

## SMALL PLATES

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Norfolk quail escabeche, pear purée, juniper mayonnaise  
£16

Butternut squash, kale, pear and Stilton salad. (v)  
£12

Hand-dived scallop ceviche, Jerusalem artichoke, samphire, tobiko caviar, blue corn tortilla chips  
£18

## LARGE PLATES

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Grilled Onglet steak, sautéed Hen of the Woods mushrooms, roasted pearl onion, Malbec jus  
£25

Seafood bouillabaisse, mussel broth, dill mayonnaise  
£27

Pumpkin & sage tortelloni, roasted pumpkin purée, pumpkin seeds (V)  
£20

## SIDES

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Roasted Hispi Cabbage, Chardonnay dressing (vg, gf)  
£7

Seasonal greens, house-made apple vinegar dressing (vg, gf)  
£7

Herb-roasted new potatoes (v, gf)  
£7

## DESSERTS

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Pear tarte tatin, cinnamon whipped cream (vg)  
£9

Three seasonal ices  
£9

Chocolate skillet cake, Madagascan vanilla ice-cream  
£9

British cheese, quince, crackers  
£13

# FROM THE BAKEHOUSE

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Homemade Parker House rolls, whipped & salted tomato butter, olive oil, house-fermented vinegar  
£6

Cod en papillote  
£18

Jacob's Ladder, Stilton & London porter pie, salted butter mash, parsley sauce  
£18

Sourdough Margherita Pizza (v)  
£14

## EAT WELL MENU

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Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

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Pan-seared Cotswold free-range chicken breast, corn purée, confit Datterini tomato, dill  
Half £11 | Full £22

Hot-smoked Chalk Stream trout flatbread, low fat organic sour cream, pickles, dill & mustard  
Half £6 | Full £12

Crispy quinoa salad, broccolini, blueberries, pecans and orange slices, lemon vinaigrette (vg)  
Half £5 | Full £10

Manuka honey-glazed Loch Duart salmon, roasted cauliflower, quinoa  
Half £14 | Full £28

Prawn stir-fry, sautéed rice noodles, vegetables, sesame, low-salt soy sauce  
Half £8 | Full £16

Vegan katsu curry, Basmati rice (vg)  
Half £7 | Full £14

### OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

**WESTIN**<sup>®</sup>  
HOTELS & RESORTS



The Westin London City, 60 Upper Thames Street, EC4W 3AD London. +44 020 3146 2690.

Please advise a member of our team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes. All prices include VAT at the current standard rate. We operate a cashless environment. An optional 12.5% service charge will be added to your final bill.  
Vegan (vg) | Vegetarian (v) | Gluten-free (gf)