

Appetiser

Marinated house olives	1.75
Freshly baked bread, Netherend salted butter	1.95

Baked Vacherin Mont d'or (500g) with thyme & Riesling, sautéed ratte potatoes, charcuterie & pickles for 2 (or more) to share 23.95

Mont d'or is a winter seasonal, un-pasteurised cows' milk cheese from the Franche-Comté region. The cheese is wrapped in spruce bark which imparts a distinct and pleasant aroma and has a soft creamy texture; we bake this in the oven with Riesling wine & thyme to create a rich cheese fondue" Please Allow (20 minutes)

Starters

Seasonal soup, crusty white bread	6.25
Diver caught Scottish king scallops	
Jerusalem artichoke purée & roasted chorizo	9.95/18.95
Wood pigeon & deep fried truffle egg salad, sautéed potatoes, pancetta, Braeburn apple & grain mustard & extra virgin rapeseed oil dressing	7.50
Roasted pumpkin & Bleu D'Auvergne risotto, toasted pumpkin seeds & shaved parmesan	7.95/14.95
Gratin of Bridlington crab thermidor & samphire	8.50
Rillettes of duck confit, prune & Armagnac purée balsamic onions, cornichions, toasted sourdough	7.95
Roasted beetroot with baby chard, goats cheese and walnuts honey & red wine vinegar dressing (n)	6.95

Gift Vouchers Available

Stuck for ideas this Christmas?
Treat a loved one to a meal at
The Westwood Restaurant Bar & Grill

There is a discretionary 10% service charge added to the bill.
Should you have any allergies, please inform your server,
All prices are in £ and inclusive of VAT
Make your next booking online at www.thewestwood.co.uk

Main course

Cooked 'a la plancha' Yorkshire Reared

The Westwood 32oz/900g Bone in Rib eye steak
2 people to share marinated in molasses, bourbon & thyme,
served with all sauces below (allow 30min) 43.95

21 day dry aged Fillet steak 8oz/224g 23.95

21 day dry aged Rib eye steak 8oz/224g 19.95

Choose 1 Sauce or grill butter

Sauce béarnaise
Horseradish & chive crème fraîche
Dijon mustard & tarragon sauce
Café de Paris butter

Braised short rib of beef, carrot & star anise purée,
cavolo nero, whole grain mustard, red wine jus 16.50

Roasted loin of wild venison,
braised red cabbage, roasted celeriac & swede,
pumpkin gnocchi, thyme & blackberry jus 19.95

Pan-roasted corn-fed chicken breast,
sautéed cavolo nero, roasted field mushroom, Dijon
mustard & tarragon sauce. 17.50

Fish

Sesame crusted wild Skipsea sea bass, rice noodles &
Asian vegetables, caramel, chilli & ginger broth 19.95

Steamed Shetland Mussels with Ampleforth
cider, leeks, smoked pancetta & white bread 7.95/14.95

Roasted line caught Icelandic cod,
potato puree 'Bourguignon' baby onions, smoked bacon
chestnut mushrooms & red wine jus 18.95

Sides

Sautéed ratte potatoes & wild mushrooms	3.95
Honey mustard glazed root vegetables	2.95
Creamed spinach with gruyère cheese	3.95
Seasonal greens, white onion & thyme butter	2.95
Baby leaf & parmesan salad, balsamic dressing	2.95
Baked bone marrow, shallots, garlic & parsley	2.95
Hand cut crinkle chips	2.95

