

STARTERS/BAR SNACKS



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

SHARERS

Harissa baked Camembert 19
British crudites, sourdough (v)

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

Charcuterie board 19.5
Parma ham, chorizo & coppa, Coastal
cheddar, chutney, salted crackers

WESTOW SPECIALS

Pan fried duck breast 25
roasted butternut squash & puree, roasted
cauliflower, blood orange jus

Herb crusted cod 24
olive oil new potatoes, mussels in white
wine cream sauce

Broccoli, pea & spinach risotto 16.5
wild rocket, bocconcini
with lemon & basil dressing

MAINS

The Westow cheese burger 16.5
lettuce, burger sauce, gem, pickles, slaw & fries

Crispy red onion & carrot burger 15.5
lettuce, coriander yogurt, spiced tomato chutney, slaw &
fries (pb)

Battered haddock fillet 16.5
fat chips, tartare sauce, mushy peas, lemon
(gif)

Pan roasted trout 19.5
braised leeks, greens, caper, parsley & lemon butter sauce
(gif)

Spinach, goats cheese & pesto rigatoni 14.5
toasted pine nuts
(v)

Cumberland sausages & chive mash 15
Savoy cabbage, onion gravy

Korean buttermilk chicken burger 16
mayo, lettuce, pickles, slaw & fries

Chicken supreme 19.5
Savoy cabbage, mash & chicken gravy
(gif)

28 Day aged Ribeye steak 29
fat chips, watercress & peppercorn sauce
(gif)

Slow cooked lentil shepherds pie 14
smashed roots, sauteed greens, crispy shallots
(pb, gif)

Braised feather blade of beef 22
horseradish mash, miso roasted carrots, red wine gravy
(gif)

SIDES

Fat chips/Skinny fries 4
(pb)

Roasted Savoy cabbage 6.5
black onion seeds & tahini yoghurt
(pb, gif)

Truffle & parmesan fries 7
(v, gif)

House side salad 6
olive oil lemon dressing
(pb, gif)

Chive mashed potatoes 5
(v, gif)

Goats cheese & peppercorn
skinny fries 8
(v, gif)

Baked beetroot & rocket salad 6
rosemary & balsamic dressing
(pb, gif)

Smashed root veg 5
crispy shallots (pb, gif)

PUDDINGS

Vegan brownie 7.5
vegan vanilla ice cream
(pb, gif)

Affogato 5
vanilla ice cream & crushed amaretti biscuits
(v) (gif available)

Lemon posset 5.5
brandy & earl grey currants, ginger
biscuits
(v) (gif available)

Selection of
ice creams & sorbets
2 per scoop
(please ask the team for today's
flavours)
(pb, gif)

Sticky toffee pudding 7.5
toffee sauce, vanilla ice cream
(v)

Cinnamon & apple crumble 7.5
vanilla custard
(v)

Stilton blue cheese 10.5
tomato chutney, grapes & salted crackers
(v) (gif available)

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