

# WESTOWHOUSE

## MENU

### SMALL PLATES

- Welsh rarebit croquettes**, ale chutney (v) (887 Kcal) **8.5**
- Korean chicken bites**, spring onion & sesame (844 Kcal) **9.75**
- Halloumi bites**, hot honey drizzle (v) (563 Kcal) **9.5**
- Crispy squid**, garlic aioli (511 Kcal) **9.75**
- Buffalo chicken wings**, blue cheese sauce (582 kcal) **9.75**
- Hash browns**, bacon jam & blue cheese (603 kcal) **8**
- Humus & flatbread**, caramelised onions, pine nuts (pb) (744 kcal) **7.5**
- Polenta chips**, truffle & Parmesan dusting, truffle aioli (v) (367 kcal) **7.5**

### TO START

- Grilled fish tacos**, Sriracha mayo, guacamole, tomato salsa, pickled red onion (412 Kcal) **8.5**
- Crispy goats cheese**, pear chutney, honey, toasted hazelnuts (v) (919 Kcal) **8.5**
- Mussels** in garlic, herb & white wine cream sauce, sourdough (793 kcal) **10**
- Moroccan spiced lamb skewers**, spiced aubergine, pomegranate yoghurt, toasted pine nuts (gif) (564 Kcal) **11**
- Charred tenderstem broccoli**, miso peanut butter, pomegranate & crushed peanuts (pb) (gif) (303 Kcal) **7.75**
- Pan fried black tiger prawns**, garlic & parsley butter, crusty bread (426 Kcal) **10**
- Cauliflower karaage**, miso & wasabi mayo (pb) (518 Kcal) **8**
- Wild mushroom & truffle arancini**, truffle aioli, Parmesan (v) (748 kcal) **8.5**

### MAINS

- Roasted lamb rump**, mushroom & red wine sauce, mashed potato, squash purée, maple glazed carrot (1205 kcal) **24.95**
- Lemon & thyme roasted half chicken**, hazelnut gremolata, aioli, tenderstem broccoli, skin on fries (1359 kcal) **18.5**
- Venison pie**, mashed potato, tenderstem broccoli, house gravy (1512 kcal) **22.5**
- 60 day dry-aged Dingley Dell pork t-bone**, autumn ratatouille, spicy nduja butter sauce, potato croquette (1171 kcal) **19.5**
- Sea bass fillet**, saffron velouté, roasted fennel, crushed new potatoes, cider braised leeks (gif) (599 Kcal) **19.5**
- Beer battered haddock**, proper chips, crushed peas, samphire tartare (gif available) (1605 Kcal) **18.50**
- Dirty double smashed cheeseburger**, bacon jam, burger sauce, pickles, skin on fries (1388 Kcal) **17.95**
- Korean fried chicken burger**, kimchi mayo, lettuce, lime & coriander slaw, skin on fries (1149 Kcal) **17.50**
- Roasted beets & whipped goats cheese salad**, apple, candied walnuts, shallots, honey dressing (v) (615 Kcal) **14.95**
- Aubergine curry**, coriander rice, flatbread, pickled red onion (pb) (1346 kcal) **14.50**

### SIDES

- Proper chips** (pb) (619 kcal) **6**
- Skin on fries** (595 kcal) **5**
- Sicilian marinated olives**  
(pb, gif) (150 Kcal) **4.5**
- Mixed leaf salad**, house dressing (pb) (710 kcal) **5**
- Garlic & herb baby potatoes** (v) (628 kcal) **5.5**
- Warm Brussels sprouts**, toasted walnuts,  
pomegranate seeds (pb) (654 kcal) **5**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added. Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team if you have an allergy.

Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)

# WESTHOUSE

## WINE

### WHITE

125ml 175ml Bottle

**Brume di Monte Pinot Grigio**, Veneto, Italy

5.4 7.4 29.5

Light, crisp and refreshing

**Long Beach Chenin Blanc**, Robertson, South Africa

5.05 6.9 27.5

Dry, fresh and fruity with a zippy finish

**Prime Cuts White**,

South Africa

Light-bodied with subtle fruitiness

- - 26

**l'Ormarine Picpoul de Pinet**, Languedoc, France

- - 36

Very food-friendly, with a tangy lick on finish

**Torre Lapela**,

Vinho Verde, Portugal

Has a natural delicate spritz to retain fruit freshness

6.45 8.75 35

**Pencarrow Sauvignon Blanc**,

Martinborough, NZ

Refreshingly zingy and elegant with gooseberry notes

7.15 9.75 39

**Macon-Uchizy Talmard**,

Burgundy, France

Classic, elegant and super-stylish 'villages' Burgundy

- - 45

### SPARKLING

125ml Bottle

**Bolney Brut NV**,

East Sussex, England

Traditional method and Champagne-like wine style

- 60

**Santa Fosca Prosecco DOC**, Veneto, Italy

Italian classic, refreshingly

crisp and dry

6.8 34

**Veuve Clicquot**,

Reims, France

- 79

### RED

125ml 175ml Bottle

**Adobe Pinot Noir Reserva**,

Maipo, Chile

Light bodied but with lovely

length stylish

6.25 8.5 34

**Peribanez Tempranillo Tinto**, Castilla, Spain

Deep ruby colour and spicy, bramble fruitiness

5.15 7 28

**Prime Cuts Red**, South Africa

Light-bodied with subtle fruitiness

- - 26

**Don Silvestre Merlot**,

Central Chile

Ripe, black cherry fruitiness and juicy finish

5.15 7 28

**Florencia Malbec**,

Mendoza, Argentina

Plump blueberry juiciness and vanilla hints

- - 35

**Les Coteaux Cotes du**

Rhone Villages, Rhone, France

Brightly spicy, medium bodied and delicious

6.45 8.75 35

**Tabali Gran Reserva Malbec**,

Limari, Chile

Elegant structure with vanilla hints, supported by ripe black fruits

7.25 9.9 39.5

**Fleurie La Madone**,

Beaujolais, France

Light-bodied and delicate with bright red fruits. Can be served chilled

- - 39.5

**Rippa Dori Crianza**,

Ribera del Duero, Spain

Medium-bodied and smooth, with toasty oak hints

- - 46

### ROSÉ

125ml 175ml Bottle

**Piattini Pinot Grigio Blush**, Italy

Pale coral pink, a dry, fresh and fruity rosé with delicate aromas of red berries

5.4 7.4 29.5

**Cuvee Edalise Rosé**,

Provence, France

Pale pink yumminess that lingers on the palate

7.8 10.65 42.5  
Magnum 79

**Whispering Angel Rosé**,

Provence, France

Textbook Provencal rosé with silky delicacy

- - 52

**El Ninot Rosado**,

Castilla, Spain

Dry and crisp with bright freshness

4.95 6.75 27



250ml glasses are available  
- please ask your server