

Convive

Wine list & Cocktails

Cocktails

Passoã Bay Martini £10.00

Passoã, Stolichnaya vodka, cranberry juice and pineapple juice

Bloody Mary £10.00

Belvedere vodka, tomato juice, orange juice, Worcestershire sauce, tabasco and celery salt

Smokey Mary £10.00

Ardberg whisky, tomato juice, orange juice, Worcestershire sauce, tabasco, celery salt, smoked paprika and cayenne pepper

Aperol Spritz £10.00

Aperol, prosecco & soda water

Dark & Stormy £10.00

Eminente rum, Kraken, ginger beer, fresh lime, angostura bitters and sugar syrup

Raspberry Collins £10.00

bombay sapphire, raspberry syrup, soda water and lemon juice

Classic Mojito £10.00

Eminente rum, soda water, fresh lime and crushed mint leaves

Espresso Martini £10.00

Belvedere vodka, tia maria, espresso and sugar syrup

Old Fashioned £10.00

Glenmorangie, Angostura Bitters and sugar syrup

Red

175ml / 250ml / Bottle

Merlot Terre Siciliane- Bellino

£8 / £11 / £29.50

Soft and silky on the palate, with richly concentrated flavours of plums, wild berries and liquorice with notes of star anise, dried marjoram and mocha. Light tannins on the finish

Les Pierres Dorees - Pinot Noir

£9 / £12 / £31.50

Has a dark colour with garnet reflections. Its nose reveals notes of black cherry, mocha, Nutmeg and liquorice. Its generous mouth, with aromas of liquorice, reveals nice tannins and a lot of freshness.

Malbec Finca La Colonia Norton

£40

Rich ruby red in colour with purple hints. Sweet and spicy aromas, ripe red fruit and a smooth texture.

Primitivo Primasole

£32

Intense ruby red with a delicate bouquet of violets, gooseberry and sweet spice. Full and decisive, yet round mouthfeel.

Baccolo Rosso

£34

Lovely north Italian red showing intense spice and ripe fruit on the palate, round and persistent with soft tannins.

Aristocratico Valpolicella Ripasso

£38

Complex with notes of violet and spices, ripe red fruits such as raspberries and cherries

Conde Bel Rioja Reserva

£48

Ripe cherry in colour with ripe red fruit, jam, toffee, chocolate and cocoa, aromatic herbs, cedar and spices.

Front Row Shiraz Mourvedre Viognier

£49

Mocha and chocolate with dark berry flavours are complemented by spicy undertones

Médoc Château Sigognac

£52.50

A typical Medoc wine, elegant, structured and fruity, with a purplish appearance and aromas of red fruit.

Châteauneuf Du Pape Alchimie

£73.50

An uplifting nose of spices and red fruits that promises to be fruity. light to medium body palate of strawberries and pepper.

Rosé

175ml / 250ml / Bottle

Prospetti Pinot Blush

£8 / £11 / £29.50

Crisp and refreshing with soft notes of red fruits and floral aromas

Diamarine Provence Rosé

£37

Pale pink, Deliciously tangy on the palate with fresh fruit and citrus peel aromas

Whispering Angel

£63

Pale salmon colour with a bright hue. Fine nose, flinty, stony notes with fresh red currant, herbal notes, ripe citrus and aniseed.

White

175ml / 250ml / Bottle

Dudleys's Stone Chenin Blanc

£7.50 / £10 / £26.50

An off-dry medium-bodied wine. Intense tropical flavours of guava, ripe apple and pear on the palate.

Borelli Pinot Grigio

£8 / £11 / £29.50

Crisp, light, refreshing with fresh lemon and pear flavours

Vitis Nostra Grillo

£9/ £12 / £31.50

Bright lemon-lime juice with floral notes in charming expression.

Ponte de Lima Vinho Verde

£38

Light and zesty on the palate, an appetizing wine with persistent aromas of lime and hints of melon.

Le Versant Viognier

£39

Honeysuckle and peach aromas with ripe melon, apricot and honey on the palate.

Roundstone Sauvignon Blanc

£37

A bold Sauvignon Blanc with tropical fruit and zesty citrus aromas over a lush palate

Deux Vents Organic Picpoul De Pinet

£37

Delicate lemony notes and a slight bitterness typical of this grape variety

Reh Kendermann Riesling Kalkstein

£40

Fine spice, minerality and citrus fruit paired with green apples and fresh exotic aromas.

Albert Bichot Chablis

£68

Elegant combination of white floral and almond balanced and lovely vivacity. Fresh and rich in turns with a long finish.

André Dezat Domaine Des Chasseignes Sancerre

£80

Pale yellow with the distinctive citrus notes and an acidulous touch. The palate is ample, fruity, crisp and well balanced.

Sparkling

125ml / Bottle

Santa Eleni Prosecco

£6.25 / £31.50

Crisp, fruity, its taste is reminiscent of the fragrance of a fruit cocktail made with apple.

Ca Belli Prosecco Rosé

£37

Fruity aromas of cherry and berries on the nose with delicate floral notes.

Champagne Gruet Selection Brut

£58

Well structured and intense, with aromas of green apple and citrus fruit.

Veuve Clicquot Yellow Label Brut

£95

Veuve Clicquot Rose Brut

£110.25

Convive

SUNDAY LUNCH MENU

Three Courses £27.50 | Two Courses £23.50 | Main Course £18.50

Starters

SMOKED SALMON NEW POTATO SALAD
Served with sauce gribiche

HOMEMADE YORKSHIRE ROOT VEGETABLE SOUP (V)
Served with crusty bread and butter

HAM HOCK TERRINE
Served with Piccalilli, toasted bloomer and salad

WHIPPED GOATS CHEESE & TRUFFLE TARTLET (V)
Served with a cracker and endive salad

Mains

ROASTED TOPSIDE OF YORKSHIRE BEEF

ROAST CHICKEN
Pigs in blankets & homemade stuffing

ROAST PORK
Crackling and homemade stuffing

*All served with homemade Yorkshire pudding, roast potatoes, chunky roasted carrots, savoy cabbage and rich gravy - served family style

YORKSHIRE ROOT VEGETABLE WELLINGTON (VE, N)
Served with sauce forestière

Desserts

CHEF'S SEASONAL TRIFLE
Please ask your server for today's flavours

CLASSIC STICKY TOFFEE PUDDING (V)
With salted caramel sauce and vanilla ice cream

TRADITIONAL CHOCOLATE FONDANT
With vanilla ice cream

HOMEMADE APPLE AND WENSLEYDALE PIE (V)
There's a saying in Yorkshire that 'apple pie without cheese is like a kiss without a squeeze'

Enjoy our three course Sunday lunch menu for just £27.50 per person ! Served every Sunday from 12pm until 9.30pm. Convive Chef's are proud to source local ingredients and freshly prepare meals. Our modern British menus offer many classic dishes which promote healthy food options and are planned around each season. Food is at the heart of life, family and enjoying each other's company. We have a great menu to delight you and your family.

Convive

Afternoon Tea Served daily 12pm - 4pm

£32.50 per person
Including tea or coffee

£37 per person
Including prosecco

SELECTION OF FINGER SANDWICHES SERVED ON A SELECTION OF LOCAL BREADS

Yorkshire Smoked Salmon, Cream Cheese and Cucumber (H, GFA)
Roast Yorkshire Beef and Horseradish Cream (H, GFA)
Wensleydale Mature Cheddar, Celery and Apple (H, GFA)
Traditional Free Range Coronation Chicken (H, GFA)

PORK AND FENNEL SEED SAUSAGE ROLL

MACARONI AND CHEESE CROQUETTE WITH CHORIZO KETCHUP

GRASS FED YORKSHIRE LAMB SHEPHERD'S PIE BON BON WITH MINT SAUCE (H, GFA)

FRESHLY BAKED FRUIT SCONES SERVED WITH CORNISH CLOTTED CREAM AND STRAWBERRY PRESERVE (H, GFA)

MILLIONAIRE'S SHORTBREAD (H)

HOMEMADE YORKSHIRE PARKIN WITH STEM GINGER BUTTERCREAM (H)

CHURROS WITH A RICH DARK CHOCOLATE SAUCE (H)

MINI TRADITIONAL RASPBERRY TRIFLE (H)

SERVED WITH YOUR CHOICE OF HEBDEN LOOSE TEA OR COFFEE

Vegan (VE) Gluten Free (GF) Vegetarian (V) Contains Nuts (N) Halal (H)
Due to our cooking processes and kitchen set up there is still a potential risk of cross-contamination of allergens.

Relax and unwind to a mouth-watering afternoon tea in the elegant yet informal surrounds of our Restaurant – the perfect setting for your afternoon of tasty treats! Devour scrumptious savouries and delicate finger sandwiches. Feast on warm, freshly baked vanilla scones and sweet desserts. Enjoy with unlimited amounts of your favourite tea or coffee.

We are delighted to offer a full vegan afternoon tea as well as Gluten free options that are available on request.

Weetwood Events



Here at Weetwood Hall we are excited to launch our new events for 2025. We have a variety of events available for you to enjoy throughout the year, alongside our usual seasonal events. Please scan the QR code above for more details.