

## SUNDAY LUNCH MENU

March 4th 2012 - Served from 12.00 noon to 3.00pm

### STARTERS

|  |      |
|--|------|
| Yorkshire pudding with black sheep onion gravy   | 2.95 |
| Spiced pumpkin & coconut soup, caramelised lime crème fraîche & crusty white bread               | 6.25 |
| Severn & Wye smoked salmon plate, pickled cucumber, honey mustard & dill dressing & toast        | 7.50 |
| Rillette of duck confit, prune & Armagnac purée, balsamic onions, cornichions, toasted sourdough | 7.95 |
| Creamed goats' cheese & beetroot salad, truffle honey, candied walnut & croutons                 | 6.95 |

### MAINS

|  |            |
|--|------------|
| '21 day aged' fore rib of Yorkshire beef, Yorkshire pudding, seasonal vegetables, duck fat roast potatoes, Horseradish crème fraîche & black sheep onion gravy | 12.95      |
| Fish of the day  | 15.95      |
| Cumberland sausages & leek mash, onion rings, black sheep onion gravy  | 10.95      |
| Steamed Shetland mussels with Ampleforth Abbey cider, leeks, smoked bacon & crusty white bread   | 7.95/14.95 |

### EXTRAS SIDE ORDER

2.95 each

Seasonal greens ~ Crushed carrot & swede ~ Duck fat roast potatoes ~ Yorkshire puddings

### DESSERTS & CHEESE

|  |      |
|--|------|
| Calvados & nut tart, honeycomb ice cream (n)                                   | 7.25 |
| Sticky toffee pudding, salted butter caramel sauce & vanilla ice cream         | 6.95 |
| Hot Valrhona chocolate fondant, Blood orange sorbet (allow 10 minutes)         | 7.25 |
| Toffee Popcorn ice cream, caramel sauce  | 5.50 |
| Selection of English & French cheese, pear & raisin chutney, celery & biscuits | 7.95 |
| Selection of Macaroons (n)   | 6.95 |
| Westwood chocolate mint truffles   | 6.50 |

*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)*

