

## APPETISER

Marinated house olives	1.95
Freshly baked bread, Netherend farm salted butter	2.95
Hummus, house olives, balsamic, oil & baked bread	6.95

### CHARCUTERIE TO SHARE 14.50

Duck rilette, cured ham, pork & pistachio terrine saucisson, cornichions, balsamic onions, served with extra virgin olive oil & aged balsamic vinegar & toasted sourdough

## STARTERS

Seasonal soup, crusty white bread	6.25
Cured ham, pork & pistachio terrine, Dijon mustard, cornichions, toasted sourdough	7.50
Roasted Pumpkin & Harrogate blue cheese risotto, toasted pumpkin seeds & rocket	7.95/12.95
Bridlington crab cake, salsa verde, white crab salad, pink grapefruit and avocado	8.95
Diver caught Scottish king scallops, watercress spiced carrot fritter and raita dressing	10.95/18.95
Aromatic crispy duck salad with pomegranate, cashews, coriander, white radish, chilli & sesame soy dressing (n)	7.50
Cep mushroom macaroni, soft poached hen egg white asparagus, parmesan and autumn truffle	7.95

## GIFT VOUCHERS AVAILABLE

STUCK FOR IDEAS AT CHRISTMAS?  
TREAT THEM TO A MEAL  
AT THE WESTWOOD.

*Please ask your server for more details.*

*There is a discretionary 10% service charge added to the bill.  
Should you have any allergies, please inform your server.  
All prices are in £ and inclusive of VAT.*

*Make your next booking online at [www.thewestwood.co.uk](http://www.thewestwood.co.uk)*

## MAINS

Braised Jacob's ladder 'short rib of beef'  
Pumpkin purée, seasonal greens, wholegrain mustard, red wine & thyme jus 16.95

Roasted Yorkshire dales cannon of Lamb,  
provençale vegetables, shallot & rosemary purée  
warm goat's cheese, truffle honey vinaigrette 19.95

## FISH

Curried east coast Monk fish & Shetland mussels  
Bombay potatoes, coriander & onion salad (n) 18.95

Steamed Shetland mussels,  
Ampleforth Abbey cider, leeks, pancetta,  
parsley & crusty white bread 7.95/14.95

Blackened Whitby wild halibut,  
potato purée, sautéed autumn wild mushroom  
parsley, garlic & lemon 21.95

### COOKED 'A LA PLANCHA' DRY AGED 21 TO 28 DAYS, GRASS FED YORKSHIRE BEEF

The Westwood 32oz/900g Bone in Rib eye steak  
2 people to share marinated in molasses, bourbon  
& thyme, served with all sauces below (allow 30 minutes) 46.95

Fillet steak 8oz/226g 23.95

L-Bone sirloin steak 100z/283g 21.50

Rib eye steak 8oz/226g 19.95

### CHOOSE ONE SAUCE

Sauce béarnaise

Wild mushroom & red wine shallots jus

Horseradish & chive crème fraîche

Argentine 'Chimichurri'

## SIDES

Seasonal autumn vegetables 3.25

Heritage tomato, blue cheese & onion salad 3.95

Creamed spinach, gruyere & nutmeg 3.95

Rocket & watercress salad, vinaigrette, parmesan 2.95

Sautéed ratté potatoes & wild mushrooms 3.25

Baked bone marrow, shallots, garlic & parsley 2.95

Hand cut crinkle chips 2.95

