

# THE WESTMINSTER

## Bar & Grill

### Small Plates

**Marinated Olives 6**  
Su

**British Charcuterie Board 14**  
G | Su | Nu

**Confit Onion, Roast Pepper  
& Goat Cheese Tart 12**  
Green Pesto M | Su | Mu

**Salt & Pepper Chicken Wings 10**  
BBQ Glaze, Buttermilk Dressing M

**Vegan Sausage Roll 8**  
Sweet pepper relish G | Mu | Su | Ve

**Pea & Mint Soup 7.5**  
Toasted Sourdough, Olive Oil G

**Sourdough & Butter 6**  
G | M

**Burrata 14**  
Isle of Wight Tomato, Grilled Baby Leek,  
Smoked Anchovy Crumb M | Mu | Su | F

**British Cheeseboard 16**  
Chutney & Crackers M | Su | G | Nu

### Sandwiches & Salads

**Superfood Salmon Salad 18**  
Grilled Salmon, Quinoa, Kale, Avocado,  
Sweet Potato, King Oyster Mushroom,  
Miso Glaze, Maple Mustard Dressing  
Mu | F | Su | S | G  
Without Salmon 13 Ve

**Chicken Caesar Salad 18**  
Grilled Chicken, Baby Gem Leaves,  
Croutons, Parmesan, Anchovies F | Su | S | G | Mu  
Without Chicken 13

**Fish Butty 15**  
Fish Goujons, Brioche Bun,  
Tartare Sauce G | Su | E | F | M

**Club Sandwich 18**  
Grilled Chicken Breast, Grilled Bacon,  
Egg, Mayonnaise G | M | E | Mu

**Cheddar & Red Leicester Toastie 12**  
Cheddar, Red Leicester, Sourdough,  
M | G | Su

### Burgers & Large Plates

**The Works Smash Burger 20**  
Double Stacked Smashed Beef Patties,  
Secret Sauce, Grilled Bacon, Onion Jam,  
Double American Cheese,  
Triple Cooked Chips G | M | E | Mu  
Add an extra patty 3.5

**Burger Challenge... Accepted 32**  
Try our 5 smashed patty burger,  
unlimited fries  
A drink of choice upon completion

**Mushroom Wellington 18**  
Vegetable Gravy G | Mu | C | Su

**Grilled Lamb Rump 24**  
Green Herb Emulsion M | G

**Beer Battered Fish & Chips 22**  
Triple Cooked Chips, Mushy Peas,  
Tartare Sauce F | G | E | Mu | Su | A

**Grilled Ribeye Steak 280g 35**  
Triple Cooked Chips  
Peppercorn M | Su Béarnaise E | M | Su | V  
or Chimichurri Ve

**Roast Chicken Breast 21**  
Sweetcorn Purée, Jus M

**Grilled Monkfish 24**  
Dill & Fenugreek Butter F | G | M

### Sides

**Mixed Leaf Salad 5**  
Su

**Mac & Cheese 6**  
M | Mu | G

**Mashed Potato 6**  
M

**Seasonal Greens 5**

**Skinny Fries 5**

**Sweet Potato fries 6**

C - Celery | Cr - Crustacean | E - Egg | F - Fish | L - Lupin | G - Gluten | P - Peanut | Nu - Tree Nut | M - Milk  
Mo - Mollusc | Mu - Mustard | S - Soy | Se - Sesame | Su - Sulphur Dioxide | V - Vegetarian | Ve - Vegan | A - Alcohol

Please inform a member of the team if any of your party have 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.



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## Bar & Grill

### Sparkling & Champagne

	125ml	Btl		125ml	Btl
<b>Bottega Peoti, Prosecco Brut DOC, Italy</b>	10	42	<b>Veuve Clicquot Yellow Label Brut NV, France</b>	19	120
<b>Silver Reign, Brut, England</b>		50	<b>Pommery Brut Rosé Royal, France</b>		112
<b>Pommery Brut Royal, France</b>	15	87	<b>Veuve Clicquot Brut Rosé NV, France</b>		157

### White Wine

	175ml	Btl		Btl
<b>Le Bosq Blanc, Vin de France, France</b>	9	33	<b>Royal Tokaji Dry Furmint, Hungary</b>	50
<b>Reign of Terroir Chenin Blanc, Swartland, South Africa</b>		34	<b>Eroica Riesling, USA</b>	78
<b>Barnabe Oak Aged Chardonnay, Vin de France, France</b>	11	36	<b>Soave Classico Monte Carbonare Suavia, Italy</b>	80
<b>Mount Rozier Sauvignon Blanc, Western Cape, South Africa</b>	10	40	<b>Santo Wines Santorini Assyrtiko, Greece</b>	85
<b>Bottega Pinot Grigio delle Venezie, Italy</b>	11	42	<b>Sancerre, La Grande Châtelaine de Joseph Mellot, France</b>	115
<b>Gerard Bertrand 6eme Sens White, Occitanie, France</b>		45	<b>Chablis 1er Cru Cote de Lechet Domaine Jean Defaix, France</b>	125

### Sommeliers Choice

#### White Wine

<b>Picpoul de Pinet, Réserve Mirou, France</b>	42
<b>Gavi, La Doria, Cascina La Doria, Italy</b>	48
<b>Spy Valley Sauvignon Blanc, New Zealand</b>	55
<b>Pulpo, Albariño Pagos del Rey, Rías Baixas, Spain</b>	57
<b>Balfour Skye's Chardonnay, England</b>	70

#### Red Wine

<b>Santa Rita 120 Cabernet Franc, Casablanca Valley, Chile</b>	38
<b>Côtes du Rhône, Gentilhomme, Ogier, France</b>	42
<b>Villa Belvedere Valpolicella Ripasso, Italy</b>	54
<b>Quinta dos Murças Minas, Douro, Portugal</b>	65
<b>St Hallett Butcher's Cart Shiraz, Barossa, Australia</b>	80

### Red Wine

	175ml	Btl		Btl
<b>Le Bosq Rouge, Vin de France, France</b>	9	33	<b>Satellite Pinot Noir, Marlborough, New Zealand</b>	54
<b>The Guv'nor, Spain, Felix Solis, Spain</b>		34	<b>Murphy-Goode Red Blend, California, USA</b>	60
<b>J Moreau et Fils Merlot, Vin de France, France</b>	10	36	<b>Journey's End The Griffin Syrah, South Africa</b>	80
<b>Bottega Cabernet Sauvignon, Venezie, Italy</b>	11	40	<b>Château Ste Michelle Indian Wells Cabernet Sauvignon, France</b>	90
<b>Don Jacobo Rioja Vendimia Seleccionada, Viticultura Ecológica Bodegas Corral, Spain</b>		41	<b>Château Teyssier, Saint-Émilion Grand Cru, France</b>	90
<b>Argento Seleccion Malbec, Argentina</b>	12	42	<b>Barolo, Enrico Serafino, Italy</b>	120
<b>Yering Station Little Yering Shiraz, Australia</b>		45		
<b>Beaujolais-Villages Combe aux Jacques, Louis Jadot, France</b>		50		

### Rose Wine

	175ml	Btl
<b>Belvino Pinot Grigio Rosato, IGT Pavia, Italy</b>	9	33
<b>Whispering Angel Rosé, France</b>	15	60

### Fortified Wine

	50ml	Btl
<b>Château Grand Jauga, Sauternes, France   37.5cl</b>	9	30
<b>Quinta do Vallado 10yr Tawny Port, Portugal   50cl</b>	11	66
<b>Royal Tokaji Blue Label Aszú 5 Puttonyos 2017, Hungary   50cl</b>		80

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

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