

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 Grilled sardines, caper and tomato sauce, sourdough 8.5 Buffalo chicken wings, blue cheese dressing GF 8.5 Harissa roasted carrot, kale & pomegranate salad, lemon and coriander dressing VG/GF 8.5 A LA CARTE Mezze board with pickles & flatbread 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 Crab, roasted courgette, peas, cherry tomato & chilli pappardelle 18 Fillet of seabass, cashew romesco sauce clams, artichoke flower, crispy seaweed GF 21.5 CLASSICS 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 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

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.

1 scoop 3 | 2 scoops 5

Ask your server for today's selection of ice creams and sorbets