



ALYN WILLIAMS

AT THE WESTBURY

A la carte

First course

Truffle/spring onion & herb risotto

Sweet & sour quail/roasted baby pineapple/Sichuan pepper

Seafood salad/preserved kombu/calendula

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Main course

Slow cooked cod/vadouvan spice/turnip tops/golden raisins

Devon ruby red beef/bone marrow/artichoke/sauce perigordine

50 day aged pork/date stuffed cabbage/celeriac/Riesling

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Cheese selection

(£7.50 supplement instead of dessert or £15 as an extra course)

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Dessert

Yorkshire rhubarb Pavlova/stem ginger/rhubarb sorbet

Passion fruit & mango 'Solero'

Salt caramel tart/quince curd ice cream

£65 for 3 courses

*All prices are inclusive of Value Added Tax
A discretionary service charge of 12.5% will be added to your bill*

Lunch menu

Confit Scottish salmon/lobster bisque/fennel/preserved lemon

Chicken liver & foie gras parfait/piccalilli salad/marmite palmiers

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Herdwick lamb cushion/écrasées potato/chimichurri/collard flowers

Roasted sea bream/escabèche/carrot purée/sweet onion crème

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Fromage blanc/toasted hay/fresh grape/tarragon & mint granité

Chocolate crémeux/caramel & orange purée/orange sorbet

Selection of Cheese

(£7.50 supplement instead of dessert or £15 as an extra course)

Coffee and chocolates £5.00/chocolates £3.00

£30 for 3 courses

All prices are inclusive of Value Added Tax

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Tasting menu

Seafood salad/preserved kombu/calendula

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Slow cooked cod/vadouvan spice/turnip tops/golden raisins

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Alyn's trip to Switzerland, the flavours of Fondue

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Sweet & sour quail/piquillo pepper/pineapple/Sichuan pepper

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50 day aged pork/date stuffed cabbage/celeriac/Riesling

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Cheese selection
(Optional £15 supplement)

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Meyer Lemon/espresso/white chocolate/melilot

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Yorkshire rhubarb Pavlova/stem ginger/rhubarb sorbet

£80

With matching wines £140
With prestige selection £205
With matching beers £125

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Vegetarian menu

Homemade feta/apple/kohlrabi/cucumber/grape

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Carrot & coriander/walnut gnocchi/blood orange/chicory

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Leek & onion tortellini/horseradish/toasted nigella seeds

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Cauliflower cheese/sourdough croutons/perigord truffle

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Shitake & kale omelette/kombu/Japanese vegetable & pear salad

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Cheese selection
(Optional £15 supplement)

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Meyer Lemon/espresso/white chocolate/melilot

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Yorkshire rhubarb Pavlova/stem ginger/rhubarb sorbet

£80

With matching wines £140
With prestige selection £205
With matching beers £125

All prices are inclusive of Value Added Tax
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