



## LUNCH

Mon-Sat | 12pm-3pm

### 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
Pear & chicory salad, hazelnut salsa <i>VG</i>	7
Szechuan squid, garlic & lemon aioli	7.5
Burrata, caponata, sourdough <i>V</i>	10

### SOUP & SANDWICHES

Soup of the day, buttered sourdough <i>V</i>	7
Roasted squash sandwich, goats cheese, pickled chilli, onion marmalade, mixed leaf salad <i>V/VGO</i>	8.5
Salami & tomato sandwich, black pepper, truffle mayo, mixed leaf salad	9

### 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
Sweet potato falafel, soy glazed beetroot, beetroot hummus, pickled courgette, sesame <i>VG/GF</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, tartar 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, pineapple & passionfruit sorbet <i>VG/GF</i>	7
Blackberry & white chocolate cheesecake, blackberry gel	7
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.