



SMALL PLATES

Hummus 7.5
cucumber & pomegranate salsa,
flatbread (pb) (Kcal 548)

Pork & fennel sausage roll 6.5
English mustard
(Kcal 282)

Crispy chicken bites 9.5
Korean chilli sauce, sesame seeds,
spring onion (Kcal 655)

Crispy squid 9.5
gochujang mayonnaise
(Kcal 372)

Cheesy jalapeno bites 7.5
tomato salsa
(v) (Kcal 894)

Whitebait 7.5
tartare sauce, lemon
(Kcal 693)

Roasted squash soup 5.5
sticky miso mushrooms, spring onion
oil (pb) (gif) (Kcal 390)

TO SHARE

Portobello Mezze 17.5
hummus, aubergine dip, tzatziki,
crudites, olives and flatbread
(v) (Kcal 980)

Charcuterie board 19.5
A trio of meats, coastal cheddar,
chutney, salt & pepper crackers
(Kcal 970)

SANDWICHES

Coastal cheddar & piccalilli sandwich 10
fries (v) (Kcal 883)

Fish finger bun 10
tartare, gem, fries
(Kcal 785)

Honey roasted ham sandwich 10
cucumber, tomato and mayo, fries
(Kcal 752)

MAINS

Pan fried seabream 18.5
chorizo & spinach stew
(gif) (Kcal 516)

8oz cheeseburger 15.5
burger mayo, pickles and fries
(Kcal 1126)

Moving Mountains burger 15.5
vegan cheese, vegan burger sauce,
pickles, fries (pb) (Kcal 835)

Battered haddock 16
crushed peas, tartare sauce, chips
(gif) (Kcal 1039)

28 day aged Ribeye steak 28.5
fat chips, rocket
(Kcal 318)

Maple cured gammon steak 16.5
fried egg, fat chips, watercress
(gif) (Kcal 740)

Crispy gnocchi 16
wild mushroom velouté, kale crisps
(pb) (Kcal 667)

Cumberland sausages & mash 15.5
caramelised onion gravy, seasonal greens
(Kcal 895)

SIDES

Skinny fries / Fat chips 4 (pb) (gif) (Kcal 369)
Side salad, lemon dressing 6 (pb) (gif) (Kcal 233)
Seasonal greens, chili, garlic shallots 4 (pb) (gif) (Kcal 106)
Truffle & parmesan fries 7 (v) (gif) (Kcal 448)

PUDS

Sticky toffee pudding 7.5
vanilla ice cream
(Kcal 730)

Chocolate brownie 7.5
vanilla ice cream
(pb) (gif) (Kcal 269)

Strawberry Lotus pudding 7.5
(pb) (Kcal 571)

One scoop ice cream 2
please ask the team for today's
flavours

WESTOW



SANDWICHES

Coastal cheddar & piccalilli sandwich 10 fries
(v) (Kcal 883)

Fish finger bun 10 tartare, gem, fries
(Kcal 785)

Honey roasted ham sandwich 10
cucumber, tomato and mayo, fries (Kcal
752)



WHITE

	175ML	250ML	BTL
Prime Cuts White <i>Ripe, fruity and refreshing</i>	6.0	8.5	24.0
Revenant Chenin Blanc <i>Yellow fruits and limes</i>	6.5	9.1	26.0
Il Badalisc Pinot Grigio <i>Dry and refreshing, apples and pears</i>	7.0	9.8	28.0
False Bay 'Windswept' Sauvignon Blanc <i>Aromatic, with enchanting tropical and mineral notes</i>			29.0
Cave de l'Ormarine Duc de Morney Picpoul de Pinet <i>Vibrant and fresh, ideal with fish and vegetable dishes</i>			33.0
Vila Nova Vinho Verde <i>Ripe melon and sherbet lemon, spritz finish</i>	8.25	11.55	33.0
Vidal Sauvignon Blanc <i>Abundant gooseberry aromas with a full citrus zing</i>	8.25	11.55	36.0
Menade Organic Verdejo <i>Pronounced honey & floral, slight minerality</i>	9.0	12.6	42.0
Santa Serraffa Gavi del commune di Gavi, Italy <i>Pretty aromas of floral, citrus and green apple</i>			44.0

RED

Prime Cuts Red <i>Rich plum and red berry fruit, darker spice</i>	6.0	8.4	24.0
Peribanez Tempranillo Tinto <i>Bright aromas of bramble fruit, touch of spice on the finish</i>	6.5	9.1	26.0
Mr Pat Merlot <i>Soft and juicy, plenty of plums</i>	6.75	9.45	27.0
Adobe Pinot Noir <i>Medium bodied with fresh strawberries, subtle notes of spices</i>	7.75	10.85	31.0
Tabali Gran Reserva Malbec <i>Plums, sour cherry and aromas of violets, full and intense</i>	9.25	12.95	37.0
Boutinot "Les Coteaux" Cotes du Rhone Villages <i>Brambly fruit underpinned by oaky nuances, sweet spice</i>			32.0
Les Piviones, Beaujolais Village, France <i>Red fruits with a hint of banana</i>			41
Benjamin Malbec, Argentina <i>Bright and intense, Fresh aromas of cherry and plum</i>			31

ROSÉ

El Ninot de Paper Rosado <i>Pale and delicate, with ripe summer fruits</i>	6.25	8.75	25.0
Piattini Pinot Grigio Rosé <i>Lightly tinted blush, fresh and appealing</i>	7.5	10.5	30
Maison Boutinot Cuvee Edalise <i>Classic Provençal, delicate and moreish</i>	10.5	14.7	42.0

SPARKLING

	125ML	BTL
Le Dolci Colline Prosecco, Italy <i>Classic Prosecco, with green fruits and soft bubbles</i>	6.5	32.0
Champagne Pol Roger Brut Reserve NV <i>Churchill classic, think freshly baked bread and green apples</i>		70.0