



STARTERS/BAR SNACKS

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

SHARERS

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

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

Charcuterie board, trio of meats,
Coastal cheddar, chutney, salted
crackers £19.5

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

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

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

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

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

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

Cumberland sausages & chive mash, Savoy
cabbage, onion gravy £15

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

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

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

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

SIDES

Fat chips/Skinny fries £4
(pb)

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

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

Truffle & parmesan fries £7
(v, gif)

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

Chive mashed potatoes £5
(v, gif)

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

Smashed root veg, crispy shallots £5
(pb, gif)

PUDDINGS

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

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

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

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

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

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)

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