The Weston Tavern & Restaurant

Food & Drink Menu
On behalf of my Weston Family welcome to The Weston

it is a relief being open and here for you our guests to enjoy our fresh cooked food and hospitality once again.

At The Weston we pride ourselves on providing a warm friendly welcome to our guests and that remains our key focus.

We ask all guests to wear a face covering when moving around the premises and to also keep two meters from those not in their group all these measures are in place to protect you My Guests, Our Local Community and My Weston Family.

Our spring/summer 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.

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 £5.95

Pan Seared Scallops \{GF\}
Lemon and herb pan seared scallops served with a roasted tomato dressed salad £8.25

Tower of Haggis & Black Pudding
Slice of haggis and black pudding topped with
creamed mash and smothered in peppercorn sauce £6.55

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 £6.95

Southern Fried Chicken Strips \{GF*\}
Strips of chicken coated in our own southern fried mix
served with salad and a garlic mayo dip £6.55

{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.

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<th>Starter</th>
<th>Main</th>
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<tr>
<td>Chicken</td>
<td>£6.55</td>
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<td>Vegetable</td>
<td>£6.25</td>
<td>£11.95</td>
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<td>Haggis</td>
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<td>Black Pudding</td>
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<td>£12.95</td>
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<td>King Prawn</td>
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Served with chips
{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 £20.95
8oz Fillet £25.95
Chicken Breast £12.95

Add on a sauce for £2.95:
Green Peppercorn, Dianne, Jus, BBQ Gravy, Garlic and Herb or Cajun Cream

{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 £12.95

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

{Pasta}

All our pasta dishes are served with garlic bread

Macaroni Cheese {V} {GF*}
Our macaroni is finished with a mozzarella glaze £10.95

Tagliatelle Carbonara {GF*}
Pan seared pancetta in a garlic and cream sauce £11.65
{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 £10.95

**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 £15.95

**Southerner {GF*}**
Southern fried chicken breast burger with BBQ sauce smoked Applewood cheese and onion rings served with hand cut chips. £12.95

**Cajun Chicken Burger {GF*}**
Chicken breast marinated in cajun spice served with salsa and hand cut chips £12.95

{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 £12.95

**Spicy Rice & Baby Vegetable {V} {VN} {GF*}**
Basmati rice fried in our spice mix with baby vegetables tossed with mixed salad and a tomato and herb dressing £10.95
**{Pub Classics}**

Lunch club Mon to Thursday noon - 3pm all pub classics £9.95

**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 £11.95

**Braised Steak {GF*}**
Braised until tender served with mash, vegetables, roast potatoes, gravy and a Yorkshire pudding £12.65

**Lamb Curry {GF*}**
Pieces of Ayrshire Lamb marinated in our spice mixed and slow cooked with tomatoes, served with basmati rice and a poppadum £12.35

**Fish & Chips {GF*}**
Fillet of haddock battered or breaded, served with hand cut chips and mint infused mushy peas £11.95

**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 £12.35

**Beef Olives**
Ayrshire beef olives made by our butcher served on a bed of creamy mash with vegetables and gravy £11.35

**Sides**

**Hand Cut Chips**
- Plain £2.50
- Truffle Parmesan £3.00
- Cajun £3.00
- Salt and Chilli £3.50

**Sides**
- 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
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 £13.95

**Pancetta, Smoked Cheese and Chicken Roulade {GF*}**
Served with cheddar croquet, vegetables and BBQ gravy £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 £6.25

Tablet Sundae {GF} {V}
A Weston favourite, pieces of our homemade tablet with vanilla ice cream, butterscotch sauce and fresh cream £6.65

Profiteroles
Salted caramel filled profiteroles with a chocolate coating served with chocolate ice cream and a white chocolate sauce £6.95

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 £6.45

Sorbet {V} {VN}
Served with fresh berries £4.95

Weston Sweet Crepe
one of our in house crepes filled with mini marshmallows, smarties, maltesers with a drizzle of white chocolate and served with tablet ice cream £6.95
Breakfast & Light Bites

10am – 3pm

Filled Bun
£1.50 (£1 per additional item)

Bacon, slice sausage, links (2 per portion), potato scone, haggis, black pudding, scrambled egg, fried egg

Full Scottish
Slice sausage, bacon, potato scone, beans, haggis, grilled tomato, mushroom & your choice of egg: fried, poached or scrambled £6.95

Weston Wee Yin
Slice sausage, bacon, potato scone, beans & your choice of choice of egg: fried, poached or scrambled £5.95

Weston Big Yin
Link & slice sausage, 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

Weston Breakfast Stack
potato scone, slice, black pudding, haggis, bacon and a poached egg £6.95
Wrap, Ciabatta or Sandwich
Served with salad and The Weston Nachos

Chicken & Bacon Mayo
Pan fried chicken breast with Ayrshire bacon and mayonnaise £5.95

Steak & Blue Cheese
Succulent braised steak, with blue cheese £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 garlic mayo and mozzarella cheese £5.95

Spiced Rice & Baby Vegetable
Pan fried rice with our blend of spices and baby vegetables £5.45

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

Single Shot - £2.25
Double shot - £2.95
Deluxe (includes 1 syrup) - £3.35
Hot Chocolate - £3.35
Tea - £2.20
Herbal Tea £2.40

Thank you for choosing to visit The Weston. If you don’t see me out front serving you, then I will be in the kitchen cooking your food, Sit back relax and enjoy.

Stay Safe
John x
Competition

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

Weekly Restaurant Deals

**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)

Tennent £3.50
Asahi £4.30
Menabrea £4.40
Magners £3.50
Guinness £3.80

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

Spirits, Gin’s & Malts/Liqueurs
35ml/50ml
and include a free dash of draught or fruit juice

Smirnoff £2.00
Gordons £2.00
Bombay £2.35
Caorunn £3.10
Botanist £3.55
Hendricks £3.25
Edinburgh £2.70
Larios Rose £2.00
Brockmans £3.20
Tanquary £2.40
Bacardi £2.20
Morgans Spiced £2.00
Morgans Dark £2.00
Martel £2.95
Remy VSOP £4.10
Whyte & McKay £2.00
Grouse £2.00
Jamesons £2.40

Southern Comfort £2.35
Jack Daniels £2.80
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
Glayva £2.95
Baileys £2.10
Malibu £2.00
Tia Maria £2.10
Midori £2.10
Archers Peach £2.00
Disaronno £2.30

Packaged

Kopparberg £3.65
Bud £2.00
Corona £2.10
Coors Light £2.50
Smirnoff Ice £2.70
WKD Blue £2.45
Alcohol Free Kopparberg £2.70
Becks Blue/Heineken 0% £1.40
Can Juice £1.20
Bottle Water £1.60
1ltr Bottled Water £3.00
Froot Shoot £1.20
Bottle Tonics £1.30
Wines & Cocktails

White Wine

Cullinan View Chenin Blanc
Western Cape, South Africa. 5.35 Deliciously fresh and creamy with peachy fruit character. A classic South African style. £15.95 70cl bottle

Monte Verde Sauvignon Blanc
Central Valley, Chile. Classic gooseberry flavours enhanced by tropical fruit and zesty lemon. £17.50 70cl bottle 250ml £6.25 175ml £5.95

Parini Pinot Grigio
Distinctive nose of wild flowers, with touches of honey and banana soft, fresh and lively with notes of ripe pear. £18.95 70cl bottle 250ml £6.55 175ml £6.25

Berri Estates Unoaked Chardonnay
Australia. A crisp style with a fresh, yet ripe lemon character with no oak ageing. £18.50

Red Wine

Corte Vigna Merlot
Carefully selected grapes from Friuli, Veneto and Trento. Upfront briary fruit flavours and soft vanilla tones. £15.95 70cl bottle

Montepulciano d’Abruzzo
Plum and cherry with notes of violet dry, soft but well structured with a finish of dried fruits and toasted hazelnut. £16.95 70cl bottle £250ml £5.85 175ml £5.55

Berri Estates Shiraz
Australia. Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices. £17.95 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

Rose Wine

Rugged Ridge Zinfandel Rosé
Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit. £15.95 70cl bottle 250ml £5.55 175ml £5.25

Antonio Rubini Pinot Grigio Rosato
Refreshing rosé with aromas of wild flowers, raspberry and strawberry. £17.95 70cl bottle 250ml £6.15 175ml £5.85

Sparkling

Da Luca Prosecco
Italy Pear and peach fruit on a lively, yet soft and generous palate £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