WESTOW HOUSE
SUNDAY LUNCH

CHASE BLOODY MARY 10.5 | ESPRESSO MARTINI 11.5 | MULLED WINE 6.5

TO START

Grilled fish tacos, Sriracha mayo, guacamole, tomato salsa, pickled red onion (412 kcal) **8.5**

Baked Feta, honey & thyme, salt and pepper toast (643 kcal) **8.5**

Mussels in garlic, herb & white wine cream sauce, sourdough (793 kcal) **10**

Crispy ham hock, celeriac remoulade, burnt apple ketchup (1058 kcal) **8.5**

Charred tenderstem broccoli, miso peanut butter, pomegranate & crushed peanuts (pb) (gif) (303 kcal) **7.75**

Prawn cocktail, iceberg, pickled samphire, lobster mayo (301 kcal) **10**

Cauliflower karaage, miso & wasabi mayo (pb) (518 kcal) **8**

Wild mushroom & truffle arancini, truffle oil, Parmesan (v) (518 kcal) **8.5**

SUNDAY ROASTS

Served with garlic & thyme roast potatoes, red cabbage, roasted parsnips, maple glazed carrots, giant Yorkshire pudding & lashings of gravy

Roast British turkey breast, pigs in blankets & stuffing (1025 Kcal) **21**

Rosemary & lemon half chicken (1121 Kcal) **19.5**

Roast rump of beef (821 Kcal) **21.5**

Roast pork belly, crackling (1754 Kcal) **18**

Roasted celeriac steak (pb) (1321 kcal) **17.5**

Chef's roast; roast chicken, rump of beef & pork belly (1540 kcal) **28**

Cauliflower cheese (v) (364 kcal) **6**

Pigs in blankets (595 kcal) **7**

Brussels sprouts, crispy bacon & chestnuts (gif) (421 kcal) **6**

MAINS

Fillet of sea bass, herb potato cake, samphire, tartare hollandaise (1039 kcal) **19.5**

Beer battered haddock, proper chips, crushed peas, samphire tartare (gif available) (872 Kcal) **18.50**

Roasted beets & whipped goats cheese salad, apple, candied walnuts, shallots, honey dressing (v) (615 Kcal) **14.95**

Dirty double smashed cheeseburger, bacon jam, burger sauce, pickles, skin on fries (1388 Kcal) **17.95**

Korean fried chicken burger, kimchi mayo, lettuce, lime & coriander slaw, skin on fries (1145 Kcal) **17.50**

Aubergine curry, coriander rice, flatbread, pickled red onion (pb) (1346 kcal) **14.50**

Fancy something sweet? Ask for our pudding menu

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added. Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team if you have an allergy.

Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)

WESTOW HOUSE
WINE LIST

WHITE WINE

	125ml	175ml	Bottle
Brume di Monte Pinot Grigio, Veneto, Italy	5.4	7.4	29.5
Long Beach Chenin. Blanc, Robertson, South Africa	5.05	6.9	27.5
Prime Cuts White, South Africa			25
l'Ormarine Picpoul de Pinet, Languedoc, France			36
Torre Lapela Vinho Verde, Portugal	6.45	8.45	35
Pencarrow Sauvignon Blanc, Marlborough, New Zealand	7.15	9.75	39
Macon-Ucvhizy Talmard, Burgundy, France			45

RED WINE

Adobe Pinot Noir Reserva, Maipo, Chile	6.25	8.5	34
Peribanez Tempranillo, Castillo, Spain	5.15	7	28
Prime Cuts Red, South Africa			25
Don Silvestre Merlot, Central Chile	5.15	7	28
Florencia Malbec, Mendoza, Argentina			35
Les Coteaux Côtes du Rhone Villages, Rhone, France	6.45	8.75	35
Tabali Gran Reserve Malbec, Limari, Chile	7.25	9.9	39.5
Fleurie La Madona, Beaujolais, France			39.5
Rippa Dori Crianza, Ribera del Duero, Spain			46

ROSÉ WINE

Piattini Pinot Grigio Blush, Italy	5.4	7.4	29.5
Cuvée Edalise Rosé, Provence, France	7.8	10.65	42.5
Whispering Angel Rosé Provence, France			52
El Ninot Rosado, Castillo, Spain	4.95	6.75	27

SPARKLING WINE

	125ml	Bottle
Bolney Brut, East Sussex, England		59
Santa Fosca Prosecco, Veneto, Italy	6.8	34
Veuve Clicquot, Reims, France		79

250ml glasses are available - please ask your server