

WESTOW



HOUSE

STARTERS

Roasted celeriac, chestnut & apple soup, truffle oil	6
Stiff Lip IPA cured salmon, soused cucumber & fennel, crispy capers	8.50
Braised beef shin croquette, horseradish crème fraiche	7
Smoked mackerel pate, black pepper crostini	6.50
Beetroot houmous, crudites & flat bread	6
Box baked camembert, truffle soldiers, onion jam	13 to share
Salt & pepper squid, siracha mayonnaise, pickled chilli	8
Ham hock terrine, pickled veg, rustic bread	7

MAINS

Fillets of seabass, celeriac & leek chowder, bacon crumb	17
Mushroom & shallot Bourguignon, olive oil mash, winter greens	13
Braised feather blade of beef, smashed roots, pickled red cabbage	15.50
House burger, braised beef, pickle, crispy shallot, truffle cheese, fries	15
Sirloin steak garni, chips, bernaise butte	21
Helles battered cod, triple cooked chips, tartare, mushy peas & pickled egg	14
Roasted heritage squash, and pearl barley risotto, crispy sage, pangrattato	13
Free-range chicken breast, chorizo & spinach cassoulet	14.50
Fish of the day – ask your server – market price	
Gressingham duck breast, rainbow chard, plum jus, 'leg shepherds pie'	18

Before you order your food and drink, please inform a member of the staff if you have a food allergy or intolerance.

A voluntary 10% service charge will be added to your bill today, all of which goes directly to the pub team. Please ask your server to remove this if you would rather it were not added.