



## THE TERRACE BAR

### THE TERRACE BAR, BAR TERRACE AND HOTEL LOUNGE

At West Lodge Park, we try to source our food locally where possible, as befits a company that has been present in the area for eight generations and whose family has links in Hertfordshire back to the fifteenth century.

We are passionate believers in supporting the local area.



#### **NON-RESIDENTS**

Our bar and lounges are open to non-residents between 10.00am and 10.00pm, and until 10.45pm for drinks. From 11.00pm onwards, the bar and lounge are reserved for the sole use of hotel residents.

#### **ELECTRONIC DEVICES**

Our lounges are not intended for business meetings, nor working sessions. We therefore respectfully request you do not disturb other guests with calls from mobile phones or with the use of laptops and tablets.

We have a number of meeting rooms available for business meetings, please ask at reception for details.



#### **ALLERGENS**

V Vegetarian - VE Vegan - GF Gluten - DF Dairy Free

Please ask your waiter if you would like full allergen information.

We produce food in a kitchen where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free.

**ALL-DAY MENU**  
**BAR, LOUNGE & TERRACE**

11am-8pm (Mon-Sat) / 5.30pm-8pm (Sun)

**SMALL BITES**

**Any 3 for £15**

Warm ciabatta Netherend Farm butter & olive oil £5.00	Cauliflower fritters, harissa & coconut yoghurt <b>VE</b> £5.50
Spiced hummus & pitta bread <b>VE</b> £5.50	Marinated nocellara olives <b>VE GF</b> £5.50
Panko ham hock bites, Dijonnaise £7.00	Padron peppers, smoked Maldon salt <b>VE GF</b> £6.00
Smoked mackerel toasts, tomato & chilli £5.50	Salt & pepper squid, Sriracha & soured cream £7.00

**SANDWICHES**

- Grilled cheese on sourdough £13.50  
Mozzarella, Lancashire Bomb & Gruyère,  
Bloody Mary ketchup
- Salt beef brioche £14.10  
pickled red cabbage, Gruyère, Dijonnaise
- Spiced sweet potato & chickpea wrap £12.00  
baby spinach, coconut yoghurt **VE**
- Lemon & thyme roast chicken ciabatta £14.00  
butter lettuce, lemon mayo
- Open Scottish smoked salmon sourdough £12.50  
dill cream cheese, capers, red onion

**\*Malted or White Bloomer Bread Sandwiches  
with dressed salad garnish**

- Scottish smoked salmon £13.50  
dill cream cheese
- Cheddar cheese & ham £12.50
- Free-range egg mayonnaise & cress v £12.50

*\*Cold sandwiches available to residents 24/7*

MAY-26



## THE TERRACE BAR

### MAINS

Trealy Farm charcuterie, mixed olives, piquillo peppers,  
Parmesan, rocket, Monmouthshire air dried ham,  
juniper cured wild venison carpaccio,  
fennel salami, lemon and thyme salami,  
toasted pitta bread  
£14.00 / or to share £26.20

Scottish smoked salmon salad, rocket,  
crushed avocado, cherry tomatoes,  
capers & cress **GF DF**  
£16.00 / £23.00

Salmon & smoked haddock fishcake,  
spinach, free-range Hertfordshire poached egg,  
hollandaise sauce  
£21.00

Beales cheese burger, 28-day aged beef,  
pickled cucumber, burger relish,  
lettuce, tomato, brioche bun & chunky chips  
£22.00  
*/ add pancetta £3 extra /*

Grilled halloumi burger, crushed avocado,  
brioche bun, chunky chips & Korean spiced tomato sauce **V**  
£20.00  
*/ add free-range fried egg £2.95 extra /*



### SIDES £6.00

Chunky chips **GF**  
*/ add truffle & Parmesan  
£1 extra /*

New potatoes,  
chive butter **V GF**

Green salad, vinaigrette **V**

### DESSERTS £9.50

Raspberry & toffee  
mousse pot **VE**

Sticky toffee pudding,  
butterscotch sauce,  
Devonshire clotted cream

Baked lemon tart  
crème fraîche

### ALLERGENS

**V** Vegetarian - **VE** Vegan - **GF** Gluten - **DF** Dairy Free

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## LUNCH & DINNER MENU

Available 12.00 noon-2.00pm\* [Mon-Sat]  
5.30pm-8.00pm\* [Mon-Thurs & Sun] / 6pm-8.30pm\* [Fri & Sat]  
\* Denotes last orders

### STARTERS

French onion soup, Parmesan crouton  
£9.00

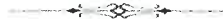
Home-cured salmon gravadlax,  
avocado & lime, tomato salsa GF DF  
£13.00

Trealy Farm charcuterie, mixed olives, piquillo peppers,  
Parmesan, rocket, Monmouthshire air dried ham,  
juniper cured wild venison carpaccio,  
fennel salami, lemon and thyme salami,  
toasted pitta bread  
£14.00 / or to share £26.20

Salt beef croquettes,  
horseradish cream, watercress  
£10.00

Roast heritage carrot, spiced hummus,  
caramelised walnut, coriander oil, dukkah VE  
£9.00

Steamed asparagus,  
free-range Hertfordshire poached egg,  
pancetta crumb, hollandaise sauce [V option available]  
£9.00



### SEAFOOD MAINS

Salmon & smoked haddock fishcake,  
spinach, free-range Hertfordshire poached egg,  
hollandaise sauce  
£21.00

Scottish smoked salmon salad, rocket,  
crushed avocado, cherry tomatoes, capers & cress GF DF  
£16.00 / £23.00

Beer battered cod fillet & chunky chips,  
tartare sauce, mushy peas  
£20.00

Keralan prawn curry, basmati rice, paratha bread DF  
£24.00

Grilled Torbay sole, new potatoes,  
samphire, caper butter GF  
£29.00

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## MAINS

Corn-fed chicken breast, fondant potato,  
confit garlic, spring greens, tarragon sauce GF  
£21.00

Lamb rump, champ mash,  
onion sauce, asparagus GF  
£37.50

Lincolnshire wild mushroom pithivier,  
crushed potatoes, spinach, carrot and courgette ribbons,  
tomato & tarragon sauce VE  
£22.00

Pea & shallot ravioli, vegan cheese sauce,  
crispy shallots, semi-dried tomatoes VE  
£19.00

Cumberland sausage, buttery mash & onion gravy  
£19.00

Nduja sausage pappardelle pasta,  
Nduja crumb, 24-month aged Parmesan  
£18.00

## GRILLS

28-day aged beef served with slow roast vine tomatoes,  
watercress salad, & chunky chips GF DF

Fillet steak 6oz £42.80

Sirloin steak 9oz £36.60

Chateaubriand [for two] £90.00

*/ add red wine sauce DF, béarnaise or peppercorn £2 extra /*

Beales cheese burger £22.00

28-day aged beef, pickled cucumber, burger relish,  
lettuce, tomato, brioche bun & chunky chips

*/ add pancetta £3 extra /*

Grilled halloumi burger, crushed avocado V £20.00  
brioche bun, chunky chips & Korean spiced tomato sauce  
*/ add free-range fried egg £2.95 extra /*

## SIDES £6

Chunky chips GF  
*/ add truffle & parmesan £1 extra /*

New potatoes, chive butter V GF

Green salad, vinaigrette V

Green beans, toasted almonds,  
lemon butter V GF

Chantenay carrots,  
honey & parsley V GF

## LUNCH & DINNER MENU

Available 12.00 noon-2.00pm\* [Mon-Sat]  
5.30pm-8.00pm\* [Mon-Thurs & Sun] / 6pm-8.30pm\* [Fri & Sat]  
\* Denotes last orders

### DESSERTS £9.50

Baked lemon tart,  
crème fraîche

Raspberry bavaois,  
white chocolate panna cotta,  
chocolate brownie

Caramelised mango custard,  
ginger sponge, brandy snap wafer

Iced lime parfait,  
orange cream tart, lemon curd

Sticky toffee pudding,  
butterscotch sauce,  
Devonshire clotted cream



Jude's Ice Creams and Sorbets  
[£3 per scoop]

Ice Creams: Vanilla, Double Chocolate, Honeycomb,  
Strawberry, Coffee, Salted Caramel

Sorbets **VE DF**: Mango, Lemon, Raspberry



### MINI DESSERTS £5.50

Sticky toffee pudding, butterscotch sauce,  
Devonshire clotted cream

Chocolate brownie, chocolate sauce

Glazed fruit tart, Chantilly cream

Affogato

Jude's salted caramel ice cream,  
with espresso coffee

/ add a shot of Disaronno Amaretto £5 /

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## WEST LODGE PARK CHEESEBOARD

**£6 per cheese**

Served with fig, apple and ale chutney,  
crackers, grapes and celery

### Lancashire Bomb

*Extra mature Cheddar, loved for its immense depth of flavour  
and smooth creamy texture.*

### Barkham Blue

*A rich blue taste, smooth buttery texture  
with a melt in the mouth flavour.*

### Baron Bigod

*The UK's only traditional raw milk Brie-de-Meaux style cheese  
and the UK national champion.*

### Rachel v

*Semi-hard goats' cheese, sweet and nutty flavour.*

*/ Cheese is best served at room temperature, please allow  
30 minutes or order earlier /*



## HOT BEVERAGES

Served with petits fours

**£5.95**

### Café du Monde Coffee:

Cafetière or Decaffeinated Cafetière, Café Latte, Cappuccino,  
Americano, Double Espresso, Macchiato, Café Mocha

### Eilles Loose-leaf Teas:

English Breakfast, Decaffeinated English Breakfast,  
Earl Grey, Assam, Darjeeling, Silver Needle, Green Jasmine Blossom,  
Camomile, Peppermint, Ginger & Lemon, Fruity Berries,  
Green Sencha, Lapsang Souchong

### Belgian Hot Chocolate

Matcha Latte £6.70



## LIQUEUR COFFEES

Jamaican - Tia Maria	£10.30
Scottish - Grant's Whisky	£10.30
French - Janneau Armagnac	£10.80
Italian - Disaronno Amaretto	£10.30
Irish - Jameson's	£9.20
Irish Latte - Baileys & vanilla	£8.70
Neapolitan Cappuccino - Caramel & Courvoisier	£8.70
Clyde Americano - Honey & Drambuie	£8.70

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### **WEST LODGE PARK AFTERNOON TEA**

Served Monday to Saturday 2.30pm-5.00pm  
Sunday 3.30pm-6.00pm

**£38 pp**

Eilles loose-leaf tea or Café du Monde coffee

#### **FINGER SANDWICHES**

Scottish smoked salmon, cream cheese & dill

Chicken & tarragon mayonnaise

Hertfordshire free-range egg & cress v

Cucumber & mint v

Warm plain scone & fruit scone

Devonshire clotted cream & Tiptree preserves

A selection of afternoon tea cakes

*/ Vegan Afternoon Tea available - please ask your waiter /*



### **SPECIALITY AFTERNOON TEA**

*Afternoon Tea with your choice of:*

Rosé Champagne £55.50pp

A glass of chilled Drappier

Rosé de Saignée Brut Champagne

Elderflower Champagne Fizz £55.50pp

A glass of chilled Drappier Champagne,  
lemon, elderflower & vodka

Rosé Prosecco £49.50pp

A glass of chilled Cielo Prosecco Rosé

Pimm's £48.40pp

A glass of Pimm's No. 1, lemonade, cucumber,  
strawberry, orange & mint

Tanqueray Non-Alcoholic Gin & Tonic £48.00pp

A glass of Tanqueray non-alcoholic gin,  
Fever Tree elderflower tonic & lime



### **CEDAR AFTERNOON TEA**

**£18 pp**

Pot of Eilles loose-leaf tea or Café du Monde coffee

Warm plain scone & fruit scone

Devonshire clotted cream &

Tiptree strawberry preserves

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## THE TERRACE BAR

### WINES BY THE GLASS

<b>CHAMPAGNE &amp; PROSECCO</b>	<b>125ml</b>	<b>75cl Bottle</b>
Champagne Drappier Carte d'Or Brut NV	£17.50	£79.00
Champagne Drappier Rosé de Saignée Brut NV	£17.50	£87.00
Filipetti Prosecco, Veneto, Extra Dry, NV	£11.50	£44.00
Cielo Prosecco, Veneto, Rosé, Extra Dry, NV	£11.50	£44.00
<b>WHITE</b>	<b>175ml</b>	<b>250ml</b>
Pinot Grigio Villa Elsa 2021	£10.80	£14.50
Pulenta Estate XIV Pinot Gris 2022	£11.85	£15.95
Last Stand Chardonnay 2023	£9.40	£12.60
Honu Sauvignon Blanc, Marlborough 2023	£11.30	£15.60
Post Tree Chenin Blanc 2023	£10.15	£13.90
<b>RED</b>	<b>175ml</b>	<b>250ml</b>
Château Freybernat, Bordeaux 2020	£11.50	£15.80
Ontañón Rioja, Crianza 2020	£11.00	£14.75
Benjamin, Malbec Mendoza 2023	£11.85	£16.40
Hoopenberg, Merlot 2020	£10.80	£14.50
<b>ROSÉ</b>	<b>175ml</b>	<b>250ml</b>
Pinot Grigio, Villa Elsa, Rosé 2022	£10.20	£14.00
M de Minuty Côtes de Provence 2021	£13.50	£18.30

*The above is a selection  
please ask to see our full list of wines by the bottle*



### NUTS, OLIVES & CRISPS

Roasted mixed nuts v	£4.90
Marinated nocellara olives v	£5.50
Pipers hand-cooked crisps: <i>Sea salt &amp; black pepper, Salt &amp; vinegar, Sweet chilli</i>	£2.50

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**DRAUGHT BEER & CIDER**

	Pint	Half Pint
West Lodge Park Lager, UK, 3.8%	£5.95	£3.70
Mahou, Spain, 5.1%	£7.90	£4.35
Camden Hells, UK, 4.6%	£7.95	£4.55
Camden Pale, UK, 4%	£7.95	£4.55
Guinness, IRE, 4.2%	£7.80	£4.35
Aspall's Cider, UK, 4.5%	£7.10	£3.95

**BOTTLED BEER & CIDER**

San Miguel, 5%	£5.90
Modelo, 4.5%	£5.95
London Pride, 4.7%	£7.10
Doombar, 4.3%	£7.10
Guinness 0%	£6.90
Corona, 0.0%	£5.40
Old Mout Cherries & Berries Cider 4%	£7.10
Kopparberg Strawberry & Lime Cider	£7.10

  
**APERITIFS (50ml)****Aperol Spritz**

Aperol, Prosecco & soda water  
£15.85

**Classic Martini**

Choice of gin or vodka & dry martini  
£14.55

**Negroni**

Gin, vermouth, Campari  
£13.95

**Elderflower Champagne Fizz**

Lemon, elderflower, vodka & Champagne  
£17.50

**Pimm's Cup**

Pimm's lemonade, cucumber,  
strawberry, lemon, orange, & mint  
£10.40

**Pimm's Jug (1 litre)**

£30



## THE TERRACE BAR

### **GINS (25ml)**

West Lodge Park London Dry Gin 40%	£6.85
West Lodge Park Pink Gin 40%	£7.65
Bombay Sapphire 40%	£6.90
Old Bakery 40%	£7.50
Hayman's	£7.50
Hendrick's Original 40%	£7.95
Tanqueray No.10 41%	£8.20
Tanqueray Flora De Sevilla 41%	£8.50
Monkey 47 47%	£8.30
Sipsmith Gin 41.6%	£8.90
Whitley Neill Rhubarb & Ginger 43%	£7.35
Whitley Neill Raspberry 43%	£7.35

### **NON-ALCOHOLIC GINS**

Tanqueray 0%	£6.65
Gordon's Pink 0%	£6.00

### **FEVER TREE MIXERS**

*£3.25 each (200ml)*

Indian Tonic	Elderflower Tonic
Slimline Indian Tonic	Mediterranean Tonic
Aromatic Tonic	Ginger Ale
Lemonade	Ginger Beer

### **LIQUEURS**

*(25ml unless otherwise stated)*

Tia Maria 20%	£5.95	Disaronno Amaretto 28%	£5.95
Cointreau 40%	£6.45	Drambuie 40%	£6.60
Grand Marnier 40%	£6.75	Kahlua 20%	£5.95
Baileys (50ml) 17%	£5.95	Southern Comfort 35%	£5.95



## THE TERRACE BAR

### COCKTAILS

Classic Mojito <i>Rum, mint, sugar syrup</i> £15.80	Cosmo <i>Vodka, Triple Sec, cranberry juice</i> £16.30
Espresso Martini <i>Espresso, vodka, Kahlúa</i> £16.65	Whiskey Hi-ball <i>Scotch, soda, orange slice</i> £13.80

### NON-ALCOHOLIC COCKTAILS

Cranberry & Lime Mocktail <i>Cranberry juice, sparkling water &amp; lime</i>	£7.65
Apple & Elderflower Cooler <i>Apple juice, lemon juice, elderflower cordial, sparkling water</i>	£7.95
Sweet Sunrise <i>Orange juice, pineapple juice &amp; grenadine</i>	£8.10
Virgin Mojito <i>Lime, mint, soda water, sugar syrup</i>	£8.60

### SOFT BEVERAGES

Coca Cola, 330ml	£4.95
Coca Cola Zero, 330ml	£4.80
Fentimans 250ml <i>(Rose Lemonade or Elderflower)</i>	£4.85
Frobishers Fruit Juices, 250ml <i>(Orange, Apple, Pineapple, Cranberry, Tomato)</i>	£4.65
Appletiser	£5.40
J2O Orange & Passionfruit	£4.80
J2O Apple & Mango	£4.80
Hildon Still or Sparkling Water, 330ml	£4.35
Hildon Still or Sparkling Water, 750ml	£5.95