

Appetiser

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

Baked Vacherin Mont d'or (500g) with thyme & Riesling, sautéed ratte potatoes, charcuterie & pickles for 3 (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
Rillettes of duck confit, prune & Armagnac purée balsamic onions, cornichions, toasted sourdough	7.95
Diver caught Scottish king scallops Jerusalem artichoke purée & roasted chorizo	9.95/18.95
Seared loin of tuna with a salad of radish, king prawn, coriander, soy and sesame	8.25
Cep mushroom macaroni, soft poached hen egg, white asparagus & shaved winter black truffle	7.95
Severn & Wye Smoked salmon & Sicilian lemon risotto, rocket & aged parmesan	7.95/14.95
Wood pigeon & deep fried truffle egg salad, sautéed potatoes, pancetta, Braeburn apple & grain mustard & extra virgin rapeseed oil dressing	7.50

SUNDAY LUNCH

(Served from 12noon – 3:30pm)

The 'Roast' 12.95

'28 day dry aged' fore rib of beef, Yorkshire pudding, seasonal vegetables, duck fat roast potatoes, horseradish crème fraîche & black sheep onion gravy

(available Sundays only, full menu available)

Main course

Cooked 'a la plancha' dry aged 21 days, grass fed beef

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

Fillet steak	8oz/226g	23.95
New York strip steak	10oz/283g	19.95
Onglet steak, baked bone marrow	8oz/226g	17.50

Choose 1 Sauce or grill butter

Sauce béarnaise
Wild mushroom & red wine shallots jus
Horseradish & chive crème fraîche
Roquefort & parsley butter

Roast rack of Yorkshire dales lamb braised red cabbage, white onion & garlic puree, rosemary jus 19.95

Roast loin of Scottish venison potato puree 'Bourguignon' baby onions, smoked bacon chestnut mushrooms & red wine jus 21.95

Fish

Sea bream cooked 'a la plancha' Italian red chard, tomato & ginger chutney, caramelised lime crème fraîche 18.95

Steamed Shetland Mussels with Ampleforth Abbey cider, leeks, smoked bacon & crusty white bread 7.95/14.95

Pan-roasted Icelandic Halibut, pumpkin purée, sage, pine nut & pancetta 21.95

Sides

Seasonal greens	2.95
Sautéed ratte potatoes & wild mushrooms	3.25
Creamed spinach with gruyère cheese	3.50
Watercress & rocket salad, balsamic dressing & grana	2.95
Creamed mash potato with winter truffle	3.50
Baked bone marrow, shallots, garlic & parsley	2.95
Hand cut crinkle chips	2.95

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

