

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
- Spinach & Ricotta Tortellini** £6.50
with peas, wilted spinach, chilli & lemon butter
- Crispy Chinese Duck Salad** £7.75
Oriental dressing, sesame seeds & crunchy vegetables
- Tomato, Kale & Quinoa Soup** £5.95
with sourdough bread - health in a bowl!
+ vegan friendly
- Potted Pork & Duck Rillettes** £6.95
with fig relish & ciabatta
- Smoked Salmon Fishcakes** £7.50
with chilli, ginger, lemongrass & sriracha hot sauce

Good to Share

- Garlic & Herb Ciabatta** £4.25
hot & delicious
+ add cheese 50p
- Charcuterie Board** £13.95
Prosciutto crudo, Coppa & Milano Salami, halloumi
fries, brie, sun-dried tomatoes, olives, gherkins, fig
relish, ciabatta

Superfood & Healthy Stuff

- Peanut Tofu Buddha Bowl** £12.95
tenderstem broccoli, pickled red cabbage, baby
spinach, brown rice, chickpeas, edamame beans,
crushed peanuts & peanut dressing
+ vegan friendly, contains peanuts
- Baked Turmeric Chicken with Roasted
Cauliflower** £12.95
spinach & mixed leaves, fresh brown rice, minty
yoghurt dressing, crispy onions, fresh chillies

Fantastic Fish

- Fish & Chips** £13.95
fresh haddock, crispy batter, skin-on fries, chilled pea
crush & homemade tartare sauce
- Grilled Seabass** £15.95
with tomato vinaigrette, wilted spinach & basil mash
- Tandoori Spiced Salmon** £14.95
spicy roasted new potatoes, chilled pea crush, crème
fraîche

Marvellous Mains

- Pan-fried Calves Liver & Bacon** £16.95
onion gravy, colcannon mash & fresh vegetables
- Chicken Schnitzel** £14.50
fried egg, garden salad, skin-on fries
- Ham, Egg & Chips** £12.95
home-cooked ham, wholegrain mustard crust, skin-on
fries & 2 eggs
- Spicy Bean Enchilada** £12.95
guacamole, brown rice, vegan cheese, garden salad
+ vegan friendly
- Slow Cooked Lamb Shank** £16.95
rosemary & red wine sauce, creamy mash, fresh
vegetables
- Chicken, Leek & Ham Pie** £14.50
puff pastry top, colcannon mash & fresh vegetables

- 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.

Steaks & Burgers

- 8oz Sirloin Steak** £18.95
served with grilled tomato, field mushroom, roasted
shallot & rosemary salted fries
+ add Bearnaise or garlic butter for £1.50
- 14oz T-Bone Steak** £26.95
a premium cut best cooked rare to medium, served
with grilled tomato, field mushroom, roasted shallot &
rosemary salted fries
+ add Béarnaise or garlic butter for £1.50
- 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
- Halloumi Fries** £3.95
- Sweet Potato Fries** £3.95

Lunchtime Bites

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

- Open Prawn Sandwich** £8.95
sourdough, fresh prawns & Marie Rose sauce, iceberg
lettuce, tomatoes & a few fries
- Bookmaker's Sandwich** £10.95
freshly baked ciabatta, 4oz steak, crispy onions,
mushrooms, lettuce & tomato with mustard &
horseradish ketchup & a few fries
- Mexicana Toast** £8.95
sourdough toast, refried beans, guacamole, fresh
tomato & coriander salsa, jalapeños, firecracker sauce
& a few sweet potato fries
+ Vegan friendly

Desserts

Lemon, Blueberry & Raspberry Pavlova £6.75
homemade meringue, lemon curd, ice cream & fresh cream

Sticky Toffee Pudding £6.50
served with toffee sauce & clotted cream

Baked Pear & Chocolate Crumble £5.95
served with hot custard

Banana & Honey Bread & Butter Pudding .. £5.95
served with hot custard

Chocolate Cookie Sundae £6.25
vanilla & chocolate ice cream, whipped cream, fresh baked cookie & 'pour your own' hot chocolate fudge sauce

Baked Vanilla Cheesecake, Rhubarb & Ginger Compote £6.25
pouring cream

Jude's Blood Orange Sorbet £5.50
cool, refreshing & cleansing
+ Gluten-free, dairy-free & vegan friendly

Cheese & Biscuits £9.95
Mature English Cheddar, creamy Blue Stilton, Somerset Brie, crunchy 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 very 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

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*