



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* **£6.99**

Served with a chive crème fraiche and fresh warm bread

Oak Smoked Salmon, Crayfish and King Prawn Cocktail **£8.99**

Oak smoked salmon with King Prawns and crayfish served with lemon mayo, marie rose sauce, salad garnish and freshly baked bread

Box Baked Camembert **£7.99**

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

Bath Blue Mushrooms *Vegan option available* **£6.99**

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

Garlic King Prawns **£7.99**

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

King Scallops **£9.99**

Seared King Scallops served with Stornaway black pudding, belly pork, apple & calvados puree & finished with a pancetta burre blanc

Duck Parfait **£6.99**

Duck Parfait (posh smooth pate) served with warm crusty bread, fruit chutney and salad garnish

Something for Des

Ultra Low Alcohol Gordon's Gin and Tonic with either a hint of Lime or hint of Grapefruit. 0.5% ONLY £2.99

200ml Bottles Sparkling Freixenet. 0% £3.99

Rawsons Retreat Semillon Chardonnay or Cabernet Sauvignon. 0.5% 175ml £3.50 Btl £11.99

Peroni 330ml. 0% £2.75

Brewdog Punk AF IPA. 0% £2.75

Rekorderlig Strawberry and Lime Cider 500ml. 0% £3.75

Seasonal Cocktails @ £7.50 each

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

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

4oz / 8oz Sirloin	£10.49 / £18.99
Westbrook Special 12oz Rib Eye Steak	£24.99
12oz Rib Eye steak, rubbed with our very own special Westbrook seasoning	
4oz/8oz Fillet Steak	£14.99 / £25.99
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	£9.49 / £13.99
Why not add a sauce to your steak: -	£2.75
3 Peppercorn Sauce, Mushroom & Stilton, Béarnaise or Red Wine & Pancetta	
Or add a butter infusion:-	£1.25
Roasted Black Garlic Butter, Red Chilli Butter, Chimichurri Butter or Black Truffle Butter	
Why not add a portion of Garlic King Prawns to your steak	£3.99

Pub Classics

Steak & Guinness Pie	£13.99
Short-crust Steak and Guinness pie, served with chunky chips and peas	
Hunters Chicken	£9.99 / £14.99
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	£9.99 / £14.99
Catch of the day in a crispy beer batter, served with chunky chips and mushy peas	
Gourmet Burger	£12.99
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, Garlic Bread, Beer Battered Onion Rings, Mixed Salad, Side of Vegetables	£2.75
Tenderstem Broccoli with Chilli Butter, Cheesy Chunky Chips, Cheesy French Fries, Dauphinoise Potatoes, Cheesy Garlic Bread, Sweet Potato Fries	£3.50

Fresh Fish and Daily Specials

Seafood Medley	£19.99
Fresh fillets of Loch Duart Salmon, Seabass, and Cornish Sole with King Prawns and Calamari, sauteed in tarragon butter, served with new potatoes and asparagus spears	
Wine pairing:- Gavi DOCG, Ca Bianca	
Sea Bass	£18.50
Fresh Fillet of Sea Bass served on a bed of smoked salmon, cream cheese and spinach risotto.	
Wine pairing:- Picpoul de Pinot, Duc de Morny	
Cornish Sole	£17.99
Fresh fillet of Cornish Sole, sauteed with Sauce Vierge (shallots, cherry tomatoes, capers, lemon, basil & olive oil), served with french fries and peas	
Wine pairing:- Chablis, De La Motte	
Wholetail Scampi	£14.50
Wholetail Scampi served with chunky chips, peas and tartare sauce	
Wine pairing:- Pinot Grigio, Miopasso	
Westbrook Monkfish and King Prawn Curry	£17.50
Monkfish and King Prawns cooked in a coconut and lime infused curry sauce with mangetout, served with rice and naan bread.	
Westbrook Chicken Curry	£14.99
Chicken breast cooked in a coconut and lime infused curry sauce with mangetout, served with rice and naan bread.	
Wine pairing:- Chardonnay, Reserve St.Martin	
Pork Wellington	£18.99
Sandridge Farm Pork filled with Stornoway black pudding, wrapped in a mushroom duxelle and Parma ham then encased in an all butter puff pastry, served with a cider gravy, new potatoes and local vegetables	
Wine pairing:- Reserve Rioja, Anares	
Rack of Lamb	£19.99
Roasted Rack of Lamb served medium-rare with douchinoise potatoes, redcurrant & mint jus and Bromham Savoy cabbage	
Wine pairing:- Shiraz, Black Craft	

Service Charge:- A discretionary 10% service charge will be added to the bill of parties of 8 or more.

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)	£14.99
Mushroom, tomato, red wine, baby onions and thyme short crust pastry pie, served with mashed potatoes, peas and gravy	
Fig & Cranberry Nut Roast (vg)	£13.50
A blend of cashew, pistachio, hazelnuts, walnuts and peanuts with figs and cranberries, served with roasted new potatoes, local vegetables & gravy	
Chestnut Mushroom, Puy Lentil & Sun Blush Tomato Wellington (vg)	£14.99
Served with new potatoes, local vegetables & gravy	
Jackfruit and Okra Curry (vg)	£13.99
Our own winter blend curry with Jackfruit, Okra and chilli, served with rice and naan bread.	
Smokey Butternut Squash Sausages (vg)	£13.99
served with mashed potatoes, peas and gravy	
5 Bean Chilli (vg)	£13.99
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, 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 £6.99

Apple , Pear and Sultana Crumble served with Soya Custard

Chocolate Fudge Cake 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.