



## Starters

To enjoy with a drink before your meal, freshly baked breads £1.95 & mixed olives £3.50  
Hummus and Italian Flatbread £3.50 (VG)

**Homemade Soup of the Day**    Vegan option available    **£6.95**

Served with fresh crusty bread

**Oak Smoked Salmon, Crayfish and King Prawn Platter**    **£8.75**

Oak smoked salmon, crayfish and King Prawn served with marie-rose sauce, lemon mayonaise salad garnish and fresh crusty bread

**Breaded Somerset Brie**    **£7.50**

Somerset Brie coated in Panko breadcrumbs with cranberry, orange & port sauce, served with a salad garnish

**Bath Blue Mushrooms**    Vegan option available    **£6.95**

Sauteed mushrooms, baked in a creamy Bath Blue Cheese sauce, served with toasted ciabatta with rocket leaves

**Garlic King Prawns**    **£7.95**

King prawns sautéed in garlic butter, served with salad, bread & an alioli dip

**King Scallops**    **£9.75**

Fresh King Scallops served with belly pork, Stornaway Black Pudding, Apple & Calvados sauce & a pancetta beurre blanc

**Duck & Madeira Pate**    **£7.50**

Homemade duck and Madeira smooth pate served with toasted brioche and homemade fruit chutney

**Smoked Haddock Fishcakes**    **£7.95**

freshly smoked haddock, leeks, mature cheddar, bound with a little potato, coated in panko breadcrumbs and served with hollandaise sauce and a salad garnish

## What's On @ The Westbrook

### Seasonal Cocktails @ £7.50 each

Mulled Gin and Tonic - 50ml Gordons Sloe Gin with a clementine and cinnamon infused fever-tree tonic

Very Berry Gin - 50ml Gordons Pink Gin, topped with lemonade, raspberries & strawberries

Chambord Royal - Black Raspberry liqueur topped up with Prosecco

Peach Bellini - White peach puree topped up with Prosecco

Salted Caramel Espresso Martini - Stolichnaya salted caramel vodka, Tia Maria & Espresso

Cosmopolitan - Absolut vodka, triple sec, cranberry juice and freshly squeezed lime

### Quiz Night Every Tuesday

Every Tuesday we run our FREE to enter quiz. Quiz sheets are handed out from

8.30pm and the questions are read out from 9pm.

WIN a £30 meal voucher for coming 1st in the quiz

## From the Grill

All our steaks are from **Scottish Cattle**, raised in the Southern Uplands of Dumfries & Galloway and dry aged on the bone with Himalayan pink salt blocks for a minimum of 28 days to give them a richer more succulent flavour.

All our steaks are seasoned with salt & pepper but we can season with any of the following as well:-

Lime Coriander & Lemongrass, Chilli Explosion and our very own Westbrook Special Seasoning

All are served with a roasted field mushroom, sautéed onion and tomato garnish, chunky chips or jacket potato (on request) and peas

**4oz / 8oz Sirloin** **£9.99 / £18.99**

**Westbrook Special 12oz Rib Eye Steak** **£23.99**

12oz Rib Eye steak, rubbed with our very own special Westbrook seasoning

**4oz/8oz Fillet Steak** **£14.99 / £24.99**

**22oz Mixed Grill** **£24.99**

Sirloin Steak, Gammon Steak, Lamb cutlet, Chicken Breast, Sausage, Belly Pork, Black Pudding & an Egg

**5oz/10oz Gammon Steak with pineapple** **£8.99 / £13.50**

**Why not add a sauce to your steak: -** **£2.75**

3 Peppercorn Sauce, Mushroom & Stilton, Béarnaise or Red Wine & Pancetta

**Why not add a portion of Garlic King Prawns to your steak** **£3.99**

## Pub Classics

**Steak & Guinness Pie** **£13.75**

Short-crust Steak and Guinness pie, served with chunky chips and peas

**Hunters Chicken** **£9.49 / £14.50**

Free range chicken breast, stuffed with mature cheddar cheese, wrapped in streaky bacon, served with our homemade bbq sauce, chunky chips and vegetables

**Fish & Chips** **£9.49 / £14.50**

Catch of the day in a crispy beer batter, served with chunky chips and mushy peas

**Gourmet Burger** **£11.99**

8oz handmade burger, topped with sandridge Farm House bacon, Monterey Jack Cheddar & crispy fried onions in a toasted brioche bun with lettuce, beef tomato & 1000 Island dressing. Served with fries & salad

**Our 'Famous' Extra Meaty BBQ Ribs** **£15.99**

These fantastic ribs come from Padfield Porkies Farm Seend and are slow roasted for 3-4 hours until the meat melts in the mouth, we top with our homemade Guinness BBQ sauce and serve with homemade coleslaw and chunky chips

## Side Orders

**Chunky Chips, French Fries, Jacket Potato, Sautéed Mushrooms,** **£2.75**

**Garlic Bread, Beer Battered Onion Rings, Mixed Salad, Side of Vegetables**

**Tenderstem Broccoli with Chilli Butter, Cheesy Chunky Chips,** **£3.50**

**Cheesy French Fries, Dauphinoise Potatoes,**

**Cheesy Garlic Bread, Sweet Potato Fries**

## Fresh Fish and Daily Specials

<b>Fillet Steak Medallions</b>	<b>£17.50</b>
Served with Forestiere potatoes, local vegetables and a red wine, mushroom and pancetta sauce Wine pairing:- Reserva Rioja, Anares	
<b>Sea Bass</b>	<b>£16.99</b>
Fillet of Sea Bass, served with a safron, smoked salmon and cream cheese risotto Wine pairing:- Gavi DOCG, Ca Bianca	
<b>Pork Wellington</b>	<b>£17.50</b>
Sandridge Farm pork fillet stuffed with Stornaway black pudding and mushroom duxelle, wrapped in Parma Ham and encased in all butter puff pastry, with cider gravy, new potatoes and seasonal vegetables Wine pairing:- Pinot Grigio, Miopasso	
<b>Seafood Medley</b>	<b>£18.99</b>
Medley of Sea Bass, Loch Duart Salmon, Cornish Sole, King Prawns and Calamari, sauteed in tarragon butter and served with new potatoes and vegetables Wine pairing:- Picpoul de Pinet, Duc de Morny	
<b>Duck Breast</b>	<b>£17.50</b>
Creamy Carver Duck breast roasted medium-rare, served on a bed of noodles with ginger and green vegetables Wine pairing:- Malbec, Rigal Truffier	
<b>Surf 'n' Turf</b>	<b>£18.99</b>
Sirloin Steak topped with garlic prawns, served with a roasted portabella mushroom, onion and tomato garnish, chunky chips and peas Wine pairing:- Malbec, Rigal Truffier	
<b>Cornish Sole</b>	<b>£16.99</b>
Fillet of Cornish Sole served with a white wine and dill sauce, fries and fine green beans. Wine pairing:- Sauvignon Blanc, Greyrock	
<b>Rack of Lamb</b>	<b>£18.50</b>
Rack of Lamb served with douchinoise potato, redcurrant & mint jus and local vegetables Wine pairing:- Shiraz, Black Craft	
<b>Westbrook Monkfish and King Prawn Curry</b>	<b>£16.99</b>
Monkfish and King Prawns cooked in a coconut and lime infused curry sauce served with rice and naan bread.	
<b>Westbrook Chicken Curry</b>	<b>£14.99</b>
Chicken breast cooked in a coconut and lime infused curry sauce, served with naan bread Wine pairing:- Chardonnay, Reserve St.Martin	

Food Allergies:- If you require any further information about our menu please speak to a member of staff  
The majority of our menu can be made **GLUTEN FREE**, this includes dishes like Steak & Ale Pie, Sweet Potato Pie (v), Fish & Chips to name a few, if you require this please talk to a member of staff

## Vegan & Vegetarian

<b>Caramelised Red Onion &amp; Goats Cheese Tart (v)</b>	<b>£13.99</b>
Caramelised red onion & goats cheese served in a filo pastry tart, with dauphinoise potatoes & salad	
<b>Mushroom, Tomato &amp; Red Wine Pie (vg)</b>	<b>£14.25</b>
A mushroom, tomato, red wine, baby onion and thyme pie, served with crushed new potatoes, and spinach, peas and gravy	
<b>Fig &amp; Cranberry Nut Roast (vg)</b>	<b>£12.50</b>
Served with roasted new potatoes, local vegetables & gravy	
<b>Chestnut Mushroom, Puy Lentil &amp; Sun Blush Tomato Wellington (vg)</b>	<b>£13.99</b>
Served with new potatoes, local vegetables & gravy	
<b>Jackfruit and Okra Curry (Naan bread can be omitted for Vegans)</b>	<b>£14.50</b>
Our own winter blend curry with Jackfruit, Okra and chilli, served with rice and naan bread.	
<b>Cheddar &amp; Leek Vegan Sausages (vg)</b>	<b>£10.99</b>
Served with crushed potatoes, peas & onion gravy	
<b>5 Bean Chilli (vg)</b>	<b>£12.99</b>
A blend of 5 beans, 'quorn' style mince, tomato & chilli.	
<b>Vegan Pizza (vg)</b>	<b>£12.99</b>
Focaccia Romana flatbread topped with tomato sauce, vegan cheese, peppers, mushrooms, onion, tomatoes and sweetcorn	
<b>Wild Mushroom Risotto (vg)</b>	<b>£13.99</b>
Selection of wild mushrooms cooked in a vegan cream cheese risotto, topped with a white truffle oil rocket salad	
<b>Spicy Bean Burger (can be made Vegan on request)</b>	<b>£10.99</b>
A blend of black beans, red peppers, sweetcorn and lentils, in a toasted brioche roll with iceberg lettuce, tomato chutney, beef tomato, red onion and sweet chilli sauce, served with fries and salad	
<b>Mushroom Burger (vg)</b>	<b>£8.99</b>
with fried onion, sun blushed tomatoes & vegan cheese, served with chips and salad	

## Vegan Desserts £6.50

Apple Crumble served with Soya Custard

Warm Chocolate Brownie served with Soya Vanilla Ice-cream

Blackcurrant Crumble served with Soya Custard

Chocolate and Coconut Torte served with Soya Vanilla Ice-cream

Chocolate and Almond Cheesecake served with Soya Cream

Choice of Vanilla, Raspberry Ice-cream, Chocolate or Lemon Sorbet

\*Please note, no animal products are used in the production of these dishes, however some of the products we use have been produced in an environment when animal products are present (including this kitchen) so cannot be legally certified as vegan.\*