

The Inn at West End

Starters

Broccoli & Stilton Soup	£5.95
fresh ciabatta <i>Gluten-free bread available on request</i>	
Salt & Pepper Squid	£6.95
lime mayonnaise	
Crispy Duck Salad	£7.75
pomegranate seeds, crunchy vegetables & Oriental dressing	
Butterfly King Prawns in Garlic Butter	£7.95
with a splash of white wine & toasted sourdough	
Veggie or Vegan Nachos V VEGAN	£6.50
with guacamole, salsa, jalapeños, Cheddar or vegan cheese & firecracker sauce	
Ham Hock & Pea Terrine	£6.50
beetroot & horseradish relish, ciabatta	
Pan-Fried Bubble & Squeak V	£6.25
poached egg, wilted spinach & Hollandaise <i>add crispy bacon for £1.50</i>	
Vegetable Tempura, Katsu Curry Sauce V	£6.95
red peppers, cauliflower, courgette, aubergine & broccoli in a light tempura batter & panko crumb	
Tandoori Chicken Skewers	£6.95
avocado, tomato & coriander salad, cucumber & mint raita	

Good to Share

Sharing Starter	£15.95
BBQ ribs, skins with cheese & red onion, chicken goujons, cheesy garlic ciabatta bread, onion rings, dips (serves 2 - 4)	
The Veggie Sharer V	£14.95
crispy tempura vegetables, katsu curry sauce, marinated olives with feta, crudites, humous, fresh ciabatta with olive oil & balsamic (serves 2-4)	
Bread & Olives VEGAN	£4.95
fresh baked ciabatta, mixed olives, olive oil & balsamic	
Garlic & Herb Ciabatta / Cheese V	£4.50 / £4.95
hot & delicious with garlic & herb dip	

Marvellous Mains

Fish & Chips	£13.95
fresh haddock, crispy batter, skin-on fries, peas & homemade tartare sauce	
Fillet of Salmon	£14.50
tomato & olive sauce, pommes Anna, green beans	
Pan-Fried Calves Liver & Bacon	£16.95
onion gravy, colcannon mash & fresh vegetables	
Baked Field Mushroom Wellington VEGAN	£13.95
stuffed with spinach & caramelised onion, fresh tomato sauce, roasted new potatoes & fresh vegetables	
Confit Duck, Peppercorn Sauce	£16.95
potatoes Anna & fresh vegetables	
Baked Turmeric Chicken Salad with Roasted Cauliflower	£12.95
spinach & mixed leaves, fragrant rice, minty yoghurt dressing, crispy onions, fresh chillies	
Spicy Bean Enchiladas VEGAN	£12.95
guacamole, fragrant rice, vegan cheese, garden salad	
Turkey, Leek & Ham Pie	£14.50
puff pastry top, colcannon mash & fresh vegetables	

Chef's Specials

Slow Cooked Lamb Shank	£16.95
colcannon mash, fresh vegetables, redcurrant & mint gravy	
Grilled Sea Bass Fillets,	£15.95
lemon & caper butter, French beans, wilted spinach & pommes Anna potatoes	
Tempeh Katsu Curry VEGAN	£12.95
panko crumbed tempeh, katsu curry sauce, chilli flakes & fragrant rice	

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 & 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. Full allergen information is available on request.

Ribs, Steaks & Burgers

Our Famous BBQ Ribs	£13.95/£18.95/£23.95
tender baby back pork ribs in our tangy BBQ sauce, skin-on fries, coleslaw ½ rack / full rack / mountain	
8oz Sirloin Steak	£19.95
served with grilled tomato, field mushroom, roasted shallot & rosemary salted fries <i>add Béarnaise, peppercorn or garlic butter for £1.95</i>	
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 <i>add Béarnaise, peppercorn or garlic butter for £1.95</i>	
Cajun Chicken & Ribs Combo	£18.50
Cajun chicken breast with a half rack of BBQ ribs, onion rings, salad, coleslaw & skin-on fries	
West End Burger	£13.95
7oz beef burger, smoked streaky bacon, melting Cheddar cheese, burger sauce, coleslaw, skin-on fries	
Brie & Cranberry Burger	£14.95
chargrilled 7oz beef burger, melting brie, cranberry sauce, pigs in blankets, coleslaw & skin-on fries	
Chicken, Bacon & Cheese Burger	£13.95
smoked streaky bacon, melting Cheddar cheese, burger sauce	
Veggie Stack Burger V	£13.50
halloumi, pesto, mushroom, roasted peppers & guacamole, coleslaw, sweet potato fries	
BBQ Jack & Cheese Burger VEGAN	£13.50
plant-based burger topped with BBQ jack fruit & vegan cheese, pickled cucumber & skin-on fries	

Side Orders

Pigs in Blankets (4)	£4.95
bacon wrapped chipolatas with cranberry sauce	
Halloumi Fries V	£4.95
topped with mint yoghurt & pomegranate seeds	
Beer Battered Onion Rings V	£3.50
Chips V	£3.25
Side Salad or Extra Vegetables V	£3.75
Sweet Potato Fries V	£3.95

Desserts

- Strawberry Eton Mess Sundae, Grilled White Chocolate** £6.50
vanilla ice cream, fresh strawberries, homemade meringue, strawberry sauce & fresh cream
- Sticky Toffee Pudding** £6.50
with toffee sauce & clotted cream
- Zesty Lemon Posset** £6.25
fresh cream & shortbread
- Chocolate Cookie Sundae** £6.50
vanilla & chocolate ice cream, whipped cream, fresh baked cookie & 'pour your own' hot chocolate fudge sauce
- Spiced Apple & Cinnamon Crumble** £6.25
with 'pour your own' hot custard
- Salted Caramel & Chocolate Pot** £6.25
with shortbread biscuit, fresh cream
- Jude's Blood Orange Sorbet** VEGAN £5.95
cool, refreshing & cleansing
- Cheese & Biscuits** £9.95
Mature English Cheddar, creamy Blue Stilton, Somerset Brie, celery, biscuits, red onion marmalade, perfect to share

Sunday Roasts

Sundays only, subject to availability

- Roast Sirloin or Côte de Boeuf** 16.95 / 23.95
crispy roast potatoes, parsnips, cauliflower cheese, Yorkshire pud, homemade gravy & fresh veggies
- Roast Turkey** £15.95
stuffing, chipolata, crispy roast potatoes, parsnips, cauliflower cheese, homemade gravy & fresh veggies
add Yorkshire pudding £1
- Veggie Nut Roast** £13.95
with spinach, caramelised onion & roasted sunflower seeds, cauli cheese, crispy roast potatoes, parsnips, cranberry sauce & veggie gravy
add Yorkshire pudding £1
- Children's Roast Lunch** £8.50
Choose from roast beef or roast turkey

White Wine

- Castillo de Mureva, Organic Verdejo** £17.95
Rich smooth body, balanced acidity, hints of fennel, herbs, citrus fruits, melon & peach
175ml £4.85 250ml £6.40 500ml Carafe £12.65
- Cullinan View Chenin Blanc, Western Cape** £18.95
Deliciously fresh & creamy with peachy fruit character - Classic South African style
175ml £5.00 250ml £6.85 500ml Carafe £13.25
- Parini Pinot Grigio delle Venezie** £19.95
Distinctive nose of wild flowers, with touches of honey & banana: soft, fresh & lively with notes of ripe pear
175ml £5.30 250ml £7.30 500ml Carafe £14.25
- Rare Vineyards Marsanne-Viognier, Pays d'Oc** £21.95
Soft & aromatic, notes of peach & citrus on the deliciously refreshing finish
175ml £5.75 250ml £7.95 500ml Carafe £15.50
- Picpoul de Pinet, Petite Ronde** £23.50
Fresh with a citrusy & stone fruit character highlighted with floral notes
175ml £6.35 250ml £8.40 500ml Carafe £16.25
- Leefield Station, New Zealand Sauvignon Blanc** £23.95
A ripe, perfumed nose of lime zest, passion fruit & musky pink grapefruit with a palate of exotic citrus, woody herbs & warm river stone
175ml £6.55 250ml £8.75 500ml Carafe £16.95
- Saira Albariño, Costers del Segre, Raimat** £24.95
- Rioja Blanco, Barrel Fermented, Viña Real** £26.95
- Chapel Down, Bacchus, England** £29.95
- Gavi de Gavi, Enrico Serafino** £34.95
- Sancerre, Domaine des Chaintres, Joseph Mellot** £41.95

Rosé Wine

- Vendange White Zinfandel, California** £17.95
175ml £4.85 250ml £6.40 500ml Carafe £12.65
- Marchesi Ervani Pinot Grigio Rosato, Pavia** £19.95
175ml £5.30 250ml £7.30 500ml Carafe £14.25
- Côtes de Provence Rosé, Héritage, Estandon** £27.50
175ml £7.20 250ml £9.95 500ml Carafe £19.50

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

Red Wine

- Castillo de Mureva, Organic Tempranillo** £17.95
Deep cherry red in colour with aromas of strawberries & fruits of the forest - smooth & well-balanced with a long finish
175ml £4.85 250ml £6.40 500ml Carafe £12.65
- Monte Verde Cabernet Sauvignon, Central Valley** £18.95
Vibrant & full of flavours of the ripest blackcurrant- very soft, some oak maturation
175ml £5.00 250ml £6.85 500ml Carafe £13.25
- Berri Estates Merlot, S.E. Australia** £19.95
Several specially selected vineyards provide a delicious combination of raspberries, blueberries & soft plum
175ml £5.30 250ml £7.30 500ml Carafe £14.25
- Eleve Pinot Noir, Vin de France** £23.50
From the foothills of the Pyrenees, soft oaked cherries & blueberries, hint of spice
175ml £6.35 250ml £8.40 500ml Carafe £16.25
- Alma Mora, Reserve Malbec** £24.95
A full-bodied wine, displaying ripe red berry & fleshy plum flavours, with an elegant touch of vanilla from the new American oak barrels
175ml £6.70 250ml £8.90 500ml Carafe £17.50
- Don Jacobo Rioja, Viticultura Ecológica, Organic** £26.50
Made from organically-grown grapes - ripe cherry, plum & blackberry with notes of savoury, liquorice spice
175ml £6.95 250ml £9.50 500ml Carafe £18.50
- Red Knot Shiraz, McLaren Vale** £28.50
- Primus Carmenère, Colchagua Valley** £32.95
- Valpolicella Classico, Superiore Ripasso Le Poiane, Bolla** £37.95
- Châteauneuf-du-Pape, Organic, Ogier** £39.95

Champagne & Sparkling

- Alberto Nani, Organic Prosecco Extra Dry** £22.95
lively, light & fruity - choose from 125ml flute or 175ml champagne saucer
125ml £5.25 175ml £6.95
- 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