

STARTERS/BAR SNACKS

Smoked almonds £5.5 (pb) (Kcal 492)	Mixed olives £5 (pb) (Kcal 150)	Ciabatta, balsamic & olive oil £4.5 (pb) (Kcal 380)
Baked goat cheese brulee, hot honey drizzle, salted crackers £8.5 (v) (Kcal 493)	Crispy chicken bites, sesame seed, Korean sauce £10 (Kcal 665)	Toasted pine nut & pesto hummus, crudites, sourdough £7.50 (pb) (Kcal 679)
Pork & fennel sausage roll, English mustard £7 (Kcal 282)	Salt & pepper squid, gochujang mayo £10 (Kcal 372)	Crispy pork belly, mustard mayo, watercress & apple puree £10 (Kcal 695)
Peppered mackerel, watercress, beetroot & cashew nut salad £9 (gif) (Kcal 546)	Wild boar & walnut terrine, pickles, sourdough £11 (Kcal 283)	1/2 pint of whitebait, lemon, tartare sauce £8 (Kcal 549)
Red onion & carrot bhajis, spiced tomato chutney £7.5 (pb, gif) (Kcal 296)	French onion soup, Coastal cheddar crouton £7 (v) (pb & gif available) (Kcal 832)	

SHARERS

Harissa baked Camembert,
British crudites, sourdough £19 (v)
(Kcal 832)

Portobello mezze, hummus,
aubergine dip, tzatziki, crudites,
olives & flat bread £17.5 (v)
(Kcal 1083)

Charcuterie board, trio of meats,
Coastal cheddar, chutney, salted
crackers £19.5
(Kcal 970)

WESTOW SPECIALS

Whole baked mackerel, spring onion, chilli & lime with fennel & watercress salad £21 (gif)	Pan fried duck breast, olive oil roasted Jerusalem artichokes & blood orange jus £26 (gif)	Lamb rump, harissa roasted beetroot, chickpea & cauliflower with coriander & pomegranate £28 (gif)
--	--	--

MAINS

The Westow cheese burger, burger sauce, gem, pickles, fries £16.5 (Kcal 1169)	Pan roasted trout, braised leeks, greens, caper, parsley & lemon butter sauce £19.5 (gif) (Kcal 854)	Crispy red onion & carrot burger, lettuce, coriander yogurt, spiced tomato chutney, fries £15.5 (pb) (Kcal 629)
Battered haddock fillet, fat chips, tartare sauce, mushy peas, lemon £16.5 (gif) (Kcal 814)	Korean buttermilk chicken burger, mayo, lettuce, pickles & fries £16 (Kcal 965)	Spinach, goats cheese & pesto rigatoni, toasted pine nuts £14.5 (v) (Kcal 1084)
Cumberland sausages & chive mash, Savoy cabbage, onion gravy £15 (Kcal 1058)	Slow cooked lentil shepherds pie, smashed roots, sauteed greens, crispy shallots £14 (pb, gif) (Kcal 477)	Chicken supreme, Savoy cabbage, mash & chicken gravy £19.5 (gif) (Kcal 754)
28 Day aged Ribeye steak, fat chips, watercress & peppercorn sauce £29 (gif) (Kcal 1013)		Braised feather blade of beef, horseradish mash, miso roasted carrots, red wine gravy £22 (gif) (Kcal 1198)

SIDES

Fat chips/Skinny fries £4 (pb) (Kcal 296/287)	House side salad, olive oil lemon dressing £6 (pb, gif) (Kcal 212)	Roasted Savoy cabbage, black onion seeds & tahini yoghurt £6.5 (pb, gif) (Kcal 305)
Truffle & parmesan fries £7 (v, gif) (Kcal 596)	Baked beetroot & rocket salad, rosemary & balsamic dressing £6 (pb, gif) (Kcal 283)	Chive mashed potatoes £5 (v, gif) (Kcal 274)
Goats cheese & peppercorn skinny fries £8 (v, gif) (Kcal 533)		Smashed root veg, crispy shallots £5 (pb, gif) (Kcal 93)

PUDDINGS

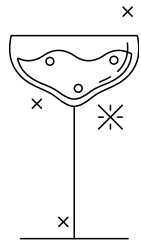
Vegan brownie, vegan vanilla ice cream £7.5 (pb, gif) (Kcal 602)	Affogato, vanilla ice cream & crushed amaretti biscuits £5 (v) (gif available) (Kcal 430)	Sticky toffee pudding, toffee sauce, vanilla ice cream £7.5 (v) (Kcal 730)
Lemon posset, brandy & earl grey currents, ginger biscuits £5.5 (v) (gif available) (Kcal 502)	Stilton blue cheese, tomato chutney, grapes & salted crackers £10.5 (v) (gif available) (Kcal 750)	Selection of ice creams & sorbets £2 per scoop (please ask the team for today's flavours) (pb, gif)
Cinnamon & apple crumble, vanilla custard £7.5 (v) (Kcal 595)		

Please note a discretionary 12.5% Service Charge will be added to your final bill when table service is given. Please inform your server of any allergies before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Due to shared fryers being used in our kitchen, some fried items may contain gluten, dairy, crustaceans or fish. Detailed information on the fourteen allergens are available on request.

(V) – Vegetarian (PB) – Plant Based (GIF) – Gluten Ingredient Free

PARTY WITH US

Book in the Hawkin's for an intimate get together or the Waterhouse for any big occasion!



Tell us the occasion and we will make it a party to remember - with party platters and drinks packages, we've got you covered!

SHOTS 5 FOR £20

El Jimador Blanco	Antica Sambuca
Baby Guinness	Black or
Tequila Rose	White

COCKTAILS

Peach Bellini 9
prosecco, peach puree

Espresso Martini 10.5
absolut vodka, kahlua, espresso

Passionfruit Martini 10
absolut vodka, passoa, passionfruit puree, eager pineapple juice

Aperol Spritz 9.5
aperol, prosecco, soda

Margarita 10.5
el jimador blanco tequila, cointreau, lime juice, gomme

Negroni 10.5
martini rosso, campari, beefeater gin

Paloma 10
el jimador, grapefruit juice, lime

WHITE WINE

Prime Cuts, South Africa
ripe, fruity & refreshing

Revenant Chenin Blanc, South Africa
yellow fruits & limes

Il Badalisc Pinot Grigio, Italy
dry & refreshing, apples & pears

False Bay "Windswept" Sauvignon Blanc, South Africa
aromatic, with enchanting tropical & mineral notes

Cave de l'Ormarine Picpoul de Pinet, France
vibrant & fresh, ideal with fish & vegetable dishes

Vila Nova Vinho Verde, Portugal
ripe melon & sherbet lemon, spritz finish

Vidal Sauvignon Blanc, New Zealand
aromas of passionfruit, vibrant tropical fruit flavours

Menade Organic Verdejo, Spain
stone fruit aromas, white peach & herbal characters

Santa Serraffa Gavi del Comune di Gavi, Italy
pretty aromas of floral, citrus & green apple

'Les Heritiers Saints - Genys' Santenay Blanc, French (Beaune)
bright & pure on the nose, long complex flavours of grapefruit

RED WINES

Prime Cuts, South Africa
rich plum & red berry fruit, darker spice

Peribanez Tempranillo Tinto, Spain
bright aromas of bramble fruit, touch of spice to finish

Mr Pat Merlot, Australia
soft & juicy, plenty of plums

Adobe Pinot Noir, Chile
medium bodied with fresh strawberries, subtle spice

Boutinot "Les Coteaux" Cotes du Rhone Villages, France
brambly fruit underpinned with oak & sweet spice

Tabali Gran Reserva Malbec
plums, sour cherry & aromas of violets, full & intense

Les Pivones Beaujolais Villages, France
juicy, super ripe, flavours of summer fruit compote

Benjamin Malbec, Argentina
bright & intense, fresh aroma of cherry & plum

Rippa Dori Ribera del Duero Crianza, Spain
bramble fruit, vanilla, nutmeg & sweet spice

Keith Tulloch Shiraz, Australia
dark & laden with black fruit richness

ROSÉ WINE

El Ninot de Paper Rosado, Spain
pale & delicate with ripe summer fruits

Piatinni Pinot Grigio Rose, Italy
lightly tinted blush, fresh & appealing

Maison Boutinot Cuvee Edalise, France
classic Provencal, delicate & moreish

175ML	250ML	BTL
-------	-------	-----

6	8.5	24
---	-----	----

6.5	9.1	26
-----	-----	----

7	9.8	28
---	-----	----

		29
--	--	----

8.25	11.55	33
------	-------	----

		33
--	--	----

9	12.6	36
---	------	----

		42
--	--	----

		44
--	--	----

		62
--	--	----

6	8.4	24
---	-----	----

6.5	9.1	26
-----	-----	----

6.75	9.45	27
------	------	----

7.75	10.85	31
------	-------	----

		32
--	--	----

9.25	12.95	37
------	-------	----

		41
--	--	----

		31
--	--	----

		44
--	--	----

		47
--	--	----

6.25	8.75	25
------	------	----

7.5	10.5	30
-----	------	----

10.5	14.7	42
------	------	----

SPARKLING & CHAMPAGNE

Le Dolci Colline Prosecco, Italy 6.5/32
classic prosecco, green fruits & soft bubbles

Henners Brut, England 55
incredible English fizz, orange peel & pear drop notes

Champagne Pol Roger Brut Reserve 70
orchard fruits, delicate florals & toasty nuances

HOUSE POURS

Notting Helles, Session Lager 5.4
brewed to German purity laws with premium noble hop varieties. 4%

London Pilsner, Craft Lager 6
crisp & refreshing with delicious herbal complexity 4.6%

V.E.S.P.A Very Extra Special Pale Ale 6.3
bags of citrus followed by a refreshing bitterness. 4.2%

Staropramen 6.1
Premium czech hops, fruity aroma & a refreshing balanced taste. 5%

Pavement Press, Cider 5.9
gently fizzing medium cider. 5%

Hepcat 6.9
vibrant stone fruit & mandarin flavours. Brewed down the road. 4.6

Blue Moon 6.4
a wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma. 5.4%

Madri 6.4
Modern European lager, full of flavour with light golden colour. Smooth, well rounded with a short, bitter finish. 4.6%