

WESTMEAD

HOTEL BAR & RESTAURANT

Dinner Menu

Sharers

Baked Rosemary and Garlic Camembert, Warm Breads, Fig & Onion Chutney (GFO)	12.5
Warm Breads, Olives, Hummus (V)	7.5
Wings to Share, Choice of Barbeque or Louisiana Hot Sauce	14

Starters

Pulled Lamb Croquettes, Black Garlic Aioli	7
Halloumi Fries, Spicy Ketchup, Mint Yoghurt, Jalapenos, Coriander (V, GF)	6.5
Soup De Jour, Sourdough (VE, GFO)	5.5
Chicken and Apricot Terrine, Toasted Brioche, Red onion Marmalade (GFO)	6.5
Smoked Salmon, Orange and Fennel Slaw, Sourdough (GFO)	7.5
Wild Mushroom Bruschetta, Sourdough, Truffle oil (V, GFO)	6.5

From The Grill

All our meats are locally sourced from our butcher in Coventry. We only use the finest quality of cuts possible. Our burgers are made from the rib-eye of dairy cows, this provides us with the perfect balance between quality and sustainability.

The Westmead Burger, Smoked Streaky Bacon, Monterey Jack Cheese, Fries	15
Chilli Beef Burger, A Classic Burger Topped With Chilli Beef, Fries	16.5
Grilled Chicken Burger, Monterey Jack Cheese, Fries	15
Portobello Burger, Portobello Mushroom Topped with Cheese Sauce, Brioche Bun, Fries (V)	14

Add Halloumi £2

10oz Rump, Confit Tomato, Portobello Mushroom, Fries, Peppercorn Sauce (GF)	19.5
8oz Sirloin, Confit Tomato, Portobello Mushroom, Fries, Peppercorn Sauce (GF)	23
10oz Ribeye, Confit Tomato, Portobello Mushroom, Fries, Peppercorn Sauce (GF)	27

VE/V = Vegan/Vegetarian dish VEO = Vegan dish optional GF = gluten free dish GFO = gluten free optional Please **Speak to a member of staff before ordering if you have any allergies or intolerance.**

Our dishes are not prepared in a nut free environment, we cannot guarantee our dishes are completely nut free.

Classics

Beer Battered Cod Fillet, Fries, Tartare Sauce, Mushy Peas	15.5
Beer Battered Cod Burger, Baby Gem, Tartare Sauce, Fries	15
Bacon Chop, Glazed Pineapple, Fried Egg, Fries (GF)	15.5
Sweet Potato, Chickpea and Coconut Curry, with Coconut Rice (GF, VE)	15
Quinoa Chilli, Pitta Bread, Guacamole, Coriander (GF, VE)	15
Boneless Half Grilled Chicken, Slaw Chipotle Mayo, Fries	18
Catch of the day, Sautéed New Potatoes, Garlic and Shallot Green Beans, Salsa Verde (GF)	16.5
Braised Beef Short Rib, Roast Carrot, Creamed Potato, Kale, Bourguignon sauce (GF)	18
Pulled Beef Lasagne, Salsa Verde, House Salad, Garlic Ciabatta	17
Basil Pesto Tagliatelle, Pan Seared Cherry Tomatoes, Sautéed Kale, Parmesan (V)	15.5

Salads

Grilled Chicken Caesar, Cos, Smoked Bacon, Croutons, Caesar Dressing	14
Butternut Squash, Beetroot and Goats Cheese Salad (GF, V)	13

Sides

Fries	4	Onion Rings	4.5	Westmead Slaw	3
Spring Greens	4	House Salad	3.5	Sautéed New Potatoes	4

Desserts

Home Baked Chocolate Brownie, Chocolate sauce, Honeycomb, Vanilla Ice-Cream (V)	7
Sticky Toffee, Salted Caramel, Banana Ice-Cream (GF)	7
Malted Milk and Irish Cream Torte, Coffee Ice-Cream (V)	6.5
Rocky Road Sundae, Vanilla Ice-Cream (V)	6
White Chocolate & Strawberry Cheesecake, Strawberry Compote, Wild Berry Sorbet (V)	7
Tart Au Citron, Berry Compote, Passionfruit Sorbet (V)	6.5
Trio of Dairy Ice-Cream, Choose From –Vanilla, Salted Caramel, Banana, Chocolate, Raspberry Sorbet (V)	6

Children's menu available.

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