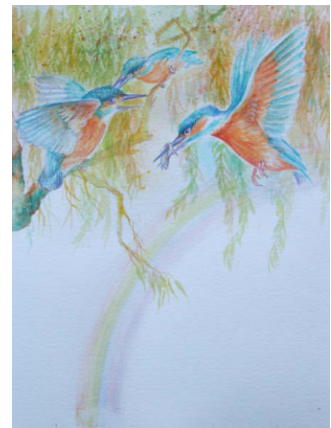




Summat ter Eyt or Sup?
(something to eat or drink?)

Table Yan (table one)

West Winds Yorksher Teea'ahse



We have attempted to write this menu in Yorkshire dialect, mainly West Riding dialect but with additional words and phrases in North and East Riding dialects and South Yorkshire dialect. 'Translations' into Standard English are given in brown but if you need any help, please ask!



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 laḡs, lasses, childer an' iiven lahle bairns inter us yamley teea'ahse! Gurt welcome fer thee when tha's leeted on West Winds. **First, welcome to West Winds where we welcome men, women, children and even babies in our homely tearoom! 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. Theeare's nowt so queer than fowks (oft iiven wersens) bud all 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. Bud fowk 'at's druffen as fuzzock, **thoo mun gang tiv** 'Ahse. 'Ahse i' ill-thriven an' aflunters tahn over t'moss an' inter Yoredill. Wi reckon nowt ter 'Ahse fowks. **Ther speeak tommy** an monny on 'em's kay-legged. Wi wor telled 'at fowks 'at belong theeare's oft born wi' tethera heeads! Ah seer! **Come on in**, especially if you're tired, cold, fed-up, hungry and thirsty, or malnourished. 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. But people who are drunk as a donkey must go to Hawes. Hawes is a backward town in a state of disorder over the peat bog and into Wensleydale. We don't think much of Hawes people. They talk nonsense and many of them are knock-kneed. We were told that people there are often born with three heads! It's true!

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

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

An' wi'll fetch thee reet real jock. Tha'll niver eyt nooa cagmags 'ere, nooa chitlins, nooa ket an' nowt scoddy ner reeasty. Sither at us menu afooare tha order. **BUD THINK ON, WI DOOANT DO NERKS!** Ner **yal**. And we'll bring you some really nice food. You'll never eat fatty or gristly meat here, no pig entrails, no rubbish and nothing meagre or rancid. Take a look at our menu before you order. **BUT REMEMBER, WE DON'T DO CHIPS!** Nor beer.

Eyt snap or bitin'-on or when tha wants summat **mair**, eyt full mess asteed. 'Appen summat jam-pot meyt? Tha mun seeuit thissen. An' tha knaws theeare's moony tantattlins yonder ter eyt at-after! Try **yan, or tean, or tither** on em... Eat a snack or something just to keep you going, or if you want something more than this, eat a full meal instead. Perhaps something vegetarian? You must please yourself. And you know there are lots of cakes over there to eat afterwards! Try one, or two, or three of them...

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

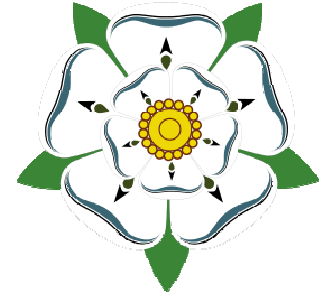
Aud-Farrant Yorksher Jock in Reet Bonny Coontry

Afternoon Tea

Champion Yorksher Afternoon Tea

A despart real spread allus on dainsh china cakestand wi' fairish jock fer tarn ter share, savour an' linger ovver. It caps owt, ah seer! - 19 guineas

(£19.95) fer tarn fowks (Luxury Yorkshire Afternoon Tea. A very special spread, served on a dainty china cakestand with plenty for two to share, savour and linger over. It beats anything, it really does! – £19.95 for two)



Foison o' fresh cutten butties (plenty of freshy cut **sandwiches**), wi' Whardill **yam-coddled** kye-meyt an' **dacky-meyt** (Wharfedale home-roasted **beef and ham**), Yoredill cheese (**Wensleydale cheese**) an' Whardill **eggs** wi' **mayonnaise** an' black pepper atwixt (fillings), wi' **smopple** hauf salad (crisp salad garnish) an' Yorksher black pepper crisps

Yivven-coddled scones (oven-baked **scones**) wi' butter an' strawberry jam, 'ooam-med goosegog jam* wi' goosegogs* fra Gerston (home-made gooseberry jam with Grassington gooseberries) an' fresh double cream

Foison o' 'ooam-med Yorksher tantattlins (plenty of home-made **Yorkshire fancy cakes**) – Yorksher crud chissocks (Yorkshire curd tart), weyky brandy spicecake (sticky brandy fruitcake) wi' Yoredill cheese (Wensleydale cheese), Yorksher moggie (parkin) an' Dales cut-an'-com-ageean cake (Dales cut-and-come-again cake) wi' Yoredill cheese

Fairtrade **teea**, organic Fairtrade meshed coffee (**ground coffee**), Earl Grey tea, organic green tea, or fruit or yarb tea (herbal tea). Ass fer (ask for) decaffeinated. An' tha can sup ageean when tha's reet clagged! Aye, slocken thissen (and you can have a refill if you're really thirsty! Yes, go ahead and quench your thirst)

Presentation box o' gradely Skipton chocolate spice (excellent Skipton **chocolates**)

Wi' kye-meyt an' dacky-meyt fra Bolton Park Farm at Bolton Abbey; cheese med at t'Yoredill Creamery at 'Ahse; free-range eggs fra Church Farm at 'Ubberrum or Scale 'Ill Farm at Rylstone; butties atwixt carse cake med fra organic flooer at Threaplunds Farm Bak'ahse at Cracoe; crisps med at Yorksher Crisps i' saith o' West Ridin'; jams med 'ere at West Winds or i' Raydill; an' chocolate spice specially boxed fer West Winds an' med bi Whitaker's on Skipton (with beef and ham from Bolton Park Farm at Bolton Abbey; cheese made at the Wensleydale Creamery at Hawes in Wensleydale; free-range eggs from Church Farm at Hubberholme or Scale Hill Farm at Rylstone; sandwiches in wholemeal bread made from organic flour at Threaplunds Farm Bakery at Cracoe; crisps made at Yorkshire Crisps in South Yorkshire; jams made here at West Winds or in Raydale; and chocolates specially boxed for West Winds and made by Whitakers of Skipton)

Traditional Afternoon Tea

Thi chonce ter choose thi Afternoon Tea thissen fra us range on butties an' tantattlins - £7.20 fer yan fowk (your chance to choose your own Afternoon Tea from our range

of sandwiches and cakes – £7.20 for one person)



Butty wi' **yam-coddled** Whardill kye-meyt or **dacky-meyt** fra Bolton Abbey (home-roasted Wharfedale **beef** or **ham** from Bolton Abbey), or Yoredill cheese med at 'Ahse in Yoredill (**Wensleydale cheese** made at Hawes in Wensleydale), or Maldive Islands **tuna**, or Whardill **eggs** wi' **mayonnaise** an' black pepper, or salad, all wi' **smopple** hauf salad (crisp salad garnish) an' black pepper crisps

Yivven-coddled scon wi' butter an' 'ooam-med goosegog jam* wi' goosegogs* fra Gerston (oven-baked **scone** with butter and home-made gooseberry jam with gooseberries from Grassington)

Onny tantattlin fra t'cake cabinet (any **fancy cake** from the cake cabinet)

Pot o' Fairtrade **teea**, organic Fairtrade meshed coffee (**ground coffee**), Earl Grey tea, organic green tea, or fruit or yarb tea (herbal tea). Ass fer (ask for) decaffeinated



Drinkins, Leet Snaps, Dinner, 'Igh Teea an' Drinks

Gurt Yorksher Puddin's (large Yorkshire puddings)

Wiv shives ov Whardill kye-meyt frev Bolton Park Farm at Bolton Abbey, yam-coddled iv oor yivvin an' wi' pertaties, vegetables, broon graavy an' 'oss-raddish sauce (slices of Wharfedale **beef**, home-roasted in our oven and with **potatoes, vegetables, brown gravy and horse-raddish sauce**) – £6.60

Wi' casserole o' **English vegetables** – **likelins** (probably) cauliflower, celery, onions, carrots, swede an' leeks – cree'd i' us set-pot wi' tomato an' yarb sauce (cooked in our big pot with tomato and herb sauce) – £5.60
(jam-pot meyt) (vegetarian)

Wi' freshly coddled **onions** an' lithe'd **gravy** (with freshly fried onions and thick gravy) – £4.60
(jam-pot meyt) (vegetarian)

Yorksher Dacky-Meyt an' Eggs (Yorkshire gammon and eggs)

Grilled collop (thick slice) o' Whardill dacky-meyt (Wharfedale **gammon**) fra Bolton Park Farm at Bolton Abbey, anenst tarn **fried eggs** (next to two fried eggs) – free-range fra Church Farm at 'Ubberrum or Scale 'Ill Farm a' Rylstone (free-range from Hubberholme or Rylstone) – **mushrooms, tomato** an' freshly buttered shives o' carse cake special-med fer West Winds fra organic **floer** at Threaplands Farm Bak'ahse at Cracoe (freshly buttered wholemeal bread specially made for West Winds from organic flour at Threaplands Farm Bakery) – £6.80

Salads

Whardill kye-meyt (Wharfedale **beef**) fra Bolton Park Farm at Bolton Abbey an' yam-coddled iv oor yivvin (home-roasted in our oven), wi' apple an' raisin chutney fra Raydill (Raydale), or Whardill dacky-meyt (Wharfedale **ham**) fra Bolton Park Farm, an' yam-coddled iv oor yivvin, wi' lavender jelly (fra Raydill), both wi' gurt **salad** wi' 'oam-med coleslaw an' yarbs* fra us garden (large salad with home-made coleslaw and herbs from our garden), an' freshly buttered shives o' 'oam-med **'avverbread** (freshly buttered slices of home-made oat-bread) – £6.20

Yorksher pip-cheese salad (**five-cheese salad**) – Yorksher Blew fra Thosk (Yorkshire Blue from Thirsk), Katy's White Lavender fra Thosk, Smoked Coverdale fra 'Ahse (from Hawes), Joanna Brie fra Teesdill (from Teesdale), Yoredill fra 'Ahse (Wensleydale from Hawes), yan or tean melch an' yan or tean strang bud nooan wengby! (some mild and some strong but none of them hard, old cheese) – wi' gurt **salad** wi' 'oam-med coleslaw an' yarbs* fra us garden (large salad with home-made coleslaw and herbs from our garden), an' freshly buttered shives o' 'oam-med **'avverbread** (freshly buttered slices of home-made oat-bread) an' apple an' raisin chutney fra Raydill (Raydale) – £6.20
(jam-pot meyt) (vegetarian)

'Ooam-med (home-made) **broccoli** an' Yorksher Blew (Yorkshire Blue) **cheese quiche** wi' gurt **salad** wi' 'oam-med coleslaw an' yarbs* fra us garden (large salad with home-made coleslaw and herbs from our garden), an' freshly buttered shives o' 'oam-med **'avverbread** (freshly buttered slices of home-made oat-bread) – £5.80
(jam-pot meyt) (vegetarian)

Reet Gurt Omelettes (really big omelettes)

Tethera-egg (three-egg) **omelette** wi' free-range eggs fra Church Farm at 'Ubberrum (Hubberholme) or Scale 'Ill Farm (Scale Hill Farm) at Rylstone, an' wi' awther dacky-meyt, cheese or mushrooms atwixt (with either ham, cheese or mushroom filling), anenst gurt **salad** wi' 'oam-med coleslaw an' yarbs* fra us garden (next to large salad with home-made coleslaw and herbs from our garden) – £5.80 (some's jam-pot meyt) (vegetarian options)

Fresh Cutten Butties (freshly cut sandwiches)

Atwixt carse cake special-med fer West Winds fra organic **floer** at Threaplends Farm Bak'ahse, Cracoe, anent smopple hauf salad an' Yorksher black pepper crisps, or **wivoot...** (in wholemeal bread specially made for West Winds from organic flour at Threaplends Farm Bakery in Cracoe, next to crisp salad garnish and Yorkshire black pepper crisps, or without...)

Whardill kye-meyt (**Wharfedale beef**) or **dacky-meyt (ham)** fra Bolton Park Farm at Bolton Abbey an' **yam-coddled iv oor yivvin** (home-roasted in our oven) – £4.20 *wi' hauf salad (salad garnish)/£4 wivoot (without)*

Maldiv Islands **tuna** wi' mayonnaise an' black pepper. Wi' wildlife-safe rod an' line ta'en (**caught**) fish – £3.80 *wi' hauf salad (salad garnish)/£3.60 wivoot (without)*

Yoredill cheese fra t' Creamery at 'Ahse (**Wensleydale cheese** from the creamery at Hawes) – £3.60 *wi' hauf salad (salad garnish)/£3.40 wivoot (without) (jam-pot meyt) (vegetarian)*

Egg mayonnaise wi' free-range eggs fra Church Farm at 'Ubberrum (**Hubberholme**) or Scale 'Ill Farm (**Scale Hill Farm**) at Rylstone – £3.60 *wi' hauf salad (salad garnish)/£3.40 wivoot (without) (jam-pot meyt) (vegetarian)*

Or eyt butty wi' smopple salad atwixt (**sandwich** with filling of crisp **salad**) – £3.20 *wi' hauf fruit salad (fruit garnish)/£3 wivoot (without) (jam-pot meyt) (vegetarian)*

Childer's Choices (Lahle Mess) (children's choices, small meals)

Tarn bairn Yorksher puddin's wi' shives o' Whardill kye-meyt, pertaties, vegetables an' broon graavy (**two baby Yorkshire puddings** with slices of **Wharfedale beef, potatoes, vegetables and brown gravy**) – £4; **vegetable casserole** – £3.60 (*jam-pot meyt*) (vegetarian); or **onions** an' lithe'd (**thick**) **gravy** – £3.20 (*jam-pot meyt*) (vegetarian)

Whardill **dacky-meyt** salad (**Wharfedale ham salad**), or Wallace an' Gromit Yoredill **cheese salad** (**Wensleydale cheese salad**) or eco-friendly **tuna salad** – £4.20 (*some's jam-pot meyt*) (vegetarian options)

Jacket potato wi' **cheddar cheese** aboon (**filling**) – £3.40 (*jam-pot meyt*) (vegetarian)

Yat an' Cowd Drinks (hot and cold drinks)

Pot o' teea, **despert real an' strang**, nowt waller (**pot of tea, really good and strong, nothing watery**) (Fairtrade) – £1.20 *per fowk (per person)*; pot o' **decaffeinated teea** – £1.20 *per fowk*. Wait on fer thi teea ter mash, bud nut ower-mash, afooare teeming! Us milk i' hauf-blue bob (**wait for your tea to brew, but not stew, before pouring. Our milk is semi-skimmed**)

Pot o' **Earl Grey teea** wi' lemon shivers (**thin lemon slices**) – £1.40 *per fowk*

Pot o' **green teea** (organic Fairtrade) – £1.20 *per fowk*; pot o' **peppermint, camomile** or **fruit teea** – £1.20 *per fowk*

Cafetiere o' fresh med meshed coffee (**freshly made ground coffee**) or **decaffeinated** meshed **coffee** (both organic Fairtrade) – £1.40 *per fowk*

Cup o' lish (**smooth**) milky Green an' Blacks wahrm chocolate (**hot chocolate**) – £1.40; cup o' powdered **coffee** med wi' wahrm **milk** – £1.20

Gill o' still bottery (**glass of still elderflower**), **nettle** or **rosehip** refresher – 80p

Gill o' aud-farrant lemon pop (**old fashioned lemonade**) – 70p; gill o' **cola** pop – 70p; gill o' **orange squash** – 50p

Gill o' Yorksher watter – *pay nowt, ah seer!* (**Yorkshire tap-water** – pay nothing, it's true!)



Puddin's, Desserts, Scons an' Tantattlins

Puddin's an' Desserts

Goosegog pie*, med wi' goosegogs* fra Gerston, sluffed i' Buckden (**gooseberry pie made with gooseberries from Grassington, topped and tailed at Buckden**), wi' awther (with either) double cream or vanilla ice cream – £3.40

Tusky pie* med wi' tusky* fra us garden (**rhubarb pie made with rhubarb from our garden**), wi' awther (with either) double cream or vanilla ice cream – £3.40

Fresh fruit salad, likelins med wi' organic apples, pears, oranges, bananas, melon, grapes an' kiwis according ter when wi' 'as gat 'em (**likely ingredients, according to availability**), wi' awther (with either) double cream – £2.40; or vanilla ice cream – £2.40; or nawther (**on its own**) – £1.90

Brymor ice cream, wi' gert dollops o' tethera flavours (**with generous scoops of three flavours**): Chocoholic, Raspberry Cheesecake an' Vanilla, med at Jervaulx i' Yoredill (**made at Jervaulx in Wensleydale**) – £2.20

Ovven-Coddled Scons (oven-baked scones)

Fruit scon wi' butter an' strawberry jam an' fresh double cream – £1.80; wi' butter an' 'ooam-med goosegog jam* wi' goosegogs* fra Gerston (**home-made gooseberry jam with fruit from Grassington**) – £1.40; or nobbut (**just**) butter – £1

Tantattlins (fancy cakes)

Yorksher crud chissocks wi' curns an' degged wi' lemons, fra owd West Riding recipe (**Yorkshire curd tart with currants and sprinkled with lemon, from an old West Riding recipe**) – £1.80

Weyky brandy spicecake wi' shive o' Yoredill cheese (**sticky brandy fruitcake with a slice of Wensleydale**) – £1.90

Yorksher moggie, med wi' ginger, black traycle an' wots fra owd West Riding recipe (**Yorkshire parkin, made with ginger, black treacle and oats from an old West Riding recipe**) – £1.60

Dales cut-an'-com-ageean cake, champion more-ish leet spicecake wi' nobbut mention o' chocolate, med ter local recipe wi' shive o' Yoredill cheese (**Dales cut-and-come-again cake, a great light fruitcake with a hint of chocolate, made to a local recipe with a slice of Wensleydale**) – £1.80

Champion an' weyky carrot an' walnut **ceeak** wi' cream cheese atwixt an' aboon (**delicious and gooey carrot and walnut cake with cream cheese filling and topping**) – £1.80

Tangy lemon **ceeak**, med fra fresh lemons an' wi' lemon curd an' butter cream atwixt (**tangy lemon cake, made with fresh lemons and with a lemon curd and butter cream filling**) – £1.70

Coffee **ceeak** wi' coffee-flavoured butter icing atwixt an' aboon (**coffee cake with coffee flavoured butter icing filling and topping**) – £1.80

Flawn (**custard tart**), favourite fer fowks on rammle (**a favourite with walkers**) – £1.70

Yorksher mint pasty wi' curns, an' mint* fra us garden (**with currants, plus mint from our garden**) – £1.60

Chocolate fudge slab, med wi' brokken biscuits (**crushed biscuits**) an' raisins an' wi' solid chocolate aboon (**a topping of chocolate**) – £1.60

'As-Ta Etten Up?

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

When thi jock's etten, get thi kelt out! But dooant thee fret thissen. There's nooa nawpins 'ere bud tha's bahñ ter finnd tha dooant need bucketful o' brass i' us teea'ahse. Bud think on, keck up fer thi jock-lass when tha wants. Hahsummivver, when **thoo's nowt iv thi poss, thoo's off ti side up pots iv oor kitchen!** If you've eaten your food, get your money out! But don't worry yourself. There are no give-aways here but you're going to find you don't need a bucketful of money in our tearooms. But remember, tip your waitress if you want. However, if you've nothing in your purse, you're going to have to clear up the crockery in our kitchen!

'Appen tha's now in need o' nooinin-scaup. **Aye, off ti rist thissel.** When thoo mun use t'nessy, gang intiv garden, up t'trod an' roond tiv oot 'oose. Perhaps you're in need of an after-dinner rest now. Yes, go and rest yourself. If you have to use the toilet, go into the garden, up the path and round to the out-house.

When tha's spawer, enjoy thi rammler. Bud, bi Gaw, i' Yorksher it's allus full o' mizzle, an' oft rawky, thin, wuthering or ivven **snizy**. An' wi get monny **thunner pash** – aye, lowsin' showers. Fowks 'at belong Buckden – theere **meeastlins** wi' t'snotters. Onnyrooad, off-comed-uns can allus finnd bield 'ere at West Winds. If you're a visitor, enjoy your walk. 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. And we get plenty of heavy downpours – yes, rain that stops all work. People from Buckden – they're mostly with a cold. Anyway, people from afar can always find shelter here at West Winds.

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

When tha's gat collywobbles or belly-wark, or tha's bahñ ter trump or boke an' all, dooant blame t'teea'ahse. Wi nivver done nowt wrang. Wi telled thee: "Dooant guttle t'elicker!" What t'ummer 'as-ta ðin 'at fer! Frame thissen! Bud when tha's taken badly, wi hope tha'll clog ageean. Hahsummivver, **ananters** tha goin ðahn t'Nick, wi'll fetch t'knacker-man. Tha'll pay nowt fer t'job, tha's bahñ ter be chuffed ter knaw. If you get queasy or a stomach ache, or you're going to break wind or even be sick, don't blame the tearoom. We never did anything wrong. We told you: "Don't guzzle the vinegar!" Pull yourself together! But if you're ill, we hope you'll get better. However, in the event of you dying (going down to the devil), we'll fetch the man who collects dead livestock from the farms. It's a free service, you'll be pleased to know.

Com ageean when tha's gat tahme, won't tha... 'Appen ter-morn? Come again when you have time, won't you... Perhaps tomorrow?

Aud-Farrant Yorksher Jock in Reet Bonny Coontry

All us puddin's, cakes, scones an' pastries is 'oam-med 'ere at West Winds wi' nobbut vegetable an' dairy products, an' nooa saim ner drippin'. An' hardlins onny saut! Wi do us best ter use local (an' 'oam-grown), organic, i'-season an' Fairtrade produce wheeare-ivver wi can. Us jock mud 'av nuts, gluten, dairy products or other allergens; please dooant ocker ter ass fer dietary advice. Fer healthier mess, ass fer low-fat vegetable spread asteed butter. Bud tha mun think on: use o' specific ingredients fer us jock i' dahn ter when wi 'as gat 'em an' at whiles wi mon substitute alternatives.

Hahsummivver, wi'll tell thee when tha orders when t'origin on ingredients differs fra on t'menu (all our puddings, cakes, scones and pastries are home-made here at West Winds with only vegetable and dairy products, and no lard or dripping. And hardly any salt! We do our best to use local (and home-grown), organic, in-season and Fairtrade produce wherever we can. Our food might contain nuts, gluten, dairy products or other allergens; please don't hesitate to ask for dietary advice. For a healthier meal, ask for low-fat vegetable spread instead of butter. Please note that use of specific ingredients in our food is inevitably subject to availability and sometimes we have to substitute alternatives. However, we'll tell you when you order if the origin of ingredients differs from that indicated on the menu)

This month's i'-season jock... (this month's in-season food...)

Goosegogs fra Gerston; tusky an' fresh yarbs fra t'garden (gooseberries from Grassington; rhubarb and fresh herbs from the garden)



*Thank thee fer visiting us teea'ahse.
Wi hope ter see thee ageean seean...*

(thank you for visiting our tearoom. We hope to see you again soon...)

Lynn, Sarah, Charlotte, Sophie, Elsie, Tim an' Steve
West Winds Yorksher Teea'ahse