



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

Box Baked Camembert **£7.95**

Individual Box Baked Camembert, served with ciabatta fingers and cranberry, orange and port sauce

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

What's On @ The Westbrook

New Product

Ultra Low Alcohol Gordon's Gin and Tonic with either a hint of Lime or hint of Grapefruit. 0.5% ONLY £2.95

Seasonal Cocktails @ £6.95 each

- Tanqueray Sevilla Gin - 50ml Tanqueray Sevilla Gin with an aromatic Fever-Tree tonic water
- Very Berry Gin - 50ml Gordons Pink Gin, topped with lemonade, raspberries, strawberries and blueberries
- 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
- Aperol Spritz - Aperol topped with Prosecco and Soda Water
- Pornstar Martini - Fresh Passionfruit, Passoa, Absolut Vodka and passionfruit puree

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 winning the Quiz

Tuesday Night Steak Night

Order any steak from the 12oz Ribeye, 8oz Sirloin or 8oz Fillet steak and receive a free dessert.

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 with the belly on 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

- Smoked Haddock Pasta** **£14.75**
Flakes of freshly smoked haddock cooked in a creamy white wine and smoked applewood cheese sauce, baby leaf spinach and peas, tossed in penne pasta
Wine pairing:- Picpoul de Pinot, Duc de Morny
- Poached Salmon Fillet** **£16.99**
Fresh fillet of Loch Duart Salmon, served on a bed of asparagus with a hollandaise, white wine and dill sauce with king prawns, served with new potatoes
Wine pairing:- Gavi DOCG, Ca Bianca
- Rack of Lamb** **£18.99**
Roasted Rack of Lamb served with creamed saffron potatoes, redcurrant & mint jus and local vegetables
Wine pairing:- Shiraz, Black Craft
- Wholetail Scampi** **£13.99**
Wholetail Scampi served with chunky chips, peas and tartare sauce
Wine pairing:- Pinot Grigio, Miopasso
- Cornish Sole Fillet** **£16.99**
Fresh fillet of cornish sole sauteed in tarragon butter, served with fries and peas
Wine pairing:- Chablis, De La Motte
- 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

Salads

all served with a portion of new potatoes

- Chicken and Bacon Caesar Salad** **£14.50**
Little Gem lettuce, sliced olives, parmesan cheese and garlic croutons tossed in a classic caesar dressing
- Warm Poached Salmon Salad** **£14.99**
Fresh mixed salad topped with freshly poached salmon bound in a lemon mayonnaise
- Poached Pear, Walnut and Bath Blue Cheese Salad (v)** **£12.99**
Fresh mixed leaves, poached pears, walnuts, Bath Blue soft cheese tossed with a light vinaigrette dressing

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 mashed 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 mashed 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	
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 and Rhubarb Crumble served with Soya Custard

Chocolate Fudge Cakes 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.