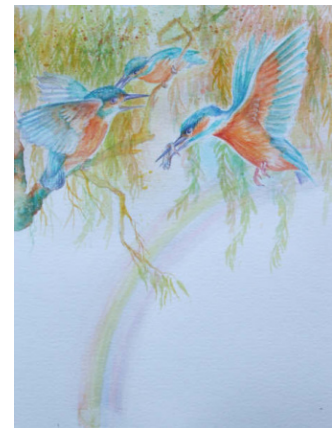




Summat ter Eyt or Sup?
(Something to Eat or Drink?)

Table Yan (Table One)

West Winds Yorksher Teea'ahse



Yorkshire Dialect is not a single language but a whole family of languages. This menu attempts to pick out the highlights of dialect from across Yorkshire, mainly from the **West Riding** group of local dialects (**blue** or **black**) but with additional words from the **North and East Riding** groups of local dialects (**green**). **Standard English** is given in **brown**!



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

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

Sit Thissen Dahn, Lad!

Fost, welcome ter West Winds wheear wi welcome laḁs, lasses, childer an' iiven lahle bairns inter us **yamley** teea'ahse! First, welcome to West Winds where we welcome men, women, children and even babies into our homely tearoom! Gurt welcome ter thee when tha's leeted on West Winds. A special welcome to you if you've just discovered West Winds.

Com thi ways in, especially when tha's jiggered, nithered, stalled, clemmed or 'errin'-guttet. Come on in, especially if you're tired, cold, fed-up, hungry and thirsty, or malnourished. Theeare's nowt so queer than fowks (oft iiven wersens) bud awl on yer's reet welcome 'ere – fowks 'at's flibberty-gibbet an' dawky, an' fowks 'at's manky an' clarty after ther's rammle'd. Everyone's a bit different (often even ourselves) but all of you are very welcome here – those who are eccentric and over-dressed, and those who are untidy and dirty after they've been for a walk. Bud fowk 'at's druffen as fuzsock, unbethink. **Thoo mun gang tiv** 'Ahse. But people who are drunk as a donkey, think again. You must go to Hawes. 'Ahse i' ill-thriven an' aflunters tahn ower t'moss an' inter Yoredill. Hawes is a backward town in a state of disorder over the peat bog and into Wensleydale. Wi reckon nowt ter 'Ahse fowks. We don't think much of Hawes people. The're nawther use ner ornament. They're neither use nor ornament. **Ther speeak tommy** an' monny on 'em's kay-legged. They talk nonsense and many of them are knock-kneed. Wi wor telled 'at fowks 'at belong theeare's oft born wi' **tither** heeads! We were told that people there are often born with three heads!

Onnyrooaḁs, sit thissen dahn, laḁ! **Sit thissel doon, lass!** Anyway, sit yourself down. Doff thi coat. Take off your coat. Fowks 'at's reet jiggered, **soos thissel on cratch** or 'appen t'flear! People who are really tired can flop down on a chair by the fire or perhaps the floor! Ass when tha mun 'ave wishins. Ask if you need cushions.

Bide a while. **Stay a while.** Yammer an' yocken awl t'afternoon – tha knaws teea-ahse welcomes slack-jacks. Chat and eat all afternoon – you know a tearoom welcomes lazy people. An' brussen-guttet fowks! And greedy people!

An' wi'll fetch thee reet real **scran**. And we'll bring you some really good food. Tha'll niiver eyt nooa cagmag's 'ere, nooa chitlins, nooa ket an' nowt scoddy ner reeasty. You'll never eat fatty or gristly meat here, no pig entrails, no rubbish and nothing meagre or rancid. Sither at us menu afooare tha order. Take a look at our menu before you order. Order ought bud think on: wi dooant do nerks! Order anything but remember: we don't do chips!

Eyt bitin'-on or when tha wants summat **mair**, eyt full mess asteed. Eat a snack or if you want something more than this, eat a full meal instead. 'Appen summat jam-pot meyt? Perhaps something vegetarian? Tha mun seeuit thissen. You must please yourself. An' tha knaws theeare's moony tantattlins yonder ter eyt at-after! And you know there are lots of cakes over there to eat afterwards! Try **yan**, nay **tean**, nay **tither** on 'em... Try one, no two, no three of them...

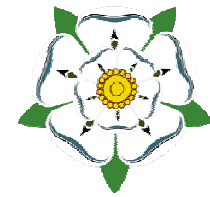
'As-ta choozen thi jock? Have you chosen your food? Atta ridy? Are you ready? Atta sewer? Are you sure? **Shoot** an' wi'll tak thi order reet sharp. Call out and we'll take your order really quickly. 'Ahsummivver, when wi're moithered, nattered or awl o' a fullock an' arsy-tarsy, wait on. However, if we're flustered, irritated or in a muddle and topsy-turvy, do wait. An' when thi order coms, wire in an' ge'i'e'en sharp! And when your order comes, tuck in and get it eaten quickly! Guttle on us jock an' slocken thissen wi' us teea... Feast on our food and quench your thirst with our tea...

West Riding dialect in black; North or East Riding dialect in green; Standard English in brown

West Winds Specialities

CHAMPION YORKSHER AFTERNOON TEEA

A **despert** real spread allus on dainsh china **ceeak-stand** wi' fairish jock fer **tean** ter go shags, savour an' abide over. It caps owt, ah seer! Fer **tean** ter go shags... £24.80 **tiv tean**



Foison o' fresh cutten carse cake butties wi' Yorksher **yam-coddled** **dacky-meyt** wi' apple an' mint jelly, Whardill **yam-coddled** kye-meyt wi' red onion marmalade, Smoked Richmond cheese wi' basil, an' eggs wi' chives, mayonnaise an' black pepper atwixt, wi' **smopple** hauf salad (*organic when wi 'as gat 'em*) an' Yorksher black pepper crisps



Yivven-coddled fruit scons clamed wi' butter, wi' strawberry jam, 'oam-med goosegog jam, Yorksher honey an' whipped Dales double cream

'Oam-med Yorksher **ceeaks** o' t'day, appen **Yorksher crud chissocks**, brandy spicecake wi' Yoredill cheese, Yorksher moggie, fat rascal, Yorksher brack, Promfret Spanish **ceeak**, Dales cutten-an'-com-ageean **ceeak** or Yorksher mint pasty – enough fer **tean** apiece

Onny o' us tea or coffee. An' *tha can sup ageean when tha's reet clagged!*

Dainsch box o' gradely Skipton chocolate spice ter tek 'oam

Wi' dacky-meyt fra Anna's Happy Trotters i' East Riding; kye-meyt fra Bolton Park Farm at Bolton Abbey; cheese med at Richmond an' 'Ahse; free-range eggs fra Church Farm at 'Ubberrum or Skipton; yarbs fra us garden; crisps med at Yorksher Crisps i' saht h o' West Ridin'; jams, jellies an' chutneys med 'ere at West Winds or at Stalling Busk; honey fra Malton; cream fra Gerston; an' chocolate spice boxed fer West Winds an' med bi Whitaker's thru Skipton

AFTERNOON TEEA

Thi chonce ter choose thi Afternoon Tea thissen fra us range o' butties, Yorksher **ceeaks** an' tantattlins... £8.60 **tiv yan**

Fresh cutten carse cake butty wi' Yorksher **yam-coddled** **dacky-meyt** wi' apple an' mint jelly, or Whardill **yam-coddled** kye-meat wi' red onion marmalade, or tuna wi' mayonnaise an' parsley, or Yoredill cheese wi' apple an' raisin chutney, or eggs wi' mayonnaise, chives an' black pepper atwixt, wi' **smopple** hauf salad (*organic when wi 'as gat 'em*) an' Yorksher black pepper crisps

Yivven-coddled fruit scon clamed wi' butter, wi' 'oam-med goosegog jam

Onny Yorksher **ceeak** or tantattlin fra t'cake cabinet

Pot o' 'ahse tea or coffee

CREAM TEEA

A reet conny bitin'-on...
£3.50 **tiv yan**

Yivven-coddled fruit scon clamed wi' butter, strawberry jam an' whipped Dales double cream

Pot o' 'ahse tea or coffee

West Winds Specialities

LUXURY YORKSHIRE AFTERNOON TEA

A really good spread always on a dainty china cake stand with plenty of food for two to share, savour and linger over. It beats anything, it really does! *For two to share... £24.80 for two*

Plenty of freshly cut brown bread sandwiches with Yorkshire home-roasted ham with apple and mint jelly, Wharfedale home-roasted beef with red onion marmalade, Smoked Richmond cheese with basil, and eggs with chives, mayonnaise and black pepper as fillings, with crisp salad garnish (*organic where available*) and Yorkshire black pepper crisps

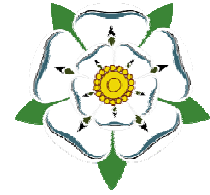
Oven-baked fruit scones spread with butter, with strawberry jam, home-made gooseberry jam, Yorkshire honey and whipped Dales double cream

Home-made Yorkshire cakes of the day, perhaps Yorkshire curd tart, brandy fruitcake with Wensleydale cheese, Yorkshire parkin, fat rascal, Yorkshire brack, Pontefract liquorice cake, Dales cut-and-come-again cake or Yorkshire mint pasty – enough for two each

Any of our teas or coffees. And you can have a refill if you're very thirsty!

Dainty box of fine Skipton chocolates to take home

With ham from Anna's Happy Trotters in East Yorkshire; beef from Bolton Park Farm at Bolton Abbey; cheeses made at Richmond and Hawes; free-range eggs from Church Farm at Hubberholme or Skipton; herbs from our garden; crisps made at Yorkshire Crisps in South Yorkshire; jams, jellies and chutneys made here at West Winds or at Stalling Busk; honey from Malton; cream from Grassington; and chocolates boxed for West Winds and made by Whitaker's from Skipton



AFTERNOON TEA

Your chance to choose your own Afternoon Tea yourself from our range of sandwiches, Yorkshire cakes and fancies... *£8.60 for one*

Freshly made brown bread sandwich with Yorkshire home-roasted ham with apple and mint jelly, or Wharfedale home-roasted beef with red onion marmalade, or tuna with mayonnaise and parsley, or Wensleydale cheese with apple and raisin chutney, or eggs with mayonnaise, chives and black pepper as fillings, with crisp salad garnish (*organic where available*) and Yorkshire black pepper crisps

Oven-baked fruit scone spread with butter, with home-made gooseberry jam

Any Yorkshire cake or fancy from the cake cabinet

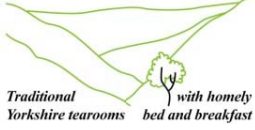
Pot of House tea or coffee

CREAM TEA

A very nice snack... *£3.50 for one*

Oven-baked fruit scone spread with butter, strawberry jam and whipped Dales double cream

Pot of House tea or coffee



Bitin'-ons, Dinner, Afternoon Teea an' High Teea

GRAND AN' GURT YORKSHER PUDDIN'S

Wiv Whardill lamb 'otpot (wi' meyt fra Grange Farm at Linton; nooa cagmag!), pertaties, carrots, onions, celery, broon gravy an' 'oam-med mint sauce (fra us garden) £8.40

Wiv casserole o' reet proper vegetables – likelins cauliflower, celery, onions, carrots, tunnips an' leeks – cree'd i' us gurt pot wi' tomato an' yarb sauce, degged wi' coriander (fra us garden) £7.20 (jam-pot meyt)

Wiv tither Great Yorksher sausage (fra Anna's Happy Trotters i' East Riding) an' lithe'd broon gravy, degged wi' mint (fra us garden) £6.20



AUD-FARRANT YORKSHER DACKY-MEYT AN' EGGS

Grilled collop o' Yorksher dacky-meyt (fra Anna's Happy Trotters i' East Riding; nut razzled wi' hope), anenst tean fried egg (free-range fra Church Farm at 'Ubberrum or Skipton; conny an' yoller an' nowt addled!), fried mushrooms, yivvin-coddled tomato an' pertatie an' apple ceeaks, wi' Henderson's Yorksher Sauce (fra Sheffield). Dooant let it go storkened... £8.60

WHARDILL RABBIT AN' JUNIPER PIE

Bobby-dazzler pie (med wi' champion meyt fra Kilhsey Park Estate, so eyt up an' nooa orts!), yam-coddled iv oor yivvin, wi' juniper berries, rosemary, celery an' leeks, served wi' parsnip an' carrot ceeaks, pot o' redcurrant jelly (fra Stalling Busk) an' jug o' fresh med lith'd broon gravy an' all £8.40 (gurt); £7.40 (lahle)

CASHEW NUT PIE

Pie med wi' cashew nuts, lovage (fra us garden), pertaties, leeks an' celery, wi' parsnip an' carrot ceeaks, pot o' apple an' mint jelly (fra Stalling Busk) an' jug o' fresh med lith'd broon gravy an' all £7.20 (gurt); £6.20 (lahle) (jam-pot meyt)

GURT YARB OMELETTES

Tither-egg omelette (wi' botched free-range eggs fra Church Farm at 'Ubberrum or Skipton; conny an' yoller an' nowt addled!) wi' yarbs (fra us garden), wi' Yorksher dacky-meyt, Cheddar cheese or mushrooms atwixt, anenst gurt salad (awl maks an' manders an' organic when wi' as gat 'em), an' wi' 'oam-med coleslaw an' yarbs (fra us garden) an' all £6.90 (yan fillin); £7.20 (tean fillin); £7.50 (tither fillin) (jam-pot meyt chance)



CHILDER'S CHOICES (LAHLE MESS)

Tean bairn Yorksher puddin' wi' Dales lamb 'otpot £4.40

Tean bairn Yorksher puddin' wi' vegetables i' tomato an' yarb sauce £4 (jam-pot meyt)

Tean bairn Yorksher puddin' wi' tean Great Yorksher sausage an' broon gravy £3.80

Proper yivvin-coddled dacky-meyt salad £4.20

Wallace an' Gromit Yordill cheese salad £4 (jam-pot meyt)

Snacks, Lunch, Afternoon Tea and High Tea

CELEBRATED AND LARGE YORKSHIRE PUDDINGS

With Dales lamb hotpot (with meat from Grange Farm of Linton; no poor quality meat!), potatoes, carrots, onions, celery, brown gravy and home-made mint sauce (from our garden) **£8.40**

With casserole of proper vegetables – likely cauliflower, celery, onions, carrots, turnips and leeks – simmered in our large pot with tomato and herb sauce, sprinkled with coriander (from our garden) **£7.20 (veg)**

With three Great Yorkshire sausages (from Anna's Happy Trotters in East Yorkshire) and thick brown gravy, sprinkled with mint (from our garden) **£6.20**



TRADITIONAL YORKSHIRE HAM AND EGGS

Grilled thick slice of Yorkshire gammon (from Anna's Happy Trotters in East Yorkshire; not burnt we hope) next to two fried eggs (free-range from Church Farm of Hubberholme or Skipton; pretty and yellow with no bad ones!), fried mushrooms, oven-baked tomato and potato and apple cakes, with Henderson's Yorkshire Sauce (from Sheffield). Don't let it go cold and greasy... **£8.60**

WHARFEDALE RABBIT AND JUNIPER PIE

Very special pie (made with first class meat from Kilnsey Park Estate, so eat up and no left-overs!), home-roasted in our oven, with juniper berries, rosemary, celery and leeks, served with parsnip and carrot cakes, a dish of redcurrant jelly (from Stalling Busk) and a jug of freshly made thick brown gravy as well **£8.40 (large); £7.40 (small)**

CASHEW NUT PIE

Pie made with cashew nuts, lovage (from our garden), potatoes, leeks and celery, with parsnip and carrot cakes, a dish of apple and mint jelly (from Stalling Busk) and a jug of freshly made thick brown gravy as well **£7.20 (large); £6.20 (small) (veg)**

GIANT HERB OMELETTES

Three-egg omelette (with beaten free-range eggs from Church Farm of Hubberholme or Skipton; pretty and yellow with no bad ones!) with herbs (from our garden), with Yorkshire ham, Cheddar cheese or mushroom filling, next to a large salad (all sorts of things and organic where available) and with home-made coleslaw and herbs (from our garden) as well **£6.90 (one filling); £7.20 (two fillings); £7.50 (three fillings) (veg options)**



CHILDREN'S CHOICES (SMALL MEALS)

Two baby Yorkshire puddings with Dales lamb hotpot **£4.40**

Two baby Yorkshire puddings with vegetables in a tomato and herb sauce **£4 (veg)**

Two baby Yorkshire puddings with two Great Yorkshire sausages and brown gravy **£3.80**

Proper oven-roasted ham salad **£4.20**

Wallace and Gromit Wensleydale cheese salad **£4 (veg)**

Bitin'-ons, Dinner, Afternoon Teea an' High Teea

GURT SALADS

Yam-coddled Yorksher dacky-meyt (fra Anna's Happy Trotters i' East Riding), served wi' gurt salad (*awl maks an' manders* an' organic when wi' as gat 'em), 'ooam-med coleslaw wi' cabbish, yarbs (fra us garden), 'ooam-med 'avverbread clamed wi' yarb butter, an' lavender jelly (fra Stalling Busk) an' all £7.40

Yam-coddled Whardill kye-meyt (fra Bolton Park Farm), served wi' gurt salad (*awl maks an' manders* an' organic when wi' as gat 'em), 'ooam-med coleslaw wi' cabbish, yarbs (fra us garden), 'ooam-med 'avverbread clamed wi' yarb butter, an' apricot an' walnut chutney (fra Stalling Busk) an' all £7.40

Yorksher pip-cheese salad – shives o' Swardill Blew an' Smoked Richmond (fra Richmond), Yordill wi' Ginger an' aud farrant Yordill (fra 'Ahse) an' Yorksher Fine Fettle (fra Thirsk) (*yan or tean melch an' yan or tean strang bud noan wengby*), served wi' gurt salad (*awl maks an' manders* an' organic when wi' as gat 'em), 'ooam-med coleslaw wi' cabbish, yarbs (fra us garden), 'ooam-med 'avverbread clamed wi' yarb butter, an' red onion marmalade (fra Stalling Busk) an' all £7.40 (jam-pot meyt)

Quiche, med wi' chard, sage, rosemary an' thyme (fra us garden), served wi' gurt salad (*awl maks an' manders* an' organic when wi' as gat 'em), 'ooam-med coleslaw wi' cabbish, yarbs (fra us garden) an' 'ooam-med 'avverbread clamed wi' yarb butter £7 (jam-pot meyt)



PLATTERS O' FRESH CUTTEN BUTTIES

Atwixt carse cake, anenst smopple hauf salad (organic when wi' as gat 'em) an' Yorksher black pepper crisps, or wivoot salad an' crisps. When tha durnst eyt chutney or jelly or tha's dahn on salad an' crisps, ass thi jock-lass ter tell t'kitchen-lass...

Yam-coddled Yorksher dacky-meyt (fra Anna's Happy Trotters i' East Riding) wi' apple an' mint jelly (fra Stalling Busk) £4.60 wi' hauf salad/£4.20 wivoot

Yam-coddled Whardill kye-meyt (fra Bolton Park Farm) wi' red onion marmalade (fra Stalling Busk) £4.60 wi' hauf salad/£4.20 wivoot

Tuna wi' parsley (fra us garden), mayonnaise an' black pepper (rod an' line ta'en; reet wildlife-friendly) £4.40 wi' hauf salad/£4 wivoot

Yordill cheese (fra 'Ahse) wi' apple an' raisin chutney (fra Stalling Busk) £4.20 wi' hauf salad/£4 wivoot (jam-pot meyt)

Egg mayonnaise wi' chives (fra us garden) an' black pepper (wi' free-range eggs fra Church Farm at 'Ubberrum or Skipton, conny an' yoller an' nowt addled!) £4.20 wi' hauf salad/£3.80 wivoot (jam-pot meyt)

Or eyt butty wi' smopple salad atwixt £4 wi' hauf fruit salad/£3.60 wivoot (jam-pot meyt)

Snacks, Lunch, Afternoon Tea and High Tea

LARGE SALADS

Home-roasted Yorkshire ham (from Anna's Happy Trotters in East Yorkshire), served with large salad (all sorts of things and organic where available), home-made coleslaw, herbs (from our garden), home-made oatbread spread with herb butter, and lavender jelly (from Stalling Busk) as well £7.40

Home-roasted Wharfedale beef (from Bolton Park Farm), served with large salad (all sorts of things and organic where available), home-made coleslaw, fresh herbs from our garden, home-made oatbread spread with herb butter, and apricot and walnut chutney (from Stalling Busk) as well £7.40

Yorkshire five-cheese salad – slices of Swaledale Blue and Smoked Richmond (from Richmond), Wensleydale with Ginger and Traditional Wensleydale (from Hawes) and Yorkshire Fine Fettle (from Thirsk) (one or two mild and one or two strong but none hard or leathery), served with large salad (all sorts of things and organic where available), home-made coleslaw, herbs (from our garden), home-made oatbread spread with herb butter, and red onion marmalade (from Stalling Busk) as well £7.40 (veg)

Quiche, made with chard, sage, rosemary and thyme (from our garden), served with large salad (all sorts of things and organic where available), home-made coleslaw, herbs (from our garden) and home-made oatbread spread with herb butter £7 (veg)



PLATTERS OF FRESHLY CUT SANDWICHES

Between brown bread, next to crisp salad garnish (organic where available) and Yorkshire black pepper crisps, or without salad and crisps. If you dare not eat chutney or jelly or you don't like salad and crisps, ask your waitress to tell the kitchen maid...

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

Home-roasted Wharfedale beef (from Bolton Park Farm) with red onion marmalade (from Stalling Busk) £4.60 with salad garnish/£4.20 without

Tuna with parsley (from our garden), mayonnaise and black pepper (rod and line caught; very wildlife-friendly) £4.40 with salad garnish/£4 without

Wensleydale cheese (from Hawes) with apple and raisin chutney (from Stalling Busk) £4.20 with salad garnish/£3.80 without (veg)

Egg mayonnaise with chives (from our garden) and black pepper (with free-range eggs from Church Farm at Hubberholme or Skipton, pretty and yellow with no bad ones!) £4.20 with salad garnish/£3.80 without (veg)

Or eat a sandwich with a crisp salad filling £4 with fruit garnish/£3.80 without (veg)

Puddin's, Scons, Yorksher Ceeaks an' Tantattlins

PUDDIN'S

Goosegog pie (med wi' goosegogs fra Gerston, sluffed at Buckden) wi' awther Dales double cream or Brymor vanilla ice cream (fra Jervaulx i' Yordill) £3.80

West Ridin' puddin', rich jam an' sponge puddin' wi' almonds, wi' awther Dales double cream or Brymor vanilla ice cream (fra Jervaulx i' Yordill) £3.80

Fresh fruit salad (nooa cowks!), likelins med wi' meeastlins organically grown apples, pears, oranges, bananas, pineapple, melon, grapes an' kiwis (according ter when wi' 'as gat 'em), wi' Dales double cream £2.90, or Brymor vanilla ice cream (fra Jervaulx i' Yordill) £2.90, or in natural fruit juice asteead £2.20

Brymor ice cream triple, wi' gert dollops o' tither sort (med at Jervaulx i' Yordill): Chocoholic, Wild Cherry an' Vanilla £2.80



AUD-FARRANT YORKSHER CEEAKS

Yorksher crud chissocks, weyky bud nut mawmy, wi' curns an' degged wi' lemon, fra owd West Ridin' recipe £1.90

Brandy spicecake wi' shive o' Yordill cheese £2.20

Yorkshire moggie, med wi' ginger, black traycle an' wots, fra owd West Ridin' recipe £1.80

Fat rascal, champion soft rock ceeak wi' cherries an' almonds £1.70

Pomfret Spanish ceeak, med wi' Wilkinson's Pomfret Ceeaks an' black traycle, an' wi' chocolate buttercream aboon. A real bit o' Yorksher 'istory – it is that! £1.90

OWEN-CODDLED SCONS

Fruit scon clamed wi' strawberry jam an' whipped Dales double cream £2, or 'ooam-med goosegog jam an' butter £1.60, or nobbut butter £1.20

CHAMPION TANTATTLINS

Flawn £1.80

Coffee ceeak, wi' coffee butter cream atwixt an' aboon £1.90

Victoria sponge ceeak wi' nooa gluten, wi' strawberry jam an' butter cream atwixt £2

Chocolate fudge slab, med wi' brokken biscuits an' raisins, an' wi' chocolate aboon £1.70

Puddings, Scones, Yorkshire Cakes and Fancy Cakes

PUDDINGS

Gooseberry pie (made with gooseberries from Grassington, topped and tailed at Buckden), with either Dales double cream or Brymor vanilla ice cream (from Jervaulx in Wensleydale) **£3.80**

West Riding pudding, a rich jam and sponge pudding with almonds, with either Dales double cream or Brymor vanilla ice cream (from Jervaulx in Wensleydale) **£3.80**

Fresh fruit salad (no corky bits!), likely made with mostly organically grown apples, pears, oranges, bananas, pineapple, melon, grapes and kiwis (according to availability), with Dales double cream **£2.90**, or Brymor vanilla ice cream (from Jervaulx in Wensleydale) **£2.90**, or in natural fruit juice instead **£2.20**

Brymor ice cream triple, with large scoops of three flavours (made at Jervaulx in Wensleydale): Chocoholic, Wild Cherry and Vanilla **£2.80**



TRADITIONAL YORKSHIRE CAKES

Yorkshire curd tart, moist but not undercooked, with currants and sprinkled with lemon, from an old West Yorkshire recipe **£1.90**

Brandy fruitcake with a slice of Wensleydale cheese **£2.20**

Yorkshire parkin, made with ginger, black treacle and oats, from an old West Yorkshire recipe **£1.80**

Fat rascal, an excellent soft rock cake with cherries and almonds **£1.70**

Pontefract liquorice cake, made with Wilkinson's Pontefract cakes and black treacle, and with chocolate buttercream topping. A great piece of Yorkshire history – it really is! **£1.90**

OVEN-BAKED SCONES

Fruit scone spread with strawberry jam and whipped Dales double cream **£2**, or home-made gooseberry jam and butter **£1.60**, or just butter **£1.20**

SPECIAL FANCY CAKES

Custard tart **£1.80**

Coffee cake, with coffee butter cream filling and topping **£1.90**

Victoria sponge cake with no gluten, with strawberry jam and butter cream filling **£2**

Chocolate fudge slab, made with broken biscuits and raisins, and with a chocolate topping **£1.70**

'Ot an' Cowd Drinks

'AHSE TEEA AN' COFFEE

Pot o' Imporiant teea, *despert real an' strang*, nowt waller, wi' extra watter... *grand all-round, refreshing Fairtrade teea* (mind *thoo dooant sluther* or *thoo'll be up Dicky's meadow!*) *£1.50 tiv yan*

Cafetière o' fresh med Café Direct meshed coffee... *medium coddled Fairtrade coffee fra Latin America* wi' hauf-blue bob milk *£1.70 tiv yan* or wi' Dales cream *£1.90 tiv yan*



SPECIALITY TEEAS

Pot o' Assam teea... *deep amber teea, strang an' malty* *£1.70 tiv yan*

Pot o' Darjeeling teea... *pale teea, delicate an' fresh* *£1.70 tiv yan*

Pot o' Lapsang Souchon teea... *golden teea, strang an' reeky* *£1.70 tiv yan*

Pot o' Rooibos teea... *South African organic teea, nooa caffeine bud mickle anti-oxidants* *£1.70 tiv yan*

Pot o' Earl Grey teea... *pale golden teea, flavoured wi' bergamot, wi' shivers o' lemon* *£1.80 tiv yan*

Pot o' decaffeinated breakfast teea *£1.70 tiv yan*

Pot o' green teea, peppermint teea or chamomile teea *£1.50 tiv yan*

SPECIALITY COFFEES

Cafetière o' Café Direct Kilimanjaro meshed coffee... *lively an' bright Fairtrade coffee fra Tanzania* wi' *clean flavour*, wi' hauf-blue bob milk *£1.90 tiv yan* or wi' Dales cream *£2.10 tiv yan*

Cafetière o' Grumpy Mule Sumatra meshed coffee... *full bodied an' snod organic Fairtrade coffee fra Indonesia*, wi' hauf-blue bob milk *£1.90 tiv yan* or wi' Dales cream *£2.10 tiv yan*

Cafetière o' decaffeinated meshed coffee, wi' hauf-blue bob milk *£1.90 tiv yan* or wi' Dales cream *£2.10 tiv yan*

YAT MILKY DRINKS

Cup o' snod Green an' Blacks *yat chocolate* *£1.60*

Cup o' powdered coffee med *wiv yat milk* *£1.50*

COWD REFRESHERS AN' POP

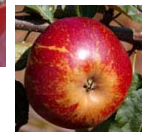
Bottle o' Fentiman's rose lemonade, ginger *yal* or dandelion an' burdock *£1.80*

Gill o' Glendale Ginger (*fra Reeth, nowt alcoholic*) *£1.90*

Bottle o' bottery pressé *£1.70*

Gill o' orange or apple juice *£1.50*

Gill o' Coca Cola (*regular or diet*) *80p*



Hot and Cold Drinks

HOUSE TEA AND COFFEE

Pot of Imporient tea, extremely good and strong, nothing weak, with extra water... a good all-round, refreshing Fairtrade tea (mind you don't pour it badly or you'll get in a right mess) **£1.50** for one

Cafetière of freshly made Café Direct ground coffee... medium roasted Fairtrade coffee from Latin America with semi-skimmed milk **£1.70** for one or with Dales cream **£1.90** for one



SPECIALITY TEAS

Pot o' Assam tea... a deep amber tea, strong and malty **£1.70** for one

Pot of Darjeeling tea... a pale tea, delicate and fresh **£1.70** for one

Pot of Lapsang Souchon tea... a golden tea, strong and smoky **£1.70** for one

Pot of Rooibos tea... a South African organic tea, caffeine-free but high in anti-oxidants **£1.70** for one

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

Pot of decaffeinated breakfast tea **£1.70** for one

Pot of green tea or peppermint tea or chamomile tea **£1.50** for one

SPECIALITY COFFEES

Cafetière of Café Direct Kilimanjaro ground coffee... lively and bright Fairtrade coffee from Tanzania with a clean flavour, with semi-skimmed milk **£1.90** for one or with Dales cream **£2.10** for one

Cafetière of Grumpy Mule Sumatra ground coffee... full bodied and smooth organic Fairtrade coffee from Indonesia, with semi-skimmed milk **£1.90** for one or with Dales cream **£2.10** for one

Cafetière of decaffeinated ground coffee, with semi-skimmed milk **£1.90** for one or with Dales cream **£2.10** for one

HOT MILKY DRINKS

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

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

COLD REFRESHERS AND FIZZY DRINKS

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

Glass of Glendale Ginger (from Reeth, nothing alcoholic) **£1.90**

Bottle of elderflower pressé **£1.70**

Glass of orange or apple juice **£1.50**

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



'As-Ta Etten Up?

'As-ta etten up an' 'ad real crack... or fratch? Have you finished eating and had a good chat... or argument? 'As-ta kedged thissen? Have you filled yourself up? Atta podged? Are you replete? 'As-ta 'ad summat bobby-dazzler? Have you had something amazing? Is-ta chuffed, nay, gay? Are you pleased, no, delighted? When tha's misslippeded, then wi's gloppeded an' sickened. If you're disappointed, then we're astonished and upset.

When thi jock's etten, get thi kelt out sharp! If you've eaten your food, get your money out quick! But dooant thee fret thissen. But don't worry yourself. There's nooa nawpins 'ere bud tha's bahn ter finnd tha dooant need bucketful o' brass i' us teea'ahse. There are no give-aways here but you're going to find you don't need a bucketful of money in our tearooms. Bud think on, keck up thi jock-lass when tha wants. But remember, tip your waitress if you want. 'Ahsummivver, when thoo's nowt iv thi poss, thoo's off tiv side up pots iv oor kitchen! However, if you've nothing in your purse, you're going to have to clear up the crockery in our kitchen! What's that? Tha says tha's paid afore? Well, 'tintintin! What's that? You say you've paid already? Well, it isn't in the tin!

Onnyrooad, 'appen tha's now in need o' nooinin-scawp. Anyway, perhaps you're in need of an after-dinner rest now. Aye, off tiv rist thissel. Yes, go and rest yourself. When thoo mun use t'nessy, gang intiv garden, up t'trod an' roond tiv oot 'oose. Aye, wi 'as midden! If you have to use the toilet, go into the garden, up the path and round to the out-house. Yes, we have an outside toilet!

When tha's spawer, enjoy thi rammlle. If you're a visitor, enjoy your walk. Bud, bi Gaw, i' Yorksher it's allus full o' mizzle, an' oft rawky, thin, wuthering or iven snizy. But, by God, in Yorkshire it is always full of misty drizzle, and often raw and misty, cold, blustery or even biting cold and damp. An' wi 'ave monny thunner pash – aye, lowsin' showers. And we have plenty of heavy downpours – yes, rain that stops all work. Fowks 'at belong Buckden – thee're meeastlins wi' t'snotters an' allus sniting. People from Buckden – they're mostly with a cold and always wiping their nose on their hand. Onnyrooad, off-comed-uns can allus finnd bield 'ere at West Winds. Anyway, people from afar can always find shelter here at West Winds.

When tha's bahn ahten teea'ahse, sam up afore tha goes. If you're going to leave the tearoom, do collect everything up before you go. When tha's com wi' 'usband, astagorrimwii now? If you've come with your husband, have you got him with you now? Nooa? No? Then 'e'll be chuntering a bucketful. Then he'll be moaning like mad. When tha's com wi' missus an' 'er 'an'beg, ashoogorritwier now? If you've come with your wife and her handbag, has she got it with her now? Nooa? No? Then lerrergerritersen! Then let her get it herself! When thoo's on thi 'allidax an' thoo's gannin 'eeam, tha mun spane off. If you're on holiday and you're going home, you'll have to get used to ordinary food again.

When tha's gat collywobbles or belly-wark, or tha's bahn ter trump or boke an' all, dooant blame t'teea'ahse. If you get queasy or a stomach ache, or you're going to break wind or even be sick, don't blame the tearoom. It's nut jannock. It's not fair. Wi niver did nowt wrang. We never did anything wrong. Wi telled thee: "Dooant guttle t'elicker!" We told you: "Don't guzzle the vinegar!" What t'ummer 'as-ta din 'at fer? What the hell have you done that for? Bud when tha's taken badly, wi hope tha'll clog ageean. But if you're ill, we hope you'll get better. 'Ahsummivver, ananthers tha's goin' ter dee – goin' dahn t'Nick – wi'll fetch t'knacker-man. However, in the event of you dying – going down to the devil – we'll fetch the man who collects dead livestock from the farms. Tha'll pay nowt fer t'job, tha's bahn ter be chuffed ter know. It's a free service, you'll be pleased to know.

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

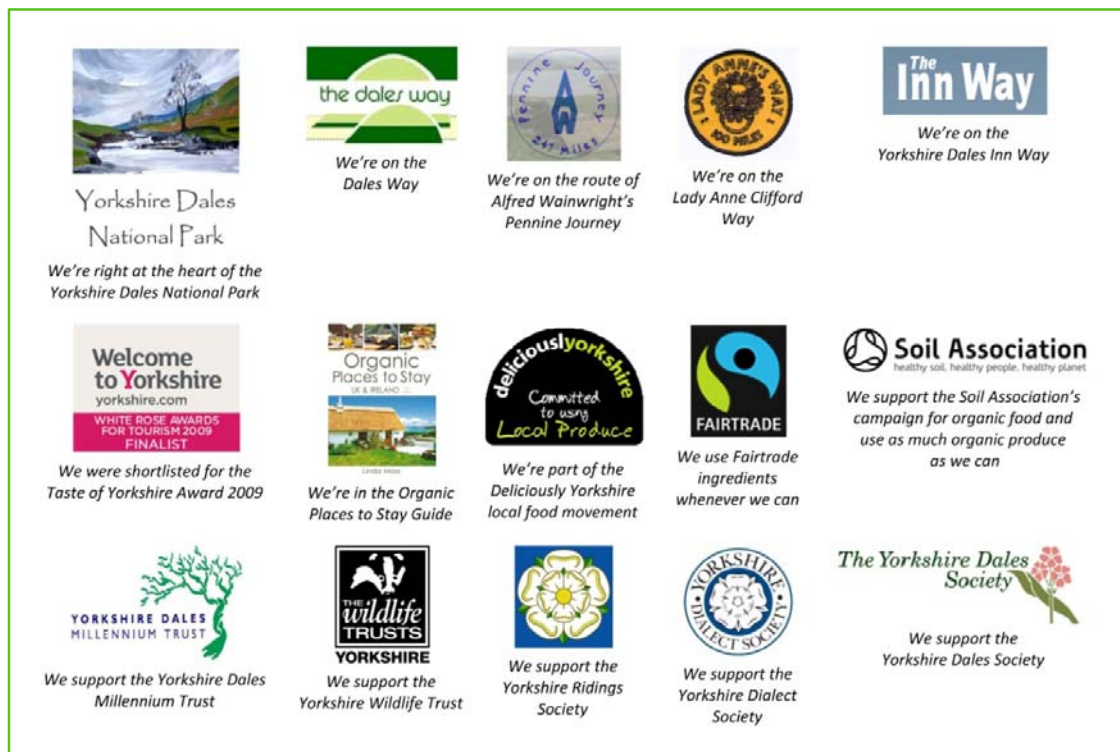
We do our best to use local (including home-grown), organic, in-season and Fairtrade produce wherever possible

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

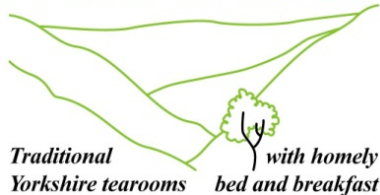
For a healthier option, please ask for low-fat vegetable spread instead of butter

Use of specific ingredients for our dishes is inevitably subject to availability and sometimes we need to substitute alternatives; we will let you know through our Menu Updates board or 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



West Winds



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

Lynn, Elsie, Sophie, Jane, Annabel, Rachael and Stephen

West Winds Yorkshire Tearooms