



## FOR THE TABLE

Smoked almonds 5.5  
(pb)

Mixed olives 5  
(pb)

Ciabatta, balsamic & olive oil 4.5  
(pb)

## STARTERS/BAR SNACKS

Leek, pea & watercress soup 7  
sea salt crouton (v) (pb & gif available)

Korean chicken bites 10  
sesame seeds, spring onion

Sumac spiced chickpea hummus 7.5  
toasted flatbread (pb)

Smoked mackerel pate 9  
cucumber salsa, crackers

Salt & pepper squid 10  
gochujang mayo

Stilton & cos salad 9  
wild rocket, capers, pickled shallots (v)

Whole burrata 12  
heritage tomatoes, basil sugar, salt &  
pepper crouton (v)

Potted braised beef 11  
cornichons, capers, shallots, pine nuts,  
toasted sourdough

## SHARERS

Portobello mezze 17.5  
hummus, aubergine dip, tzatziki, crudites,  
olives, flatbread (v)

Whole dressed Brixham crab 26  
cornichons, ciabatta, lemon & chive mayo

Charcuterie board 21  
trio of meats, 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

Veggie Wellington 17  
root veg & lentils (vg/pb on request)

## SIDES

Cauliflower Cheese 7  
(v)

## MAINS

The Westow cheese burger 17  
lettuce, pickles, burger sauce,  
slaw, fries

Battered haddock 17.5  
fat chips, mushy peas, tartare sauce,  
lemon (gif)

Vegan chckn burger 15.5  
lettuce, pickles, vegan mayo, fries, slaw (pb)  
add hash brown - £1

Lamb rump 24  
edamame, sauteed new potatoes,  
gremolata (gif)

Chicken Caesar salad 15.5  
cos, garlic & rosemary croutons,  
Parmesan

Brown butter gnocchi 14.5  
edamame, asparagus, lemon & chive  
dressing (v/pb available)

## PUDDINGS

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

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

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

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

Affogato 6.5  
vanilla ice cream & crushed amaretti  
biscuits (v) (gif available)  
add Frangelico or Port - £3

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

Deep fried rhubarb pies 7.5  
cold custard dip & raspberry sugar (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

## WHITE WINE

	175ML	250ML	BTL
Prime Cuts, South Africa ripe, fruity & refreshing			25
Revenant Chenin Blanc, South Africa yellow fruits & limes	6.75	9.45	27
Ancora Pinot Grigio, Italy dry & refreshing, apples & citrus	7.25	10.15	29
False Bay "Windswept" Sauvignon Blanc, South Africa aromatic, with enchanting tropical & mineral notes			32
Cave de l'Ormarine Picpoul de Pinet, France vibrant & fresh, ideal with fish & vegetable dishes	8.75	12.25	35
Vila Nova Vinho Verde, Portugal ripe melon & sherbet lemon, spritz finish	8.75	12.25	35
MOKO Black Sauvignon Blanc, New Zealand classically aromatic with zesty citrus notes	9.5	13.3	38
Menade Organic Verdejo, Spain stone fruit aromas, white peach & herbal characters			44

## RED WINES

Prime Cuts, South Africa rich plum & red berry fruit, darker spice			25
Peribanez Tempranillo Tinto, Spain bright aromas of bramble fruit, touch of spice to finish	6.75	9.45	27
Mr Pat Merlot, Australia soft & juicy, plenty of plums	7	9.8	28
Adobe Pinot Noir, Chile medium bodied with fresh strawberries, subtle spice	8.25	11.55	33
Boutinot "Les Coteaux" Cotes du Rhone Villages, France brambly fruit underpinned with oak & sweet spice			34
Tabali Gran Reserva Malbec plums, sour cherry & aromas of violets, full & intense	9.75	13.65	39
Les Pivones Beaujolais Villages, France juicy, super ripe, flavours of summer fruit compote			43
Rippa Dori Ribera del Duero Crianza, Spain bramble fruit, vanilla, nutmeg & sweet spice			45

## ROSÉ WINE

El Ninot de Paper Rosado, Spain pale & delicate with ripe summer fruits	6.5	9.1	26
Piatinni Pinot Grigio Rose, Italy lightly tinted blush, fresh & appealing	7.25	10.15	29
Onta Ontanon Clarete Rose, Spain Pale coral pink, red berry aromas, elegant, dry finish			38
Maison Boutinot Cuvee Edalise, France classic Provençal, delicate & moreish	10.5	14.70	42

## SPARKLING & CHAMPAGNE

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

Henners Brut, England 59  
incredible English fizz, orange peel & pear drop notes

Champagne Pol Roger Brut Reserve 75  
orchard fruits, delicate florals & toasty nuances

## HOUSE POURS

Notting Helles, Session Lager 5.6  
brewed to German purity laws with premium noble hop varieties. 4%

London Pilsner, Craft Lager 6.2  
crisp & refreshing with delicious herbal complexity 4.6%

V.E.S.P.A Very Extra Special Pale Ale 6.5  
bags of citrus followed by a refreshing bitterness. 4.2%

Staropramen 6.6  
Premium czech hops, fruity aroma & a refreshing balanced taste. 5%

Pavement Press, Cider 6.1  
gently fizzing medium cider. 5%

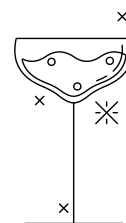
Hepcat 7.1  
vibrant stone fruit & mandarin flavours.  
Brewed down the road. 4.6%

Blue Moon 6.9  
a wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma. 5.4%

Madri 6.6  
Modern European lager, full of flavour with light golden colour. Smooth, well rounded with a short, bitter finish. 4.6%

## PARTY WITH US

Book in the Hawkins 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  
Baby Guinness  
Tequila Rose  
Antica Sambuca  
Black or  
White

## COCKTAILS

- Amaretto Sour 11  
disaronno amaretto, lemon juice, eggless foamer
- Espresso Martini 11.5  
absolut vodka, kahlua, espresso
- Passionfruit Martini 11  
absolut vodka, passoa, passionfruit puree, eager pineapple juice
- Aperol Spritz 10.5  
aperol, prosecco, soda
- Margarita 11.5  
el jimador blanco tequila, cointreau, lime juice, gomme
- Negroni 11.5  
martini rosso, campari, bee-feater gin
- Lynchburg Lemonade 11  
jack daniels, cointreau, lemon juice, soda

## BOOK NOW FOR THE EUROS!

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Get booking now at [westowhouse.co.uk](http://westowhouse.co.uk)