

E V E N I N G Tues-Sat | 5pm-9pm

SNACKS

Gordal olives VG/GF	5
Guild of Dough sourdough, PX vinegar VG	5
Polenta chips, truffle aioli, parmesan V/GF	6
Grilled sardines, caper and tomato sauce, sourdough	8
Honey, soy and sesame glazed chicken wings, pickled cucumber, chilli, spring onion	8
ALACARTE	
Fillet of seabass, smoked potato, fennel, kale, lobster & mussel sauce GF	18
Corn-fed chicken supreme, celeriac purée, chicken croquette, greens, red wine jus	18
Rolled saddle of pork, apple and bacon jam, celeriac fondant, red cabbage GF	19
CLASSICS	4.6
Oyster mushroom bhaji burger, mango chutney, garnish, fries & salad <i>VG/GFO</i>	16
Westbury beef burger, Applewood cheese, burger relish, garnish, fries & salad GFO	16.5
Moroccan chicken burger, carrot & apple slaw, garnish, fries & salad GFO	17
Buxtons dry-aged sirloin steak, triple-cooked chips, rocket, parmesan, peppercorn sauce GF	26
Roasted carrot, heritage kale, pomegranate salad, lemon and coriander dressing VG/GF $sm~8 \mid l$	0
Butcombe-battered haddock, triple-cooked chips, mushy peas, tartar sauce GFO $sm 9 \mid l$	g 16
SIDES	
Westbury house salad, Dijon vinaigrette <i>VG/GF</i>	4
Fries VG/GF	4
Triple-cooked chips VG/GF	5
Seasonal greens VGO	5
DESSERTS	
Spiced date sticky toffee pudding, toffee sauce, vanilla ice cream <i>VG</i>	7.5
Orange & fennel polenta cake, vanilla and orange mascarpone V	7.5
Rhubarb & frangipane tart, vanilla ice cream V	7.5
Roasted hazelnut and caramelised white chocolate mousse, cocoa tuile, frozen raspberries	8

1 scoop 3 | 2 scoops 5

Ask your server for today's selection of ice creams and sorbets