



EVENING
Tues-Sat | 5pm-9pm

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
Szechuan squid, garlic & lemon aioli	7.5
Pancetta-wrapped dates <i>GF</i>	7.5
Crispy artichoke hearts, caponata <i>VG</i>	8

A LA CARTE

Linguine puttanesca <i>VGO</i>	16
Fillet of seabass, smoked potato, fennel, kale, lobster sauce <i>GF</i>	18
Corn-fed chicken breast, celeriac purée, chicken croquette, greens, red wine jus	18
Blade of beef, potato purée, braised red cabbage, roasted carrot, pancetta crisp <i>GF</i>	19

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
Butcombe-battered haddock, triple-cooked chips, mushy peas, tartar sauce <i>GFO</i>	sm 9 lg 16
Beetroot, orange & candied walnut salad, orange & rosemary dressing <i>VG</i>	sm 9 lg 16

add vegan feta 1.5

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
Seasonal greens <i>VGO</i>	5

DESSERTS

Apple, raisin & cinnamon strudel, vanilla custard <i>VG/GF</i>	7.5
Chocolate brownie, vanilla ice cream <i>GF</i>	7.5
Cornish Yarg, pear & thyme chutney, crackers	8.5

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.