

EVENING

Tues-Sat | 5pm-9pm

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 A LA CARTE Mezze board with pickles & flatbread V 16 Smoked ricotta, wild mushroom & pine nut linguine *V* 16 Charred cauliflower, spiced chickpeas, aubergine chips, pickled red onion, hazelnuts VG/GF 16 Chicken supreme, herb gnocchi, king oyster mushrooms, tarragon & white wine sauce 18 Fillet of seabass, cashew romesco sauce clams, artichoke flower, crispy seaweed GF 21.5 MAINS 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