

FOR THE TABLE

- Nocellara del Belice olives, Trapani, Sicily 2.95
- Freshly baked bread & Netherend farm salted butter 2.95
- Hummus, house olives, balsamic, olive oil & bread 6.95
- Selection of charcuterie & duck rilette, toasted sourdough 15.95 (2 to share)
- Baked Tunworth 250g with thyme & Riesling
sautéed potatoes, saucisson sec, pickles & sourdough 23.95 (2 to share)

STARTERS

- Seasonal soup
Crusty white bread
6.25
- Hand-dived Orkney king scallops
Pumpkin & parmesan purée, pumpkin seed, pancetta & parsley crumb
10.95 / 18.95
- Pickled heritage beetroot & creamed goats cheese salad
Rye bread crisps, roasted hazlenuts, honey & red wine vinaigrette (n)
7.50
- Sashami grade Yellowfin tuna tartar
Avocado, spicy radish, soy ginger & kaffir lime leaf dressing
9.50
- ‘W’ Aromatic crispy Leven duck salad
Pomegranate, cashew nuts, white radish, coriander
chilli & sesame soy dressing (n)
8.50
- Cep mushroom truffled macaroni
Soft poached hen egg, white asparagus, parmesan & autumn black truffle
8.95
- Chicken liver & foie gras parfait
Spiced port jelly, borettane onions, cornichon & toasted brioche
8.95
- Justin Staal smoked salmon
‘Hendricks gin’ & dill pickled cucumber, gravadlax dressing,
caraway & rye toast
8.50

FROM THE LAND

- FOUR HOUR COOKED PORCHETTA
Fennel seeds & lemon, roasted heritage carrots,
carrot purée & charcuterie jus
21.95
- PAN-ROASTED LOIN OF WILD VENISON
Pear & rosemary purée, blackberries, chestnut,
seeds, brassica’s & game jus (n)
24.50

FROM THE SEA

- WILD SKIPSEA SEA BASS
Cauliflower risotto, granny smith apple, curried raisins,
shallots & roasted almonds (n)
23.50
- STEAMED SHETLAND MUSSELS
Ampleforth Abbey cider, leeks, crisp pancetta & sourdough
8.50 / 14.95
- PAN-ROASTED LINE CAUGHT WILD HALIBUT
Jerusalum artichoke purée, charred baby leeks,
pickled girolles, chicken reduction (n)
24.50

PRIX FIXE

- TUESDAY - FRIDAY
TWO COURSE 19.50 // THREE COURSE 22.50
- Seasonal soup, crusty white bread
- Justin Staal smoked salmon, gravadlax dressing & rye
- Buffalo mozzarella, roasted pumpkin & hazlenuts (n)
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- Market fish of the day
- Crisp confit Leven duck leg, savoy cabbage, grain mustard
pancetta & crème fraîche
- Shetland mussels, cider, leeks & pancetta
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- Buttermilk pannacotta, blackberries, madeliene
- Ice cream of the day
- Daily cheese board

A LA PLANCHA

NATURALLY RAISED, GRASS FED BRITISH NATIVE BREEDS,
DRY-AGED BETWEEN 30 & 40 DAYS, NORTH YORKSHIRE

- CENTRE CUT FILLET STEAK
227g - 26.95
- BONE-IN SIRLOIN STEAK
390g - 25.00
- RIB-EYE STEAK
284g - 25.50
- FOR TWO TO SHARE
- THE WESTWOOD BONE-IN PRIME RIB STEAK
Marinated in molasses, bourbon & thyme
served with all sauces below - allow 30 minutes
1kg - 27.50pp
- PORTERHOUSE STEAK
Served with all sauces below - allow 30 minutes
1kg - 28.50pp
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- HIGHLAND WAGYU
- SELECTED CUT OF HIGHLAND WAGYU BEEF
POA - subject to availability
- +CHOOSE ONE SAUCE
Sauce béarnaise
Wild mushroom & red wine shallot jus
Horseradish & chive crème fraîche
Café de Paris grill butter

ON THE SIDE

- Seasonal vegetables 3.25
- Sautéed potatoes & wild mushrooms 3.95
- Creamed spinach, garlic, nutmeg & rosemary 3.95
- Seasonal leaf salad, parmesan & house dressing 2.95
- Creamed truffle mash potato 3.95
- Heritage tomato, Shropshire blue cheese &
caramelised shallot salad (n) 3.95
- Baked bone marrow, shallots, garlic & parsley 2.95
- Hand cut crinkle chips & maldon sea salt 3.25

SUNDAY ROAST

ROAST SIRLOIN OF YORKSHIRE BEEF & ALL THE TRIMMINGS
FOR JUST 14.95
AVAILABLE SUNDAYS ONLY - FULL MENU AVAILABLE

FOOD ALLERGIES & INTOLERANCES
before ordering please inform your waiter
about your requirements.



SERVICE CHARGE
there is a discretionary 10% service charge added to the bill.
All prices are in £ and inclusive of VAT.

DESSERT

DESSERT WINE

Royal Tokaji Late Harvest
Hungary, 2014 (500ml)
75ml 4.50 / bottle 29.00

Chateau Du Levant Sauternes
France, 2011 (375ml)
75ml 6.50 / bottle 31.00

Rutherland Black Label Muscat
Australia, NV (500ml)
75ml 7.00 / bottle 42.00

Cascinetta Viette Moscato d'Asti
Italy, 2015 (375ml)
bottle 26.00

Stratus Riesling Icewine
Canada, 2013 (375ml)
bottle 48.00

Royal Tokaji
Blue Label 5 Puttonyos
Hungary, 2009 (500ml)
bottle 62.00

PORT / SHERRY

Warre's 2010
Late bottled vintage (750ml)
75ml 4.75
bottle 40.00

Warre's Otima
10 year tawny port (500ml)
75ml 6.50
bottle 40.00

Pedro Ximénez
Alvear Solera 1927 (375ml)
75ml 7.00
bottle 35.00

DIGESTIFS 25ml

Courvoisier VS
3.95
Remy martin VSOP
4.95
Hennessy XO
13.25
Daron fine calvados
4.55
Baron de sigognac armagnac
4.95
Grappa del piemonte moscato
4.75

DESSERTS

Hot 'Marathon' chocolate fondant
Peanut butter & honeycomb ice cream
& peanut brittle - allow 15 minutes (n)
7.95

Apple tarte fine
Salted caramel ice cream - allow 15 minutes
8.25

Classic vanilla crème brûlée
Cinnamon & orange soaked prunes
7.50

Rum Baba
Pineapple, lime & chantilly coconut cream,
5yr old plantation rum
7.95

Scandinavian iced summer berries
Hot white chocolate sauce
7.95

Warm plum, almond & pistachio clafoutis
Greek yoghurt ice cream (n)
7.50

ICE CREAM & SORBET

Ice cream
Salted Caramel, Chocolate malteser, Greek yoghurt,
Peanut butter & honeycomb

Sorbet
Blood orange, Passion fruit

One scoop 2.90 / Two scoop 5.50

BRITISH CHEESE BOARD

Shropshire blue, Baron Bigod & Spenwood
Quince jelly, medjool dates & cheese biscuits
9.50

AFTER DINNER COCKTAILS

Espresso Martini 9.50
Belvedere vodka, Kahlúa and Lavazza espresso

Old Fashioned 7.00
Woodford reserve, Angostura bitters
and brown sugar

Amaretto & Bourbon Sour 8.00
Woodford reserve, Amaretto and sour

COFFEE AND TEA

Lavazza coffee
Espresso 2.95
Macchiato 2.95
Americano 2.95
Cappuccino 3.50
Café Latte 3.50

Liqueur coffee 7.25
Liqueur, black coffee
Whipped double cream

Joe's Tea Co. London 2.95
Ever-so-English breakfast
The Earl of Grey
Sweet Camomile
Proper Peppermint
Queen of Green
St. Clement's Lemon

COFFEE TREATS

Honey & vanilla madeleines
warm chocolate & hazlenut sauce
three 4.95 five 6.95 (n)

'W' Macaron selection
Salted Caramel & Pistachio (gf) (n)
6.95

LIQUERS 25ml

Amaretto
4.00
Fratello hazelnut liqueur
3.75
Baileys (50ml)
4.95
Cointreau
4.00
Drambuie
4.50
Grand marnier
4.50
Tia maria
4.00
Pierre ferrand dry curacao
4.25
Sambuca
4.50
Limoncello (50ml)
4.50

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