

# THE WESTMINSTER

## Bar & Grill

Lunch: 12:00-14:30

Dinner: 17:30-22:00

### Bites & Sharing

#### Marinated Olives 7

Ve | Gf

#### Mezze Platter 9

Hummus, Spicy Chickpeas, Olives,  
Flatbread

Ve

#### Sourdough & Butter 7

Ve

#### Cheeseboard 14

Stilton, Cheddar, Brie,  
Grapes, Chutney, Biscuits

V

#### Porcini Mushroom Arancini 8

V

#### Charcuterie Board 14

Salami Milano, Ham,  
Saucisson Beaujolais, Cornichons

Gf

### Small Plates

#### Leek & Potato Soup 10

Crème Fraîche

V

#### Crab Cake 12

Fennel, Orange & Watercress Salad,  
Cajun Dressing

#### Ham Hock Terrine 11

Golden Beetroot Piccalilli, Pea Shoots,  
Mini Baguette

#### Mushrooms on Toast 10

V

#### Chicken Liver & Brandy Parfait 12

Pickles, Capers, Toasted Brioche

#### Smoked Salmon 14

Pickles, Baby Watercress

### Salads & Sandwiches

#### Chicken Caesar Salad 18

Grilled Chicken, Baby Gem Leaves,  
Croutons, Parmesan, Anchovies

Without Chicken 14

#### Superfood Salmon Salad 18

Grilled Salmon, Quinoa, Kale, Avocado,  
Sweet Potato, King Oyster Mushrooms,  
Miso Glaze, Maple Mustard Dressing

Without Salmon 14

#### Club Sandwich 18

Grilled Chicken Breast, Grilled Bacon,  
Fried Egg, Tomato, Lettuce, Mayonnaise

### Large Plates

#### The Works Smash Burger 22

Double Stacked Smashed Beef Patties,  
Secret Sauce, Grilled Bacon, Onion Jam,  
Double American Cheese,  
Triple Cooked Chips  
Add an extra patty 4

#### Porchetta 23

Scallion Mashed Potato, Red Cabbage,  
Tenderstem Broccoli, Jus

Gf

#### Confit Duck Leg 28

Potato Gratin, Baby Rainbow Carrots, Jus

Gf

#### Mushroom Risotto 21

Mushroom, Lemon, Tarragon, Parmesan

V

#### Beef Bourguignon Cottage Pie 20

Cavolo Nero

Gf

#### 280g Dry Aged Ribeye Steak 36

Triple Cooked Chips

Gf

#### With Your Choice of Sauce

Peppercorn, Béarnaise, or Chimichurri

#### Pan Fried Hake Loin 29

Black Rice, Hispi Cabbage,  
Fennel, Velouté

Gf

### Sides

#### Mixed Leaf Salad 5

Ve

#### Mashed Potato 5

V

#### Skinny Fries 5

Ve

#### Spicy Mac & Cheese 7

V

#### Seasonal Greens 5

Ve

#### Triple Cooked Chips 5

Ve

### Desserts

#### Hazelnut Chocolate Torte 12

V

#### Tarte Tatin 12

Vanilla Ice Cream

V

#### Sorbet 2

(per scoop)

Ve

#### Burnt Basque Cheesecake 12

Morello Cherry Compote

V

#### Ice Cream 2

(per scoop)

Vanilla, Chocolate, Strawberry

Ve

V - Vegetarian | Ve - Vegan | Gf - Gluten Free

Please inform a member of the team if anyone in your party has any allergies. Should you require more vegetarian or vegan options, certain dishes can be adapted, please speak to a member of the team.  
A discretionary service charge of 12.5% will be added to your bill.

# THE WESTMINSTER

## Bar & Grill

### Sparkling & Champagne

	125ml	Btl		125ml	Btl
<b>Bottega Poeti, Prosecco Brut DOC, Italy</b>	9	38	<b>Veuve Clicquot Yellow Label Brut NV, France</b>		126
<b>Pommery Brut Royal, France</b>	17	100	<b>Pommery Brut Rosé Royal, France</b>	22	131
<b>Pommery Cuvée Louise, France</b>		420	<b>Veuve Clicquot Brut Rosé NV, France</b>		168
<b>Dom Pérignon Brut, France</b>		473			

### White Wine

	175ml	Btl		Btl
<b>Le Bosq Blanc, Vin de France, France</b>	10	35	<b>Eroica Riesling, USA</b>	82
<b>Reign of Terroir Chenin Blanc, Swartland, South Africa</b>		36	<b>Soave Classico Monte Carbonare Suavia, Italy</b>	84
<b>Barnabe Oak Aged Chardonnay, Vin de France, France</b>	12	38	<b>Sancerre, La Grande Châtelaine de Joseph Mellot, France</b>	121
<b>Mount Rozier Sauvignon Blanc, Western Cape, South Africa</b>	11	42	<b>Chablis 1er Cru Cote de Lechet Domaine Jean Defaix, France</b>	131
<b>Bottega Pinot Grigio delle Venezie, Italy</b>	12	44		
<b>Gerard Bertrand 6eme Sens White, Occitanie, France</b>		47		

### Sommeliers Choice

#### White Wine

<b>Picpoul de Pinet, Réserve Mirou, France</b>	44
<b>Gavi, La Doria, Cascina La Doria, Italy</b>	50
<b>Spy Valley Sauvignon Blanc, New Zealand</b>	58
<b>Pulpo, Albariño Pagos del Rey, Rías Baixas, Spain</b>	60
<b>Balfour Skye's Chardonnay, England</b>	74

#### Red Wine

	Btl		Btl
<b>Santa Rita 120 Cabernet Franc, Casablanca Valley, Chile</b>	44	<b>Côtes du Rhône, Gentilhomme, Ogier, France</b>	44
<b>Villa Belvedere Valpolicella Ripasso, Italy</b>	57	<b>Quinta dos Murças Minas, Douro, Portugal</b>	68
<b>St Hallett Butcher's Cart Shiraz, Barossa, Australia</b>	84		

### Red Wine

	175ml	Btl		Btl
<b>Le Bosq Rouge, Vin de France, France</b>	10	35	<b>Satellite Pinot Noir, Marlborough, New Zealand</b>	57
<b>The Guv'nor, Spain, Felix Solis, Spain</b>		36	<b>Murphy-Goode Red Blend, California, USA</b>	63
<b>J Moreau et Fils Merlot, Vin de France, France</b>	11	38	<b>Journey's End The Griffin Syrah, South Africa</b>	95
<b>Don Jacobo Rioja Vendimia Seleccionada, Viticultura Ecológica Bodegas Corral, Spain</b>	43		<b>Barolo, Enrico Serafino, Italy</b>	126
<b>Beaujolais-Villages Combe aux Jacques, Louis Jadot, France</b>	53		<b>Borgo Tesis Cabernet Sauvignon, Venezie, Italy</b>	12 42
			<b>Alma Mora Reserve Malbec, Argentina</b>	13 44

### Rosé Wine

	175ml	Btl
<b>Belvino Pinot Grigio Rosato, IGT Pavia, Italy</b>	10	35
<b>Whispering Angel Rosé, France</b>	16	63

### Fortified Wine

	50ml	Btl
<b>Château Grand Jauga, Sauternes, France   37.5cl</b>	10	29
<b>Quinta da Pedra Alta, Alta No (50cl), Portugal</b>	12	46

125ml and 250ml glasses of still wine available on request.

Please inform a member of the team if anyone in your party has any allergies. A discretionary service charge of 12.5% will be added to your bill.