



EVENING
Tues-Sat | 5pm-9pm

SNACKS

Gordal olives <i>VG/GF</i>	5
Guild of Dough sourdough, PX vinegar <i>VG</i>	5
Polenta chips, truffle aioli, parmesan <i>V</i>	6
Blood peach & Isle of Wight tomato salad <i>VG</i>	7
Crispy pigs cheek, pickles, smoked apple sauce	7
House scampi, saffron aioli, lemon	7.5

A LA CARTE

Truffle & pecorino linguine, sage, black pepper <i>V</i>	16
Sweet potato falafel, salt baked beetroot, beetroot houmous, pickled courgette, sesame <i>VG/GF</i>	16
Stone bass, Jersey Royals, bbq baby gem, confit cherry tomatoes, sauce vierge <i>GF</i>	18
Coal-fired chicken supreme, tarragon gnocchi, smoked pepper sauce, pickled girolles	18
Barbary duck breast, parmentier potatoes, peas, broad beans <i>GF</i>	22

CLASSICS

BBQ halloumi & courgette burger, labneh yogurt, pickled cucumber, fries <i>V/GFO</i>	15
Westbury beef burger, chorizo marmalade, Applewood cheese, garnish, fries <i>GFO</i>	16
Roast mediterranean vegetables, smoked pepper dip, beetroot houmous, pickles, flatbread <i>VG</i>	16
Buxtons dry-aged sirloin steak, triple-cooked chips, rocket, parmesan, peppercorn sauce <i>GF</i>	26
Butcombe-battered haddock, triple-cooked chips, mushy peas, tartare sauce <i>GFO</i>	sm 9 lg 16

SIDES

Westbury house salad, Dijon vinaigrette <i>VG/GF</i>	4
Fries <i>VG/GF</i>	4
Triple-cooked chips <i>GF</i>	5
Grilled tenderstem broccoli, lemon, black pepper, parmesan <i>V/GF</i>	7

DESSERTS

Coconut panna cotta, pineapple, mango salsa <i>V/GF</i>	7
Roast peach, toasted hazelnut crumble, peach Schnapps <i>V</i>	7
Cheddar strawberry, clotted cream, peppercorn meringue <i>V/GF</i>	7
Ask your server for today's selection of ice creams and sorbets	1 scoop 2.5 2 scoops 3.5

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.