



LUNCH

Mon-Sat | 12pm-3pm

SNACKS

Gordal olives <i>VG/GF</i>	5.5
Sourdough bread, oil & PX vinegar <i>VG</i>	5.5
Crispy satay cauliflower, sriracha, coconut yoghurt <i>VG/GF</i>	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

SOUP & SANDWICHES

Soup of the day, buttered bread <i>V</i>	7.5
Miso glazed aubergine, baby gem, pickles, coconut yoghurt sandwich <i>VG</i>	9
Honey roasted ham, baby gem, wholegrain mustard celeriac remoulade sandwich	9.5

CLASSICS

Oyster mushroom bhaji burger, mango chutney, garnish, fries & salad <i>VG/GFO</i>	16.5
Westbury beef burger, Applewood cheese, burger relish, garnish, fries & salad <i>GFO</i>	17
Moroccan chicken burger, carrot & apple slaw, garnish, fries & salad <i>GFO</i>	17.5
Buxtons dry-aged sirloin steak, triple-cooked chips, rocket, parmesan, peppercorn sauce <i>GF</i>	27
Harissa roasted carrot, kale & pomegranate salad, lemon and coriander dressing <i>VG/GF</i>	<i>sm</i> 8.5 <i>lg</i> 16
Butcombe-battered haddock, triple-cooked chips, mushy peas, tartar sauce <i>GFO</i>	<i>sm</i> 9.5 <i>lg</i> 16.5

SIDES

Westbury house salad, Dijon vinaigrette <i>VG/GF</i>	4.5
Fries <i>VG/GF</i>	4.5
Seasonal greens <i>VGO</i>	5.5

DESSERTS

Spiced date sticky toffee pudding, toffee sauce, vanilla ice cream <i>VG/GF</i>	8
Orange & fennel polenta cake, vanilla and orange mascarpone <i>V</i>	8
Rhubarb & frangipane tart, vanilla ice cream <i>V</i>	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.