



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
Buffalo chicken wings, blue cheese dressing <i>GF</i>	8.5

SOUP & SANDWICHES

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

CLASSICS

Gammon, fried egg, fries & salad <i>GF</i>	15
Burrata, heritage courgette, IOW tomato, pomegranate salad, mixed seed dukkah <i>V/GF</i>	15
Spiced falafel burger, vegan tzatziki, pickled red cabbage, fries & salad <i>VG/GFO</i>	16.5
Westbury beef burger, Applewood cheese, burger relish, garnish, fries & salad <i>GFO</i>	17
Buttermilk southern fried chicken burger, ranch dressing, garnish, fries & salad <i>(not gluten free)</i>	17.5
Buxtons dry-aged sirloin steak, triple-cooked chips, rocket, parmesan, chimichurri <i>GF</i>	27
Harissa roasted carrot, kale & pomegranate salad, lemon and coriander dressing <i>VG/GF</i>	sm 8.5 lg 16
Butcombe-battered haddock, triple-cooked chips, mushy peas, tartar sauce <i>GFO</i>	sm 9.5 lg 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

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