



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/GF</i>	6
Grilled sardines, caper and tomato sauce, sourdough	8
Honey, soy and sesame glazed chicken wings, pickled cucumber, chilli, spring onion	8

SOUP & SANDWICHES

Soup of the day, buttered bread <i>V</i>	7
BBQ jackfruit & baby gem sandwich, mixed leaf salad <i>VG</i>	8.5
Tandoori chicken, gem lettuce, lime pickle sandwich, mixed leaf salad	9

CLASSICS

Oyster mushroom bhaji burger, mango chutney, garnish, fries & salad <i>VG/GFO</i>	16
Westbury beef burger, Applewood cheese, burger relish, garnish, fries & salad <i>GFO</i>	16.5
Moroccan chicken burger, carrot & apple slaw, garnish, fries & salad <i>GFO</i>	17
Buxtons dry-aged sirloin steak, triple-cooked chips, rocket, parmesan, peppercorn sauce <i>GF</i>	26
Roasted carrot, heritage kale, pomegranate salad, lemon and coriander dressing <i>VG/GF</i>	sm 8 lg 15.5
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>VG/GF</i>	5

DESSERTS

Spiced date sticky toffee pudding, toffee sauce, vanilla ice cream <i>VG</i>	7.5
Orange & fennel polenta cake, vanilla and orange mascarpone <i>V</i>	7.5
Rhubarb & frangipane tart, vanilla ice cream <i>V</i>	7.5
Roasted hazelnut and caramelised white chocolate mousse, cocoa tuile, frozen raspberries	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.