



The
**Weston
Tavern**
& Restaurant

Food & Drink
MENU

On behalf of my Weston Family welcome to The Weston

At The Weston we pride ourselves on providing a warm friendly welcome to our guests, we ask all guests to wear a face covering when moving around the premises this measure is in place to protect you My Guests, Our Local Community and My Weston Family.

Our winter menu has been created with a focus on old classic home cooked dishes from my childhood and includes dishes that are suitable for everyone, regardless of your dietary requirements.

While you are with us if you have any questions, queries or requirements please speak to one of my Weston Family who will be more than happy to help, ensuring you have the most enjoyable experience possible.

If you don't see me when you're in then I am more than likely in the kitchen cooking just ask for me and I will try to come out and say hello.

**Thank you for visiting The Weston enjoy your time with us.
Stay Safe, John.**

{V} — vegetarian

{gf} — gluten free

{gf*} - dish can be adapted to be gluten free

{Starters}

Homemade Nachos {V} {VN*} {GF}

Homemade nachos topped with salsa, sour cream, guacamole finished with a mozzarella glaze £6.35

Pan Seared Scallops {GF}

Lemon and herb pan seared scallops served with a roasted tomato dressed salad £8.65

Tower of Haggis & Black Pudding

Slice of haggis and black pudding topped with creamed mash and smothered in peppercorn sauce £6.95

Sizzling Garlic & Chilli King Prawns {GF*}

King prawns pan fried with fresh garlic, chillies and wild mushrooms served on a sizzler with salad and garlic ciabatta £7.35

Southern Fried Chicken Strips {GF*}

Strips of chicken coated in our own southern fried mix served with salad and a garlic mayo dip £6.95

Grilled Goats Cheese {GF}

Goats cheese drizzled with maple syrup then grilled and placed on a bed of salad with a tomato and garlic dressing £6.95

{Pakora & Tempura} {GF*}

Our pakora and tempura batters are made in house with our secret recipes and are served with a tossed salad & a choice of dip: spiced tomato salsa, sour cream, BBQ or sweet chilli. You also have the option to make any pakora or tempura salt n chilli (£2.00 additional charge for salt n chilli)

Starter / Main

Served with chips

Chicken	£6.95 / £13.35
Vegetable	£6.65 / £12.35
Haggis	£6.85 / £13.30
Black Pudding	£6.85 / £13.30
King Prawn	£7.15 / £13.55

{Grill Dishes}

Our Steaks are sourced from Jim Nisbet of Sorn Mains Farm in East Ayrshire and aged for a minimum of 28 days.

All our Grill dishes are served with hand cut chips, crispy onions, sautéed mushrooms and baby tomatoes {GF*}

8oz Sirloin £24.95

8oz Fillet £29.95

Chicken Breast £14.95

Add on a sauce for £2.95 :

Green Peppercorn, Diane, Jus, BBQ Gravy, Garlic and Herb or Cajun Cream

{Burgers}

Your choice of bun: American sesame seed, Brioche, or Gourmet

Classic Beef {GF*}

Our handmade beef burger, served in a toasted brioche bun with lettuce and tomato. A side of our hand cut chips and homemade burger sauce £11.65

Big West {GF*}

Two of our handmade beef burgers with bacon and cheese served with our very own Weston burger sauce and hand cut chips £16.95

Southerner {GF*}

Southern fried chicken breast burger with BBQ sauce smoked Applewood cheese and onion rings served with hand cut chips £13.65

Cajun Chicken Burger {GF*}

Chicken breast marinated in cajun spice served with salsa and hand cut chips £13.45

{Salads}

All salads are accompanied with a side of hand cut chips {can be gluten free}

Chicken & Bacon Salad {GF*}

Oven roasted chicken breast with a bacon tossed salad
garlic cream dressing £12.95

Scallops & Black Pudding {GF*}

Pan fried scallops served with a tossed black pudding salad with tomato dressing £14.65

Spicy Rice & Baby Vegetables {V} {VN} {GF*}

Basmati rice fried in our spice mix with baby vegetables tossed with mixed salad and a
tomato and herb dressing £11.45

{Sizzlers}

Fajitas {GF*} {V} {VN*}

Our sizzling spiced fajitas are served with tortilla wraps,
cheddar cheese, sour cream, guacamole & salsa. With your choice of Chicken, Beef, King
Prawn, Vegetable or a mixture £13.15

Weston Sizzler {GF*} {V} {VN}

Sliced peppers pan fried then bound in your choice of peppercorn or sweet chilli sauce.
Served with basmati rice and salad. With your choice of Chicken, Beef, King Prawn,
Vegetable or a mixture £13.95

Cajun Chicken Sizzler {GF*} {V}

Sliced peppers and onions pan fried then bound in our cajun cream sauce. Served with
basmati rice and salad £12.65

{Pub Classics}

Weston Steak Pie

Our steak pie is baked to order and is accompanied with vegetables and your choice of mashed potatoes, roast potatoes or hand cut chips £12.35

Braised Steak {GF*}

Braised until tender served with mash, vegetables, roast potatoes, gravy and a Yorkshire pudding £12.95

Lamb Curry {GF}

Pieces of Ayrshire Lamb marinated in our spice mixed and slow cooked with tomatoes. Served with basmati rice and a poppadum £12.75

Macaroni Cheese {V}

Our macaroni is finished with a mozzarella glaze and served with garlic bread £11.95

Fish & Chips {GF*}

Fillet of haddock battered or breaded, served with hand cut chips and mint infused mushy peas £12.45

Cajun Chicken Crepe {GF*}

An Ayrshire favourite, made in house crepes filled with strips of chicken, peppers and onions bound with a Cajun cream sauce topped with mozzarella glaze served with salad and hand cut chips £12.65

Beef Olives {GF}

Ayrshire beef olives made by our butcher served on a bed of creamy mash with vegetables and gravy £11.95

Sides

Hand Cut Chips

Plain £2.50
Truffle Parmesan £3.50
Cajun £3.50
Salt and Chilli £3.95

Battered Onion Rings £2.50

Market Vegetables £2.00

Creamed Mash £2.00

Smoked Applewood Mash £3.00

Garlic Bread £3.00

Mozzarella Garlic Bread £3.95

Mini Mac 'n Cheese £3.50

{Chefs Dishes}

This is where our chefs get to be creative, creating dishes using their natural flair providing fine dining restaurant quality.

Wild Mushroom & Truffle Risotto {GF} {V} {VN*}

Made to order with wild mushrooms, white truffle £14.95

Weston Surf 'n' Turf {GF}

Petite fillet steak cooked to your liking served with scallops & king prawns accompanied with mashed potato, red cabbage, broccoli and a wild mushroom jus £19.95

Haddock & Prawn Mornay Gratin {GF}

Haddock and king prawns poached in white wine, served with creamed mash, vegetables and cheese sauce £14.35

Pan Fried Chicken {GF*}

Chicken breast topped with goats cheese, coated in a garlic and herb cream and served on a bed of mashed potatoes and vegetables £14.95

Lamb Shank {GF}

Slow roasted Ayrshire lamb served on a bed of pancetta sautéed savoy cabbage, creamy mash and lamb jus £18.95

{Desserts}

Sticky Toffee Pudding

Our baked inhouse individual sticky toffee pudding smothered in butterscotch sauce, served with strawberry ice cream and berries £6.45

Profiteroles

Salted caramel filled profiteroles with a chocolate coating served with chocolate ice cream and a white chocolate sauce £7.15

Baileys & White Chocolate Cheesecake {V}

A 5th generation recipe that has been passed down John's family, our cheesecake is served with tablet ice cream £6.95

Sorbet {V} {VN}

Served with fresh berries £4.95

Weston Sweet Crepe

One of our in house crepes filled with marshmallows, smarties, maltesers and cream with a drizzle of white chocolate and served with tablet ice cream £7.15

Sundaes

Tablet {GF} {V}

A Weston favourite, pieces of our homemade tablet with vanilla ice cream, butterscotch sauce and fresh cream £7.25

Marshmallow & White Chocolate {V}

Pieces of marshmallows with white chocolate ice cream, white chocolate sauce and fresh cream £6.95

Eton Mess {GF} {V}

Crushed meringue with raspberry ice cream, berries and fresh cream £6.95

Breakfast & Light Bites

10am — 3pm

Croissant & Pain Au Chocolat

£2.45

Filled Bun

£2.00 (£1 per additional item)

Bacon, square sausage, potato scone, haggis, black pudding, scrambled egg, fried egg

Weston Wee Yin

Square sausage, bacon, potato scone, beans & your
choice of choice of egg: fried, poached or scrambled £5.95

Weston Big Yin

2 square sausages, 2 bacon, haggis, black pudding, potato scone, hash brown, beans,
grilled tomato, mushroom & your choice of eggs: fried, poached or scrambled £8.95

Vegetarian

Vegetarian sausage, potato scone, hash brown, beans, grilled tomato, mushroom & your
choice of eggs: fried, poached or scrambled £6.95

3 Egg Omelette

Served with chef's salad choose up to 2 fillings from: bacon, cheddar, mozzarella, smoked
Applewood cheese, tomato, mushroom, onion £6.95

Pancakes

3 made in house pancakes, topped with 2 rashers of bacon and maple syrup £6.45

Wrap, Ciabatta or Sandwich

Served with salad and The Weston Nachos

Chicken & Bacon Mayo

Pan fried chicken breast with Ayrshire bacon and mayonnaise £6.95

Sweet Chilli King Prawn Stir fry

King prawns stir fried with peppers onions and sweet chilli sauce £6.65

Cajun Chicken & Mozzarella

Cajun marinated chicken breast with mozzarella cheese £6.95

Spiced Rice & Baby Vegetables

Pan fried rice with our blend of spices and baby vegetables £5.65

Hot Drinks

Your choice of Americano, Flat White, Late, Cappuccino, Espresso or Macchiato

Single Shot - £2.65

Double shot - £3.25

Deluxe (includes 1 syrup) - £3.65

Hot Chocolate - £3.35

Tea - £2.20

Herbal Tea £2.40

Competition

Share your food on Facebook with #theweston
One person each month wins £20 to spend with us

Weekly Restaurant Deals

Specials Menu

Monday to Thursday

2 courses £12.95

3 courses £16.95

Monday Madness

Buy One Get One Free Main Meals
(excludes grill dishes)

Grill Tuesday

50% OFF All Grill Dishes

Wicked Wednesday

Free dessert with every main meal

Drinks

Draught Pints

(half pints available)

Tennents	£3.70
Asahi	£4.60
Menahrea	£4.65
Magners	£3.50
Guinness	£4.20

We also have 2 cask ales on
ask one of my family for what's on

Spirits, Gins & Malts/Liqueurs

35ml/50ml

and include a free dash of draught or fruit juice

Smirnoff	£2.00
Gordons	£2.00
Bombay	£2.65
Caorunn	£3.10
Botanist	£3.55
Hendricks	£3.25
Edinburgh	£2.95
Larios Rose	£2.30
Brockmans	£3.20
Tanquary	£3.15
Bacardi	£2.35
Morgans Spiced	£2.20
Morgans Dark	£2.20
Martel	£2.95
Remy VSOP	£4.10
Whyte & McKay	£2.00
Grouse	£2.00
Jamesons	£2.60

Southern Comfort	£2.45
Jack Daniels	£2.95
Bowmore 12yr	£3.55
Jura 10yr	£3.00
Macallan Gold	£4.25
Highland Park 12yr	£3.45
Talisker 10yr	£4.20
Glenmorangie 10yr	£3.50
Monkey Shoulder	£2.40
Dry Martini	£2.00
Martini Rosso	£2.00
Cointreau	£2.55
Drambuie	£2.80
Glavya	£2.95
Baileys	£2.65
Malibu	£2.20
Tia Maria	£2.30
Midori	£2.30
Archers Peach	£2.20
Disarano	£2.30

Packaged

Kopparberg	£3.65
Bud	£2.20
Corona	£2.30
Coors Light	£2.80
Smirnoff Ice	£2.90
WKD Blue	£2.90
Alcohol Free Kopparberg	£2.70
Becks Blue/Heineken 0%	£1.40
Can Juice	£1.30
Bottle Water	£1.70
1Ltr Bottled Water	£3.20
Froot Shoot	£1.20
Bottle Tonics	£1.40

White Wine

Still Bay Chenin Blanc

South Africa's classic white grape varietal, this Chenin Blanc has mouth-watering tropical fruits balanced by a racy acidity. £14.85 70cl bottle

Senora Rosa Sauvignon Blanc

An exceptionally well made Sauvignon Blanc from Chile, with apples and grass on the nose balanced with crisp, zesty acidity and a luscious clean finish £15.15 70cl bottle
£2.60 125ml £3.55 175ml £5.15 250ml

Sicilia Pinot Grigio

Fresh Italian Pinot Grigio with good weight and balance. Stone fruit characters and hints of white flowers are present £15.05 70cl bottle
£2.55 125ml £3.50 175ml £5.10 250ml

Sea Change Chardonnay

An Italian easy drinking and full of flavour – fresh citrus and tropical fruits dominate the palate. Notes of black pepper and lime pair with a crisp, mouth-watering acidity. A well-balanced structure with a soft, delicious finish. £17.15 70cl bottle

Rose Wine

Pinot Grigio Ramato

An oddity of the wine world that is wonderfully refreshing, with crisp acidity backed up by pleasant soft, red fruit flavours made in Italy £17.15 70cl bottle

Zinnia Zinfandel Rose

California wine an easy drinking wine with aromas of fresh red berry fruits and flavours of ripe watermelon and sweet red apples. Enjoy chilled at any time by itself or with a variety of spicy dishes such as Mexican and Chinese or with simple grilled chicken and fresh fruit salads. £16.05 70cl bottle
£2.80 125ml £3.85 175ml £5.55 250ml

Sparkling

Verduzzo Prosecco

Pale, light yellow in colour with a delicately fruity, slightly aromatic nose, well balanced fruit flavours and a light body. £21.70 70cl bottle £7.25 250ml glass

Red Wine

Still Bay Merlot

Medium-bodied with dark, spicy, rich fruits on the palate, juicy tannins and a hint of oak on a lingering finish. £14.75 70cl bottle
£2.90 125ml £3.95 175ml £5.75 250ml

Red Rock Shiraz

Black stone fruit and bramble notes with a hint of truffle on the nose. The palate is brimming with plum, cherry and blackberry flavours with a hint of dark chocolate. A balanced finish with fine mature tannins. £16.05 70cl bottle

Sea Change Negromaro

A versatile and easy drinking delight – medium-bodied and well-balanced with flavours of berry fruits, especially red and black cherry at the forefront. A lovely, lingering finish, this wine is one to savour. £17.15 70cl bottle
£2.90 125ml £3.95 175ml £5.75 250ml

La Poderosa Malbec

An intense red-violet colour, with aromas that reveal cherry and plum underscored by a delicate touch of vanilla. Soft, medium-bodied and round. £17.15 70cl bottle

Don Jacobo Rioja Crianza

Bodegas Corral, Spain A traditional red Rioja very much in Bodegas Corral's style, matured for a minimum of 12 months in American oak followed by at least a year in bottle before release. A blend of 90% Tempranillo with small additions of Garnacha and Mazuelo varieties. £22.95 70cl bottle

Cocktails

Swimming Pool

A tropical blue cocktail made with Malibu, Archers, Blue Boll and lemonade £6.70

Pink Gin Lemonade Slush

Pink gin, rose lemonade, a perfect balanced strawberry flavoured slush £6.95

Weston Colada

White rum, malibu, pineapple juice and vanilla ice cream blended together our take on a pina colada £6.95

Grass Hopper

This one comes from my time in Gran Canaria a cocktail made by using mint chocolate ice cream, rum, midori, malibu a refreshing blended ice cream cocktail £6.95