

**WESTOW**



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## SMALL PLATES

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

**Crispy squid 9.5**  
gochujang mayonnaise  
(Kcal 372)

**French onion soup 5.5**  
Coastal Cheddar croutons (v)  
(Kcal 580)

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

**Peppered mackerel &  
watercress salad 9**  
beetroot, pickled red onion,  
cashew nuts (gif) (kcal 546)

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## TO SHARE

**Portobello mezza 17.5**  
hummus, aubergine dip, tzatziki,  
crudites, olives & flat bread  
(v) (980Kcal)

**Baked Camembert 19.5**  
rosemary, garlic, flatbread, spring  
onion dipping oil  
(v) (Kcal 1026)

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

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## ROASTS

*All roasts are served with roast potatoes, seasonal veg, Yorkshire pudding and lashings of pub gravy*

**Roast striploin of beef 21**  
(Kcal 850)

**Half roast chicken 19.5**  
rosemary & lemon  
(Kcal 1173)

**Roast pork loin,  
French trimmed 19.5**  
(Kcal 980)

**Veggie Wellington 17**  
Winter root & lentil  
(v/ pb on request) (Kcal 821)

**Trio of meats 28**  
beef, chicken, pork  
(Kcal 1315)

**Cauli cheese 7**  
(v) (Kcal 223)

**Pigs in blankets 7**  
(Kcal 367)

**Seasonal greens 4**  
chili, garlic, shallots  
(v) (Kcal 188)

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## MAINS

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

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

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

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## KIDS

*Free scoop of ice cream with each kids meal*

**Roast chicken 9**  
(Kcal 500)

**Roast beef 9**  
(v/pb on request) (Kcal 450)

**Fish fingers & chips, peas 7.5**  
(Kcal 317)

**Tomato pasta 6**  
(pb) (Kcal 499)

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## PUDS

**Chocolate brownie 7.5**  
vanilla ice cream,  
(pb, gif) (Kcal 284)

**Sticky toffee pudding 7.5**  
**toffee sauce**  
vegan vanilla ice cream  
(v) (Kcal 842)

**Lemon Posset 7.5,**  
(pb, gif) (Kcal 284)

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

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Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.  
A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added.  
Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team.

Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)




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**WHITE**

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

**RED**

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

**ROSÉ**

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

**SPARKLING**

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