

The West Lodge Park Summer Menu

Available from 12 noon-2pm* [Mon-Sat] / 5.30pm-8pm* [Mon-Thurs & Sun] / 6pm-8.30pm* [Fri & Sat]
Afternoon Tea: 2.30pm-5pm*[Mon-Sat] / 3.30pm-6pm* [Sun]
*Denotes last orders



SMALL BITES
Any 3 for £15

Warm ciabatta
Netherend Farm butter & olive oil
£5

Spiced hummus and pitta bread **VE**
£5.5

Halloumi fritters, chilli jam **GF**
£4.5

Scottish smoked salmon & caviar blinis
£7.5

Cauliflower fritters, harissa & coconut yoghurt **VE**
£5.5

Marinated nocellara olives **VE GF**
£5.5

Padron peppers, smoked Maldon salt **VE GF**
£6

Salt & pepper squid,
Sriracha & soured cream
£7



SIDES £6

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

New potatoes, chive butter **V GF**

Green beans, toasted almonds,
lemon butter **V GF**

Buttered mixed greens **V GF**

Green salad, vinaigrette **V**

**WEST LODGE PARK AFTERNOON TEA
£38**

Served with Eilles loose leaf tea
or Café du Monde coffee

Sandwiches:
Scottish smoked salmon,
cream cheese and dill

Chicken and tarragon mayonnaise

Hertfordshire free-range egg and cress **V**
Cucumber and mint **V**

Warm plain and fruit scones
Devonshire clotted cream
and Tiptree preserves

A selection of afternoon tea cakes:
Lemon & poppy seed cake

Wild berry and chocolate mousse dome
Glazed fruit tart

- *Vegan Afternoon Tea Available* -



SUNDAY LUNCH

On Sundays between 12 noon-2.30pm
we offer a table d'hôte menu, including two
hearty roasts, Yorkshire pudding
and all the trimmings.

The menu is available for
£37 for two-courses, £44 for three courses,
includes warm bread rolls and
Netherend Farm butter,
Café du Monde Coffee or Eilles loose-leaf tea
and petits fours.



STARTERS

Watercress & spring onion soup *[served hot or cold]*
crème fraîche, toasted sunflower seeds
£9

Home-cured salmon gravadlax, avocado & lime, tomato salsa **GF DF**
£13

Trealy Farm charcuterie, mixed olives, piquillo peppers, Parmesan, rocket,
Monmouthshire air-dried ham, juniper cured wild venison carpaccio,
fennel salami, lemon & thyme salami, toasted pitta bread
£14
or to share £26.2

Salt beef croquettes, horseradish cream, watercress
£10

Roasted heritage carrot, spiced hummus, caramelised walnut,
coriander oil, dukkah **VE**
£9

Heritage tomato & buffalo mozzarella, olive crumb, garlic toasts **V**
£9



SEAFOOD MAINS

Salmon & smoked haddock fishcake
spinach, free-range Hertfordshire poached egg, hollandaise sauce
£21

Scottish smoked salmon salad, rocket, crushed avocado,
cherry tomatoes, capers & cress **GF DF**
£16/£23

Beer battered cod fillet & chunky chips, mushy peas, tartare sauce
£20

Keralan prawn curry, basmati rice, paratha bread **DF**
£24

Grilled Torbay sole, new potatoes, samphire, caper butter **GF**
£29



MAINS

Corn-fed chicken & Nduja sausage ragout, saffron orzo
£21

Pan roast lamb rump, champ mash, French beans, confit garlic **GF**
£37.5

Lincolnshire wild mushroom pithivier, crushed potatoes, spinach,
carrot and courgette ribbons, tomato & tarragon sauce **VE**
£22

Pea & shallot ravioli, vegan cheese sauce, crispy shallots,
semi-dried tomatoes **VE**
£19

Corn-fed chicken Caesar salad, baby gem lettuce, fresh anchovies,
ciabatta crouton, 24-month-aged Parmesan cheese
£19

Wild mushroom, tomato & tarragon pappardelle pasta,
24-month-aged Parmesan
£19



GRILLS

28-day aged beef

Steaks served with slow roast vine tomatoes, watercress salad, & chunky chips **DF GF**
*/ add choice of red wine sauce **DF**, béarnaise or peppercorn £2 extra/*

Fillet steak 6oz
£42.8

Sirloin steak 9oz
£36.6



West Country lamb rack 6 bone
watercress & feta salad, chimichurri, spiced potato wedges **GF**
[To share] £90

Beales cheeseburger, 28-day aged beef, pickled cucumber,
burger relish, lettuce, tomato, brioche bun & chunky chips
£22
- add pancetta £3 extra -

Grilled halloumi burger, crushed avocado,
brioche bun, chunky chips & Korean spiced tomato sauce **V**
£20
- add free-range fried egg £2.95 extra -

SAUCES

We are pleased to offer the following sauces included within your menu price – please ask your waiter:
Tomato ketchup, Bloody Mary ketchup, Korean spiced tomato sauce, Sriracha hot sauce, Chilli sauce, Mayonnaise,
Dijon wholegrain mustard, English mustard, Horseradish, Tartare sauce, HP brown sauce, Mint sauce

ALLERGENS

V Vegetarian - **VE** Vegan - **GF** Gluten Free - **DF** Dairy Free
Please ask your waiter if you would like full allergen information

DINNER INCLUSIVE

A £32.00 per person dining allowance is included for guests staying on a dinner inclusive package
and will be applied to the restaurant bill when charged to the room.

SERVICE CHARGE

For tables of 6 and over a service charge of 12.5% will be added. All other tables, gratuities are at your discretion.
Please note that our staff keep any gratuities generously given - thank you.



DESSERTS £9.5

Baked lemon tart,
crème fraîche

Strawberry ganache,
white chocolate crumb,
Champagne sorbet **GF**

Caramelised mango custard,
ginger sponge, brandy snap wafer

Eton mess, crushed meringue,
whipped cream, summer berries,
strawberry coulis **GF**

Salted caramel chocolate,
raspberry & flapjack torte **GF**



Jude's Ice Creams & Sorbets
£3 per scoop

Ice Creams:
Vanilla, Double chocolate, Honeycomb,
Strawberry, Coffee, Salted caramel

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



MINI DESSERTS £5.5

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 -

**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 & 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 & the
UK national champion.*

Rachel **V**
Semi-hard goats' cheese, sweet & 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 £6.7

APERITIFS

Aperol Spritz Aperol, Prosecco & soda water £15.85	Elderflower Champagne Fizz Lemon, elderflower, vodka & Champagne £17.50
Classic Martini Choice of gin or vodka & dry martini £14.55	Pimm's Cup Pimm's lemonade, cucumber, strawberry, lemon, orange & mint £10.40
Negroni Gin, vermouth, Campari £13.95	Pimm's Jug [1 litre] £30

GINs [25ml]

	West Lodge Park Dry Gin 40%	£6.85
	West Lodge Park Pink Gin 40%	£7.65

Bombay Sapphire 40%	£6.90	Monkey 47.47%	£8.30
Old Bakery 40%	£7.50	Sipsmith 41.6%	£8.20
Hayman's 40%	£7.50	Whitley Neill Rhubarb & Ginger 43%	£7.35
Hendrick's Original 40%	£7.95	Whitley Nel Raspberry 43%	£7.35
Tanqueray No.10 41%	£8.20	Tanqueray Non-Alcoholic	£6.85
Tanqueray Flora De Sevilla 41%	£8.50	Gordon's Pink Non-Alcoholic	£6.00

FEVER TREE MIXERS [200ml] £3.25 each

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

COCKTAILS

Classic Mojito Rum, mint, sugar syrup £15.80	Cosmopolitan Vodka, Triple Sec, cranberry juice, lime £16.30
Espresso Martini Espresso, vodka, Kahlúa £16.65	Whiskey Hi-Ball Scotch, soda, orange slice £13.80

NON-ALCOHOLIC COCKTAILS

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

SHERRY & PORT [50ml]

Harvey's Bristol cream 17.5%	£5.80
Harvey's Medium 17.5%	£6.80
Tio Pepe Fino 15%	£6.80
Cockburn's Ruby 19%	£6.80
Graham's Tawny 10 yr old 20%	£8.70

SOFT BEVERAGES

Coca Cola, 330ml	£4.95	Appletiser	£5.40
Coca Cola Zero, 330ml	£4.85	J20 Orange & Passionfruit	£4.80
Fentimans 250ml	£4.85	J20 Apple & Mango	£4.80
[Rose Lemonade or Elderflower]		Hildon Water Still or Sparkling	
Frobishers Fruit Juices, 250ml	£4.65	330ml	£4.35
[Orange, Apple, Pineapple, Cranberry, Tomato]		750ml	£5.95

WINES BY THE GLASS

CHAMPAGNE & PROSECCO	125ml	75cl Bottle
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	£46.00

WHITE

	175ml	250ml
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

RED

	175ml	250ml
Château Freybernat, Bordeaux 2020	£11.50	£15.80
Casa Sant Orsola, Chianti 2021	£11.00	£14.75
Ontañón Rioja, Crianza 2020	£11.00	£14.75
Benjamin, Malbec Mendoza 2023	£11.85	£16.40
Hoopenberg, Merlot 2020	£10.80	£14.50

ROSÉ

	175ml	250ml
Pinot Grigio, Villa Elsa, Rosé 2022	£10.20	£140.00
M de Minuty Côtes de Provence 2021	£13.50	£180.00

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

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%	£7.90	£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%	£5.40
Old Mout Cherries & Berries Cider, 4%	£7.10
Kopparberg Strawberry & Lime Cider 4%	£7.10

BRANDY [25ml]

Courvoisier XO Cognac 40%	£18.75
Courvoisier VSOP Cognac 40%	£7.70
Martell VS Cognac 40%	£7.00

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	Kahlúa 20%	£5.95
Baileys (50ml) 17%	£5.95	Southern Comfort 35%	£5.95

LIQUEUR COFFEES

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