



LUNCH

Mon-Sat | 12pm-3pm

SNACKS

Gordal olives <i>VG/GF</i>	5
Rosemary focaccia, PX vinegar <i>VG</i>	5
Medjool dates in bacon <i>GF</i>	5
Mushroom & taleggio arancini <i>V</i>	6
Taramasalata, pickled fennel, focaccia	6
Burrata, caponata, roasted hazelnut salsa, fresh herbs <i>V</i>	9

MAINS

Smoked ham & heritage tomato broth, peas, broad beans, bread on the side	9
Croque Monsieur toastie, side salad	9
Wild garlic pesto, buffalo mozzarella & heritage tomato sandwich, side salad <i>VGO</i>	9
Roast beetroot salad, tahini dressing, walnuts, chicory, rocket <i>VG/GF</i>	14
Smoked ricotta & heritage tomato salad, peaches, garlic croutons, pecorino	14
Baharat spiced cauliflower, chard, butterbeans, pine nuts, raisin jam <i>VG/GF</i>	16
Buxtons 8oz bavette steak, potato terrine, vine tomatoes, Bordelaise sauce	22
Westbury beef burger, bacon relish, smoked Applewood cheese, pickled red onion slaw, fries <i>GFO</i>	16
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/GFO</i>	4
Fries <i>VG/GF</i>	4
Triple-cooked chips <i>VG/GF</i>	5
Grilled tenderstem broccoli, lemon, black pepper, parmesan	5

DESSERTS

Whisky crème brûlée, rhubarb sorbet, shortbread <i>V</i>	7
Coconut rum roasted pineapple, mango & chilli salsa, pineapple sorbet <i>VG/GF</i>	7
Cheddar strawberry, mascarpone, peppercorn meringue <i>V/GF</i>	7
<i>Ask your server for today's selection of ice creams and sorbets</i>	<i>1 scoop 2.5/ 2 scoop 3.5</i>

*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 six or more will have a discretionary 12.5% service charge added to their bill.