



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 **£8.95**

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 **£9.95**

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

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

Fillet Steak Medallions	£17.50
Served with Forestiere potatoes, local vegetables and a red wine, mushroom and pancetta sauce Wine pairing:- Reserva Rioja, Anares	
Sea Bass	£16.99
Fillet of Sea Bass, served with a saffron, smoked salmon and cream cheese risotto Wine pairing:- Gavi DOCG, Ca Bianca	
Pork Wellington	£17.50
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	
Seafood Medley	£18.99
Medley of Sea Bass, Loch Duart Salmon, Cod fillet, King Prawns and Calamari, sauteed in tarragon butter and served with new potatoes and vegetables Wine pairing:- Picpoul de Pinet, Duc de Morny	
Surf 'n' Turf	£18.99
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	
Smoked Haddock	£16.99
Fillet of poached smoked haddock, served on wholegrain mustard and horseradish creamed potatoes, English Asparagus and topped off with a warm poached egg. Wine pairing:- Sauvignon Blanc, Greyrock	
Rack of Lamb	£18.99
Rack of Lamb served with douchinoise potato, redcurrant & mint jus and local vegetables Wine pairing:- Shiraz, Black Craft	
Westbrook Monkfish and King Prawn Curry	£16.99
Monkfish and King Prawns cooked in a coconut and lime infused curry sauce served with rice and naan bread.	
Westbrook Chicken Curry	£14.99
Chicken breast cooked in a coconut and lime infused curry sauce, served with rice and 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

Caramelised Red Onion & Goats Cheese Tart (v)	£13.99
Caramelised red onion & goats cheese served in a filo pastry tart, with dauphinoise potatoes & salad	
Mushroom, Tomato & Red Wine Pie (vg)	£13.75
A mushroom, tomato, red wine, baby onion and thyme pie, served with crushed new potatoes, and spinach, peas and gravy	
Fig & Cranberry Nut Roast (vg)	£12.50
Served with roasted new potatoes, local vegetables & gravy	
Chestnut Mushroom, Puy Lentil & Sun Blush Tomato Wellington (vg)	£13.99
Served with new potatoes, local vegetables & gravy	
Jackfruit and Okra Curry (Naan bread can be omitted for Vegans)	£13.99
Our own winter blend curry with Jackfruit, Okra and chilli, served with rice and naan bread.	
Smoked Squash and Sweet Potato Vegan Sausages (vg)	£10.99
Served with crushed potatoes, peas & onion gravy	
5 Bean Chilli (vg)	£12.99
A blend of 5 beans, 'quorn' style mince, tomato & chilli.	
Vegan Pizza (vg)	£12.99
Focaccia Romana flatbread topped with tomato sauce, vegan cheese, peppers, mushrooms, onion, tomatoes and sweetcorn	
Bromham Beetroot and Butternut Squash Risotto (vg)	£13.99
Bromham grown beetroot and butternut squash cooked in a vegan cream cheese risotto	
Spicy Bean Burger (can be made Vegan on request)	£10.99
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	
Mushroom Burger (can be made vegan on request)	£8.99
served in a toasted brioche roll with iceberg lettuce, fried onion, sun blushed tomatoes & cheese, served with chips and salad	

Vegan Desserts £6.50

Apple Crumble served with Soya Custard

Rhubarb Crumble served with Soya Custard

Chocolate Fudge Cakes served with Soya Vanilla Ice-cream

Chocolate Orange Sponge Pudding served with Soya Custard

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.