

The Inn at West End

Starters

- Salt & Pepper Squid** £6.95
lime mayonnaise
- Butterfly King Prawns in Garlic Butter** £7.95
with a splash of white wine & toasted sourdough
- Spiced Lamb Koftas** £6.95
with houmous, pomegranate seeds, pickled red cabbage, mint yoghurt & flatbread
- Pan-Fried Bubble & Squeak** £6.75
poached egg, crispy bacon & Hollandaise
- Crispy Chinese Duck Salad** £7.75
Oriental dressing, sesame seeds & crunchy vegetables
- Avocado, Sweet Potato & Quinoa Timbale** £6.50
with confit tomatoes & chimichurri sauce
- Smoked Salmon Fishcakes** £7.50
with chilli, ginger, lemongrass & sriracha hot sauce

Good to Share

- Garlic & Herb Ciabatta** £4.25
hot & delicious with garlic dip
+ add cheese 50p
- Charcuterie Platter** £13.95
Prosciutto crudo, Coppa & Milano Salami, houmous, halloumi fries, sun-dried tomatoes, olives, gherkins, celery, flatbread, ciabatta

Superfood & Healthy Stuff

- Baked Turmeric Chicken with Roasted Cauliflower** £12.95
spinach & mixed leaves, fresh brown rice, minty yoghurt dressing, crispy onions, fresh chillies
- Salmon Niçoise Salad** £13.50
fresh salmon fillet, olives, tomatoes, soft-boiled egg, anchovies, new potatoes, fresh gem leaves, green beans, vinaigrette dressing

Fantastic Fish

- Fish & Chips** £13.95
fresh haddock, crispy batter, skin-on fries, peas & homemade tartare sauce
- Grilled Fillet of Hake** £15.95
wilted spinach, cannellini bean, tomato & chorizo stew, parsley & garlic aioli
- Tandoori Spiced Salmon** £14.95
spicy roasted new potatoes, chilled pea crush, crème fraîche

Marvellous Mains

- Pan-Fried Calves Liver & Bacon** £15.95
onion gravy, colcannon mash & fresh vegetables
- Chicken Schnitzel** £14.50
fried egg, skin-on fries, garden salad
- Slow Cooked Lamb Shank** £16.95
rosemary & red wine sauce, creamy mash, fresh vegetables
- Confit Duck, Peppercorn Sauce** £15.95
pommes Anna & fresh vegetables
- Chicken, Leek & Ham Pie** £14.50
puff pastry top, colcannon mash & fresh vegetables
- Spicy Bean Enchilada** £12.95
guacamole, brown rice, vegan cheese, garden salad

- Sunday Lunch Roasts (12-5pm Sun)** £15.95
Choose from tender Sirloin of Beef, crispy roast potatoes, parsnips, cauliflower cheese, Yorkshire pudding, homemade gravy & seasonal veggies or Roast Loin of Pork with crispy crackling & apple sauce
+ add Yorkshire pudding £1

A discretionary 10% service charge will be added to your bill for tables of 6 or more.
Allergy information - all our food is prepared in our kitchen where nuts, gluten & other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy please let staff know before ordering. Some of our ingredients may contain GM products. Unfortunately it is not possible to guarantee that our busy kitchen is completely free of other allergens. A full list of allergen information is available on request.

Specials, Veggie & Vegan Menus are available too

Steaks & Burgers

- 8oz Sirloin Steak** £18.95
served with grilled tomato, field mushroom, roasted shallot & rosemary salted fries
+ add Béarnaise, peppercorn or garlic butter for £1.95
- 14oz Côte de Boeuf** £23.95
a premium cut best cooked medium to well, served with grilled tomato, field mushroom, roasted shallot & rosemary salted fries
+ add Béarnaise, peppercorn or garlic butter for £1.95
- West End Burger** £13.95
7oz beef burger, smoked streaky bacon, melting cheddar cheese, burger sauce, coleslaw, skin-on fries
- Veggie Stack Burger** £13.50
halloumi, pesto, mushroom, roasted peppers & guacamole, coleslaw, sweet potato fries

Side Orders

- Skin-on Fries** £3.50
- Beer Battered Onion Rings** £2.95
- Side Salad or Extra Vegetables** £3.50
- Sweet Potato Fries** £3.95
- Halloumi Fries** £4.75
topped with mint yoghurt & pomegranate seeds

Lunchtime Favourites

These dishes are available Mon-Sat 12-4pm only

- Ham, Egg & Chips** £11.50
home-cooked ham, wholegrain mustard crust, 2 eggs & skin-on fries
- B.L.T Sandwich** £7.95
fresh grain bread with the classic bacon, lettuce, tomato filling - lashings of mayo, served with a few fries
- Smoked Salmon & Dill Quiche** £8.50
wholemeal pastry, mixed leaf salad & crunchy coleslaw
- Smashed Avocado & Poached Eggs on Toast** £7.95
seasoned with chilli flakes, sourdough toast
+ add smoked salmon £2.95 add crispy bacon £1.50

Desserts

- Lemon, Blueberry & Raspberry Pavlova** £6.75
homemade meringue, lemon curd, ice cream & cream
- Chocolate Cookie Sundae** £6.25
vanilla & chocolate ice cream, whipped cream, fresh baked cookie & 'pour your own' hot choc fudge sauce
- Strawberry Eton Mess Sundae, Grilled** £6.25
White Chocolate
fresh strawberries, homemade meringue, strawberry sauce, fresh cream & grilled white chocolate
- Sticky Toffee Pudding** £6.50
served with toffee sauce & clotted cream
- Spiced Apple & Cinnamon Crumble** £5.95
with hot custard
- Black Forest Chocolate Cheesecake** £6.50
biscuit base, chocolate sponge, kirsch soaked cherries, chocolate shavings, fresh cream & hot chocolate sauce
- Fresh Pineapple, Strawberry & Blueberries** £5.75
lime & mint syrup, with vegan coconut ice cream
- Jude's Blood Orange Sorbet** £5.50
cool, refreshing & cleansing
- Cheese & Biscuits** £9.95
Mature English Cheddar, creamy Blue Stilton, Somerset Brie, celery, biscuits, red onion marmalade, perfect to share

After Dinner Drinks

- Espresso Martini** £7.50
a delightful blend of vodka, Kahlúa & freshly brewed espresso shaken over ice
- Mint Choc Moment** £7.50
Crème de Menthe, Baileys & syrup de cacao shaken with cream
- The Big Baileys** £5.95
a generous 100ml of the famous Irish liqueur over ice
- The Godfather** £6.75
Amaretto mixed with whisky, ice & an orange twist
- Rusty Nail** £6.75
Scotch whisky, Drambuie & fresh rosemary

White Wine

- Castillo de Mureva, Organic Verdejo** £17.50
+ 175ml £4.80 250ml £6.30 500ml Carafe £12.25
- Cullinan View Chenin Blanc, Western Cape** £18.50
+ 175ml £4.95 250ml £6.75 500ml Carafe £12.95
- Parini Pinot Grigio delle Venezie** £19.95
+ 175ml £5.25 250ml £7.20 500ml Carafe £13.95
- Rare Vineyards Marsanne-Viognier, Pays d'Oc** £20.95
+ 175ml £5.60 250ml £7.75 500ml Carafe £14.95
- Picpoul de Pinet, Petite Ronde** £22.95
+ 175ml £6.25 250ml £8.25 500ml Carafe £15.95
- Leefield Station, New Zealand Sauvignon Blanc** £23.95
+ 175ml £6.50 250ml £8.65 500ml Carafe £16.75
- Saira Albariño, Costers del Segre, Raimat** £24.95
- Rioja Blanco, Barrel Fermented, Viña Real** £26.95
- Gavi de Gavi, Enrico Serafino** £34.95
- Pinot Gris Alsace, Portrait Range, Domaine Zinck** £36.95
- St Hallett Riesling, Eden Valley** £38.95
- Sancerre, Domaine des Chaintres, Joseph Mellot** £41.95

Rosé Wine

- Vendange White Zinfandel, California** £17.50
+ 175ml £ 4.80 250ml £6.30 500ml Carafe £12.25
- Marchesi Ervani Pinot Grigio Rosato, Pavia** £19.95
+ 175ml £5.25 250ml £7.20 500ml Carafe £13.95
- Côtes de Provence Rosé, Héritage, Estandon** £27.50
+ 175ml £7.10 250ml £9.80 500ml Carafe £19.25

Red Wine

- Castillo de Mureva, Organic Tempranillo** . . . £17.50
+ 175ml £4.80 250ml £6.30 500ml Carafe £12.25
- Monte Verde Cabernet Sauvignon** £18.50
+ 175ml £4.95 250ml £6.75 500ml Carafe £12.95
- Berri Estates Merlot, South Eastern Australia** £19.95
+ 175ml £5.25 250ml £7.20 500ml Carafe £13.95
- Eleve Pinot Noir, Vin De France** £22.95
+ 175ml £6.25 250ml £8.25 500ml Carafe £15.95
- Alma Mora, Reserve Malbec** £24.95
+ 175ml £6.65 250ml £8.75 500ml Carafe £17.25
- Don Jacobo Rioja, Viticultura Ecológica, Organic, Bodegas Corral** £26.50
+ 175ml £6.95 250ml £9.50 500ml Carafe £18.50
- Red Knot Shiraz, McLaren Vale** £28.50
- Primus Carmenère, Colchagua Valley** £30.95
- Bay of Fires Pinot Noir, Tasmania** £38.95
- Valpolicella Classico, Superiore Ripasso Le Poiane, Bolla** £39.95

Champagne & Sparkling

- Alberto Nani, Organic Prosecco Extra Dry** £22.95
+ 125ml £4.95 175ml £6.75
- Mirabeau, La Folie, Sparkling Rose, Provence** £28.95
- Greyfriars Blanc de Blanc Brut, England** . . . £48.95
Made locally in the Surrey Hills
- Taittinger Brut Réserve** £58.95
- Laurent-Perrier Cuvée Rosé Brut** £69.95

*Please see our wine list for full descriptions
125ml measures available too*