... South African organic tea, caffeine-free and high in anti-oxidants **£1.70 per person**

Pot of Earl Grey tea... a pale golden tea, flavoured with bergamot, with lemon slices **£1.80 per person**

Pot of decaffeinated breakfast tea **£1.70 per person**

Pot of green tea **£1.50 per person**

Pot of peppermint tea **£1.50 per person**

Pot of camomile tea **£1.50 per person**

SPECIALITY COFFEES

Cafetière of Café Direct Kilimanjaro ground coffee... a lively and bright Fairtrade coffee from Tanzania with a clean flavour, with milk **£1.90 per person** or fresh Dales cream **£2.10 per person**

Cafetière of Grumpy Mule Sumatra ground coffee... a full bodied and smooth organic Fairtrade coffee from Indonesia, with milk **£1.90 per person** or fresh Dales cream **£2.10 per person**

Cafetière of decaffeinated ground coffee, with milk **£1.90 per person** or fresh Dales cream **£2.10 per person**

HOT MILKY DRINKS

Cup of organic Green and Blacks hot chocolate **£1.60**

Cup of powdered coffee made with hot milk **£1.50**

COLD REFRESHERS

Bottle of Fentiman's rose lemonade, ginger beer or dandelion and burdock **£1.80**

Glass of Glendale Ginger (non-alcoholic ginger wine from Reeth) **£1.90**

Bottle of elderflower pressé **£1.70**

Glass of organic Belvoir lemonade **£1.40**

Glass of orange juice **£1.50**

Glass of Coca Cola (regular or diet) **80p**



All our puddings, cakes, scones and pastries are home-made here at West Winds using vegetable and dairy products only

We do our best to use local (including home-grown), organic, in-season and Fairtrade produce whenever possible

Our food may contain nuts, gluten, dairy products or other allergens; please do not hesitate to ask for dietary advice

For a healthier option, please ask for low-fat vegetable spread instead of butter

Please note that use of specific ingredients for our dishes is inevitably subject to availability and sometimes we need to substitute alternatives; we will let you know when you order if the origin of ingredients differs from that indicated on the menu

Illustrations shown within this menu are for decorative purposes only and do not necessarily represent precise ingredients, recipes, origins of produce or the settings in which particular dishes might be served



Yorkshire Dales
National Park

We're right at the heart of the
Yorkshire Dales National Park



We're on the
Dales Way



We're on the route of
Alfred Wainwright's
Pennine Journey



We're on the
Lady Anne Clifford
Way



We're on the
Yorkshire Dales Inn Way



We were shortlisted for the
Taste of Yorkshire Award 2009



We're in the Organic
Places to Stay Guide



We're part of the
Deliciously Yorkshire
local food movement



We use Fairtrade
ingredients
whenever we can



We support the Soil Association's
campaign for organic food and
use as much organic produce
as we can



We support the Yorkshire Dales
Millennium Trust



We support the
Yorkshire Wildlife Trust



We support the
Yorkshire Ridings
Society



We support the
Yorkshire Dialect
Society



We support the
Yorkshire Dales Society

West Winds



Thank you for visiting West Winds
We hope to see you again soon...

Lynn, Elsie, Sarah, Sophie and Stephen

West Winds Yorkshire Tearooms