



## Starters

To enjoy with a drink before your meal, freshly baked breads £1.95 & mixed olives £3.50

**Winter Spiced Bromham Butternut Squash and Sweet Potato Veloute** £6.95

Served with fresh crusty bread

**Oak Smoked Salmon Mousse with King Prawns** £8.75

Oak smoked salmon mousse with King Prawns served with salad garnish and fresh crusty bread

**Somerset Brie Parcel** £7.50

Somerset Brie wrapped in filo pastry with cranberry, orange & port sauce, served with a salad garnish

**Bath Blue Mushrooms** £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 & Maderia Pate** £7.50

Smooth duck & maderia pate served with toasted brioche and homemade fruit chutney

**Smoked Haddock** £7.95

freshly smoked haddock, baked with leeks, cream & white wine then topped with a parmesan crust, served with ciabatta fingers

## What's On @ The Westbrook

### Mulled Wine @ £3.95 a glass

### 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

<b>10oz Rump Steak</b>	<b>£17.99</b>
<b>4oz / 8oz Sirloin</b>	<b>£9.99 / £18.99</b>
<b>Westbrook Special 12oz Rib Eye Steak</b>	<b>£23.99</b>
12oz Rib Eye steak, rubbed with our very own special Westbrook seasoning	
<b>4oz/8oz Fillet Steak</b>	<b>£14.99 / £24.99</b>
<b>22oz Mixed Grill</b>	<b>£24.99</b>
Sirloin Steak, Gammon Steak, Lamb cutlet, Chicken Breast, Sausage, Belly Pork, Black Pudding & an Egg	
<b>5oz/10oz Gammon Steak with pineapple</b>	<b>£8.99 / £13.50</b>

<b>Why not add a sauce to your steak: -</b>	<b>£2.75</b>
3 Peppercorn Sauce, Mushroom & Stilton, Béarnaise or Red Wine & Pancetta	
<b>Why not add a portion of Garlic King Prawns to your steak</b>	<b>£3.99</b>

## Pub Classics

<b>Steak &amp; Guinness Pie</b>	<b>£13.75</b>
Short-crust Steak and Guinness pie, served with chunky chips and peas	
<b>Hunters Chicken</b>	<b>£9.49 / £14.50</b>
Free range chicken breast, stuffed with mature cheddar cheese, wrapped in streaky bacon, served with our homemade bbq sauce, chunky chips and vegetables	
<b>Fish &amp; Chips</b>	<b>£9.49 / £14.50</b>
Catch of the day in a crispy beer batter, served with chunky chips and mushy peas	
<b>Gourmet Burger</b>	<b>£11.99</b>
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	
<b>Our 'Famous' Extra Meaty BBQ Ribs</b>	<b>£15.99</b>
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

<b>Chunky Chips, French Fries, Jacket Potato, Sautéed Mushrooms, Garlic Bread, Beer Battered Onion Rings, Mixed Salad, Side of Vegetables</b>	<b>£2.75</b>
<b>Tenderstem Broccoli with Chilli Butter, Cheesy Chunky Chips, Cheesy French Fries, Dauphinoise Potatoes, Cheesy Garlic Bread, Sweet Potato Fries</b>	<b>£3.50</b>

## Fresh Fish and Daily Specials

<b>Sea Bass</b>	<b>£17.49</b>
Fillet of Sea Bass, served with a saffron, smoked salmon and cream cheese risotto <i>Wine pairing:- Gavi DOCG, Ca Bianca</i>	
<b>Roast Turkey</b>	<b>£18.50</b>
served with smoked bacon wrapped chipolata, pork, sage & onion stuffing, duck fat roast potatoes, a selection of local seasonal vegetables and homemade cranberry, orange & port sauce <i>Wine pairing:- Pinot Grigio, Miopasso</i>	
<b>Fishermans Pie</b>	<b>£16.99</b>
Cod, smoked haddock, salmon and King Prawns cooked in a tarragon and white wine sauce topped with boiled egg, creamed potatoes and cheddar, served with local vegetables <i>Wine pairing:- Picpoul de Pinet, Duc de Morny</i>	
<b>Loch Duart Salmon</b>	<b>£18.50</b>
Fillet of Loch Duart Salmon, poached and served on a bed of tenderstem broccoli, new potatoes and topped with a warm lemon, dill and Lilliput caper butter sauce <i>Wine pairing:- Sauvignon Blanc, Greyrock</i>	
<b>Rack of Lamb</b>	<b>£18.50</b>
Rack of Lamb, roasted medium-rare, served with a redcurrant & mint jus, dauphinoise potatoes & local seasonal vegetables <i>Wine pairing:- Reserva Rioja, Anares</i>	
<b>Venison Pie</b>	<b>£17.95</b>
British Venison, dry cured bacon cooked in a rich red wine and mushroom sauce, encased in short crust pastry, served with cheddar mash and peas <i>Wine pairing:- Malbec, Rigal Truffier</i>	
<b>Westbrook Winter Chicken Curry</b>	<b>£14.99</b>
Warming chicken curry served with rice and naan bread <i>Wine pairing:- Chardonnay, Reserve St.Martin</i>	

## Vegetarian

<b>Christingle Pie</b>	<b>£15.99</b>
roast parsnip, cheddar, leek and chestnut short-crust pastry pie, served with creamed potatoes, peas & a rich vegetable jus	
<b>Caramelised Red Onion &amp; Goats Cheese Tart</b>	<b>£13.99</b>
Caramelised red onion & goats cheese served in a filo pastry tart, with dauphinoise potatoes & salad	
<b>Jackfruit and Okra Curry</b>	<b>£14.50</b>
Our own winter blend curry with Jackfruit, Okra and chilli, served with rice and naan bread. (naan bread can be omitted for Vegans)	
<b>Fig &amp; Cranberry Nut Roast</b>	<b>£14.99</b>
served with roast potatoes and a selection of local seasonal vegetables (Vegan on request)	

**We also have a dedicated vegan menu available on request**

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