

The Inn at West End

Starters

Pea & Mint Soup <small>VEGAN</small>	£5.95
served with sourdough bread	
Salt & Pepper Squid	£6.95
with 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 <small>VEGAN</small>	£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 <small>V</small>	£6.25
poached egg, wilted spinach & Hollandaise <i>add crispy bacon for £1.50</i>	
Vegetable Tempura, Katsu Curry Sauce <small>V</small>	£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 Platter	£15.95
BBQ ribs, skins with cheese & red onion, chicken goujons, cheesy garlic ciabatta bread, onion rings, dips (serves 2 - 4)	
The Veggie Sharer <small>V</small>	£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 <small>VEGAN</small>	£4.95
fresh baked ciabatta, mixed olives, olive oil & balsamic	
Garlic & Herb Ciabatta / Cheese <small>V</small>	£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	
Baked Fillet of Salmon	£14.50
light mustard & caper dressing, roasted new potatoes & green beans	
Pan-Fried Calves Liver & Bacon	£16.95
onion gravy, colcannon mash & fresh vegetables	
Baked Field Mushroom Wellington <small>VEGAN</small>	£13.95
stuffed with spinach & caramelised onion, fresh tomato sauce, roasted new potatoes & fresh vegetables	
Ham, Egg & Chips	£11.95
home-cooked ham, 2 eggs & skin-on fries	
Confit Duck, Peppercorn Sauce	£16.95
pommes Anna & fresh vegetables	
Baked Turmeric Chicken or Grilled Halloumi <small>V</small>	£13.95
Salad with Roasted Cauliflower spinach & mixed leaves, fragrant rice, minty yoghurt dressing, crispy onions, fresh chillies	
Chicken, Leek & Ham Pie	£14.50
puff pastry top, colcannon mash & fresh vegetables	
Spicy Bean Enchiladas <small>VEGAN</small>	£12.95
guacamole, fragrant rice, vegan cheese, garden salad	

Chef's Specials

Slow-Cooked Lamb Shank	£16.95
colcannon mash, fresh vegetables, redcurrant & mint gravy	
Pan-Fried Fillets of Sea Bass	£16.50
with ginger, spring onion, soy sauce, Thai noodles & pak choi	
Tempeh Katsu Curry <small>VEGAN</small>	£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 & Rolls

Our Famous BBQ Ribs	£13.95/£18.95/£23.95
tender baby back pork ribs, slow-cooked in our 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	
BBQ Chicken, Bacon & Cheese Burger	£14.50
chargrilled breast of chicken, BBQ sauce, burger sauce, tomato, lettuce, red onion & gherkin, 'slaw & skin-on fries	
Veggie Stack Burger <small>V</small>	£13.50
halloumi, pesto, mushroom, roasted peppers & guacamole, coleslaw, sweet potato fries	
BBQ Jack & Cheese Burger <small>VEGAN</small>	£13.50
plant-based burger topped with BBQ jackfruit & vegan cheese, pickled cucumber & skin-on fries	
Fishless Finger Ciabatta Roll	£9.50
Quorn 'fishless' fingers, crispy lettuce, tomato, gherkins, lashings of vegan mayo & ketchup, with skin-on fries	

Side Orders / Bar Snacks

Sticky Honey & Mustard Glazed Mini Sausages (5/10/20) ..	£3.50/£6.50/£11.95
Spicy Chicken Wings (5/10/20)	£4.50/£7.95/£14.95
with your choice of BBQ or hot sauce	
Breaded Whitebait with Tartare Sauce	£4.50
Halloumi Fries <small>V</small>	£4.95
topped with mint yoghurt & pomegranate seeds	
Homemade Coleslaw	£2.95
Onion Rings <small>V</small>	£3.50
Skin-on Fries/ Sweet Potato Fries <small>V</small>	£3.25/£3.95

Desserts

Chocolate Cookie Sundae	£6.50
vanilla & chocolate ice cream, whipped cream, fresh baked cookie & 'pour your own' hot chocolate fudge sauce	
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	
Spiced Apple & Cinnamon Crumble	£6.25
with 'pour your own' hot custard	
New York Style Vanilla Cheesecake <small>VEGAN</small>	£6.25
with blueberry compote & vegan vanilla ice cream	
Salted Caramel & Chocolate Pot	£6.25
with shortbread biscuit, fresh cream	
Jude's Blood Orange Sorbet <small>VEGAN</small>	£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 (12-9pm Sun)




Sundays only, subject to availability

Roast Sirloin of Beef	£16.95
crispy roast potatoes, parsnips, cauliflower cheese, Yorkshire pud, homemade gravy & fresh veggies	
Sunday Côte de Boeuf	£23.95
a premium 14oz cut, served with crispy roast potatoes, parsnips, cauliflower cheese, Yorkshire pud, homemade gravy & fresh veggies	
Roast Turkey	£15.95
stuffing, bacon-wrapped chipolata, crispy roast potatoes, parsnips, cauli cheese, homemade gravy & fresh veggies	
Veggie Nut Roast	£13.95
spinach, caramelised onion, roasted pumpkin seeds, roast potatoes, cauli cheese, parsnips, cranberry sauce, veg gravy	
Pigs in Blankets (4)	£4.95
bacon-wrapped chipolatas	
Pork, Sage & Onion Stuffing Balls (4)	£3.95
deliciously gluten-free	
Extra Yorkshire Pudding	£1.25







Popular Whites

Castillo de Mureva, Organic Verdejo 	£17.95
175ml £4.85 250ml £6.40 500ml Carafe £12.65	
Cullinan View Chenin Blanc, Western Cape 	£18.95
175ml £5.00 250ml £6.85 500ml Carafe £13.25	
Parini Pinot Grigio delle Venezie 	£19.95
175ml £5.30 250ml £7.30 500ml Carafe £14.25	
Rare Vineyards Marsanne-Viognier, Pays d'Oc 	£21.95
175ml £5.75 250ml £7.95 500ml Carafe £15.50	
Picpoul de Pinet, Petite Ronde 	£23.50
175ml £6.35 250ml £8.40 500ml Carafe £16.25	
Leefield Station, N. Zealand Sauvignon Blanc 	£23.95
175ml £6.55 250ml £8.75 500ml Carafe £16.95	
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	

Popular Reds

Castillo de Mureva, Organic Tempranillo 	£17.95
175ml £4.85 250ml £6.40 500ml Carafe £12.65	
Monte Verde Cabernet Sauvignon 	£18.95
175ml £5.00 250ml £6.85 500ml Carafe £13.25	
Berri Estates Merlot, S.E. Australia 	£19.95
175ml £5.30 250ml £7.30 500ml Carafe £14.25	
Eleve Pinot Noir, Vin De France 	£23.50
175ml £6.35 250ml £8.40 500ml Carafe £16.25	
Alma Mora, Reserve Malbec 	£24.95
175ml £6.70 250ml £8.90 500ml Carafe £17.50	
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	£32.95
Valpolicella Classico, Superiore Ripasso Le Poiane, Bolla	£37.95
Châteauneuf-du-Pape, Organic, Ogier	£39.95


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

House Cocktails

2 for £12 from 5-7pm

Rhubarb & Ginger Gin Fizz	£7.95
an invigorating mix of delicious Edinburgh rhubarb gin liqueur & lashings of ginger beer & fresh lime on the rocks	
The Big Boy Hendricks	£7.95
50ml Hendricks gin with Fever-Tree tonic, cucumber ribbons & fresh mint with an extra Angostura bitters twist	
Long Island Iced Tea	£7.50
vodka, tequila, white rum, gin & Cointreau finished with ice cold Coca-Cola	
Cosmopolitan	£7.95
a classic Martini made from vodka, Cointreau & cranberry juice, gently shaken	
Spiced Mojito	£7.50
spiced rum, fresh mint & lime, topped with refreshing soda	

Fizz

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
Gorgeous ballet-pink. The nose offers a soft scent of strawberry & raspberry, hints of gooseberry & blackcurrant. Lashings of red berry, grapefruit, a little spice & a lovely long finish	
Greyfriars Blanc de Blancs Brut, England	£48.95
A light fresh & elegant wine, with subtle hints of vanilla & citrus fruits. Made locally at The Hog's Back, Surrey	
Taittinger Brut Réserve	£58.95
The intensely fragrant character, subtle biscuity complexity & superb elegance is due to a predominance of Chardonnay in the blend	
Laurent-Perrier Cuvée Rosé Brut	£69.95
The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness	

Sophisticated Softs

We've dressed up these delicious drinks from the Firefly range for a top class soft drink experience

Kiwi, Lime & Mint Cooler	£3.55
with jasmine, cucumber & fresh mint	
Peach & Green Tea Punch	£3.55
peachy pick-me-up with fresh rosemary	
Lemon, Lime & Ginger	£3.55
with nettle & dandelion, fresh rosemary	

The Inn at West End, 42 Guildford Road, West End, Woking, Surrey, GU24 9PW 01276 858652