



## LUNCH

Mon-Sat | 12pm-3pm

### SNACKS

Gordal olives VG/GF	5.5
Sourdough bread, oil & PX vinegar VG	5.5
Crispy satay cauliflower, sriracha, coconut yoghurt VG/GF	7.5
Hot habanero & mango chicken wings, garlic sour cream GF	8.5
Whole Atlantic prawns, garlic & herb butter, sourdough	10.5

### SOUP & SANDWICHES

Soup of the day, buttered bread V	7.5
Isle of Wight tomato, avocado, baby gem sandwich VG	9
Honey roasted ham, baby gem, wholegrain mustard celeriac remoulade sandwich	9.5

### MAINS

Gammon, fried egg, fries & salad GF	15
Baked goats cheese, squash, courgette, red pepper & raspberry vinaigrette, panko V	15
Spiced falafel burger, vegan tzatziki, pickled red cabbage, fries & salad VG/GFO	16.5
Westbury beef burger, Applewood cheese, burger relish, garnish, fries & salad GFO	17
Buttermilk southern fried chicken burger, ranch dressing, garnish, fries & salad (not gluten free)	17.5
Buxtons flat iron steak, triple-cooked chips, rocket, parmesan, chimichurri GF	24
Butcombe-battered haddock, triple-cooked chips, mushy peas, tartar sauce GFO	sm 9.5   lg 16.5

### SIDES

Westbury house salad, Dijon vinaigrette VG/GF	4.5
Fries VG/GF	4.5
Seasonal greens VGO	5.5
Charred hispi cabbage, harissa butter, lemon & herb yoghurt, crispy shallots VG/GF	8

### DESSERTS

Lemon posset, rosemary shortbread V	8
Date sticky toffee pudding, toffee sauce, vanilla ice cream VG/GF	8
Chocolate brownie, vanilla ice cream V/GF	8
Cherry clafoutis, stem ginger ice cream V	8

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.