

# THE WESTWOOD LUNCH

## SET LUNCH MENU

2 COURSE £17.50 3 COURSE £19.50

*(Includes a glass of Le Cadence Vin du pays red or white wine or coffee)*

Seasonal soup & crusty white bread

Creamed goats cheese & pickled beetroot salad, croutons,  
walnut dressing

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Market fish of the day

8oz Onglet steak served medium rare, cavendish, pumpkin purée  
& wild mushroom

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Warm plum clafoutis with vanilla ice cream

Cheese plate with celery, pear & golden raisin chutney, cheese biscuits

## FROM THE GRILL

**20% OFF STEAKS DURING SEPT/OCT**

Cooked 'A la Plancha' dry aged 21 to 28 days,  
grass fed Yorkshire Beef

Fillet steak 8oz/226g 23.95

L-Bone sirloin steak 10oz/283g 21.50

Rib eye steak 8oz/226g 19.95

+ CHOOSE ONE SAUCE

Sauce béarnaise, Horseradish & chive crème  
fraîché or Argentine 'Chimi churri'

SERVED WITH CRINKLE CUT CHIPS & SALAD

The 'W' ground steak burger 200g,  
club sauce, pickles with crinkle cut chips 10.95

## PLATES

Aromatic crispy duck salad with pomegranate, cashews,  
coriander, white radish, chilli & sesame soy dressing (n) 7.25/10.95

Seven & Wye salmon gravadlax, warm potato & dill blinis, horseradish crème fraîché 7.25

Cured ham, pork & pistachio terrine 7.50 Bridlington crab 'on toast' avocado, chilli 10.95

Creamed goats cheese & pickled beetroot salad, croutons, walnut dressing 7.95

Pumpkin & pancetta risotto, shaved parmesan 7.95/12.95 Eggs Benedict 6.50/12.25

'Veal Ragù' Pappardelle pasta, shaved 20 month Grana Padana 10.95

Steamed Shetland mussels, Ampleforth abbey cider, pancetta & leeks  
with crusty white bread 7.95/14.95

## SIDES

Sautéed potatoes & wild mushrooms

Heritage tomato, blue cheese & onion salad

Watercress & rocket salad, balsamic dressing, parmesan

Seasonal Autumn vegetables

Hand cut crinkle chips

All £2.95

*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.*

