

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

S N A C K S	
Gordal olives VG/GF	5.5
Sourdough bread, oil & PX vinegar VG	5.5
Crispy satay cauliflower, sriracha, coconut yoghurt VG/GF	7.5
Grilled sardines, caper and tomato sauce, sourdough	8.5
Honey, soy and sesame glazed chicken wings, pickled cucumber, chilli, spring onion	8.5
A LA CARTE	
Fillet of seabass, smoked potato, fennel, kale, lobster & mussel sauce GF	19
Corn-fed chicken supreme, celeriac purée, chicken croquette, greens, red wine jus	19
Rolled saddle of pork, mashed potato, apple and bacon jam, celeriac fondant, red cabbage GF	20
CLASSICS	
Oyster mushroom bhaji burger, mango chutney, garnish, fries & salad VG/GFO	16.5
Westbury beef burger, Applewood cheese, burger relish, garnish, fries & salad GFO	17
Moroccan chicken burger, carrot & apple slaw, garnish, fries & salad GFO	17.5
Buxtons dry-aged sirloin steak, triple-cooked chips, rocket, parmesan, peppercorn sauce GF	27
Harissa roasted carrot, kale & pomegranate salad, lemon and coriander dressing VG/GF sm 8.5 l_{4}	0
Butcombe-battered haddock, triple-cooked chips, mushy peas, tartar sauce GFO sm 9.5 l_s	g 16.5
SIDES	
Westbury house salad, Dijon vinaigrette VG/GF	4.5
Fries VG/GF	4.5
Seasonal greens VGO	5.5
DESSERTS	
Spiced date sticky toffee pudding, toffee sauce, vanilla ice cream VG/GF	8
Orange & fennel polenta cake, vanilla and orange mascarpone V	8
Rhubarb & frangipane tart, vanilla ice cream V	8
Roasted hazelnut and caramelised white chocolate mousse, cocoa tuile, frozen raspberries	8.5
Ask your server for today's selection of ice creams and sorbets 1 scoop 3 2 scoops	5

V vegetarian | VG vegan | GF gluten free | VGO vegan option | GFO gluten free option Our kitchen contains allergens. Please inform a member of staff before ordering and we will do our best to accommodate you. Please note that tables of four or more will have a discretionary 12.5% service charge added to their bill.