

WESTOWHOUSE

STARTERS & SMALL PLATES

- Pork stuffed crispy olives**, parmesan & caramelised onion aioli **6.5** ^{238kcal}
- Sun-dried tomato hummus & flatbread**, cherry tomato & olive tapenade **7.5** (pb) ^{790kcal}
- Crispy squid**, smoked chilli jam, coriander & lemon **9.95** ^{436kcal}
- Chickpea fritters**, coriander hummus, pickled shallot **8.95** (pb) (gif) ^{467kcal}
- Ox cheek croquettes**, carrot puree, horseradish cream **10.5** ^{964kcal}
- Honey & Sriracha chicken wings**, zesty herb yoghurt **9.75** ^{1127kcal}
- Cauliflower karaage**, miso & wasabi mayo, shichimi togarashi **8.5** (gif) ^{518kcal}
- Crispy Korean chicken bites**, spring onion & sesame **9.95** ^{844kcal}
- Chorizo & Parmesan croquettes**, aioli **8.95** ^{505kcal}
- Prawn fishcake**, curry aioli, pickled cucumber soft herb salad **9.95** ^{844kcal}
- Burrata**, crispy artichokes, grilled nectarines, basil & pistachio pesto **12.95** (v) (gif) ^{426kcal}
- Smoked mackerel p[^]te**, pickled cucumber, caper and cornichon salsa, sourdough **10.95** ^{405kcal}

MAINS

- Lamb rump**, braised baby gem, peas, crispy pancetta, potato & wild garlic cake **23.5** (gif) ^{1242kcal}
- Bang bang chicken salad**, chilli, peanuts, watercress, sesame & peanut dressing **19.5** (gif) ^{1359kcal}
- Crispy pork belly**, pea purée, minted broad beans, poached rhubarb, pistachio and sweet & sour rhubarb sauce **19.5** (gif) ^{1512kcal}
- Pan-roasted sea bass**, lemon velouté, crushed new potatoes, asparagus & crispy leeks **23.5** ^{803kcal}
- Battered fish & chips**, peas, samphire tartare sauce **18.5** (gif available) ^{1605kcal}
- Double cheeseburger**, American cheese, burger sauce, pickles, skin on fries **17.95** ^{1702kcal} add bacon or bacon jam **2**
- Korean fried chicken burger**, kimchi mayo, iceberg, lime & coriander slaw, skin on fries **17.5** ^{1612kcal}
- Roasted beetroot & grilled nectarine salad**, goat's cheese, pickled onion, walnuts & balsamic dressing **14.95** (gif) ^{615kcal}
- Pan-fried gnocchi**, peas, spinach, pumpkin seeds, sun-dried tomato and wild garlic pesto **15.5** (pb) ^{869kcal}
- Aubergine curry**, coriander rice, flatbread, pickled red onion **14.5** (pb) ^{761kcal}

STEAKS

- 30 day dry-aged 10oz Angus ribeye steak**, chips & watercress **35** (gif) ^{1597kcal}
- Dry-aged flat iron steak**, skin on fries & watercress **22.95** (gif) ^{906kcal}
- Choose a sauce:** peppercorn ^{121kcal}, blue cheese ^{170kcal} or garlic butter ^{433kcal}

SIDES

- Grilled asparagus** **6** (pb) (gif) ^{398kcal}
- Fat chips**, truffle mayonnaise **6** (v) ^{619kcal}
- Mixed leaf salad**, house dressing **5** (pb) (gif) ^{310kcal}
- Garlic & herb baby potatoes** **5.5** (v) (gif) ^{628kcal}
- Skin on fries** **5** (pb) ^{595kcal}

PUDDINGS

- Caramelised banana cheesecake**, sangria compote, crème fraiche **8.5** (v) ^{984kcal}
- Sticky toffee pudding**, vanilla ice cream, toffee sauce **7** (v) ^{1058kcal}
- Apple & rhubarb crumble**, custard **7** (v) ^{809kcal}
- Lemon & raspberry trifle** **7** (pb) ^{703kcal}
- Selection of ice cream & sorbet** per scoop **2.5** (ask team for available flavours) ^{140kcal}

Please note a discretionary 12.5% Service Charge will be added to your final bill when table service is given and food is ordered. 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.

WESTTOWHOUSE

SPARKLING	125ml	175ml	Bottle
Le Dolci Terre Prosecco Spumante Brut NV , Italy	6.95		35
Henners English Sparking Wine , Sussex			59
Veuve Clicquot Yellow Label Champagne , France			79
WHITE			
Prime Cuts White , South Africa			26.5
Chenin Blanc, Percheron , South Africa			28.75
Papia, Pinot Grigio , Italy	5.5	7.5	29.5
Vinho Verde, Marques de Lara , Portugal			36
Picpoul de Pinet, Duc de Morny , France	6.8	9.25	37
Sauvignon Blanc. Shucker's Shack , New Zealand	7.3	9.95	39.75
Chardonnay, Wild House , South Africa			39.5
Albarino, La Huida , Spain			42.5
Sancerre, Pre Semele , France			52
ROSÉ			
Pinot Grigio Rosé, Piattini , Italy	5.4	7.4	29.5
Les Oliviers Rosé , France	6.45	8.75	35
Whispering Angel Rosé , Provence, France	8.75	11.95	47.5
RED			
Prime Cuts Red , South Africa			26.5
Merlot, Sierra Grande , Chile	5.25	7.15	28.75
Peribáñez Tempranillo Tinto , Spain	5.4	7.4	29.5
Pinot Noir, Adobe , (Organic), Chile	6.6	9	36
Domaine Boutinot Les Coteaux , Côtes du Rhône Villages, France	6.8	9.25	37
Rioja Reserva, Ontanon , Spain			38
Beaujolais, Les Pivoines , France (served chilled)			38
Primitivo, Feline , Italy			39
Malbec, Palo Santo , Chile	7.7	10.5	42
Malbec, Cadus , Argentina			50
DESSERT & PORT	75ml		
Ch Petit Vedrines Sauternes , Bordeaux, France	6.5		
Ginestet Classique Sauternes , Bordeaux, France			38



250ml glasses are available - please ask your server