

STARTERS

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	Pine nut & pesto hummus 7.5 crudites, sourdough (pb)
Salt & pepper squid 10 gochujang mayo	French onion soup 7 Coastal cheddar croutons (v) (pb & gif available)	1/2 pint of whitebait 8 lemon, tartare sauce
Peppered mackerel 9 watercress, cashew nut salad (gif)	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

ROASTS

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

Roast striploin beef 21 horseradish sauce	Half roast chicken 19.5 rosemary & lemon
Herb stuffed rolled pork belly 19.5 crackling, apple sauce	Roast leg of lamb 21 mint sauce
Trio of meats 28 beef, chicken, pork & crackling	Veggie Wellington 17 winter roots & lentils (v/pb on request)

SIDES

Pigs in blankets 7
Cauliflower Cheese 7
(v)

MAINS

Westow House cheeseburger 16.5 lettuce, burger mayo, pickles, slaw & fries	Crispy red onion & carrot burger 15.5 lettuce, coriander yogurt, spiced tomato chutney, slaw & fries (pb)	Battered haddock 16.5 mushy peas, tartare sauce & chips (gif)
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KIDS

Kid's roast 9 chicken or beef or wellington	Quarter pounder 7.5 fries	Fish fingers & chips 7.5 mushy peas	Tomato pasta 6 (pb)
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PUDDINGS

Vegan brownie 7.5 vegan vanilla ice cream (pb, gif)	Sticky toffee pudding 7.5 toffee sauce, vanilla ice cream (v)	Cinnamon & apple crumble 7.5 vanilla custard (v)
Lemon posset 5.5 brandy & earl grey currants, ginger biscuits (v) (gif available)	Affogato 5 vanilla ice cream & crushed amaretti biscuits (v) (gif available)	Stilton blue cheese 10.5 tomato chutney, grapes & salted crackers (v) (gif available)

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

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