



MONDAY

5pm-late

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
Crispy pigs cheek, pickles, smoked apple sauce	7
Szechuan squid, garlic & lemon aioli	7.5

PIZZAS

Garlic & herb flatbread <i>VG</i>	8
Slow cooked tomato, fior di latte, basil, oregano <i>V/VGO</i>	12
Goats cheese, roast squash, chilli honey, pine nuts, spinach <i>V</i>	14
Chestnut mushroom, truffle oil, fior di latte, chives, parmesan <i>V</i>	14
Salami, pepperoni, fennel sausage	15
'Nduja, slow cooked tomato, parmesan, rocket, burrata	17

KIDS

Margherita <i>V/VGO</i>	7
Pepperoni	7.5

ADD

Garlic aioli dip	1
Spinach	1
Mozzarella Vegan mozzarella	1.5
Parmesan Pepperoni 'Nduja Truffle oil	2

SIDES

Westbury house salad, Dijon vinaigrette <i>VG/GFO</i>	4
Fries <i>VG/GF</i>	4
Triple-cooked chips <i>VG/GF</i>	5

DESSERTS

Coconut panna cotta, pineapple & mango salsa, pineapple & passionfruit sorbet <i>V/GF</i>	7
Roast peach, toasted hazelnut crumble, peach Schnapps sorbet <i>V</i>	7
Cheddar strawberry, clotted cream ice cream, peppercorn meringue <i>V/GF</i>	7
Chocolate fondant, vanilla & clotted cream ice cream <i>V</i>	8

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.