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

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

Spiced hummus &
pitta bread VE
£5.50

Halloumi fritters,
chilli jam GF
£4.50

Scottish smoked salmon &
caviar blinis
£7.50

Cauliflower fritters, harissa
& coconut yoghurt VE
£5.50

Marinated nocellara
olives VE GF
£5.50

Padron peppers,
smoked Maldon salt VE GF
£6.00

Salt & pepper squid,
Sriracha & soured cream
£7.00

SANDWICHES

Grilled cheese on sourdough £13.50
Mozzarella, Lancashire Bomb & Gruyère,
Bloody Mary ketchup

Salt beef brisket brioche £13.00
pickled red cabbage, Dijonnaise, pickles

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

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

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

Guava bavarois,
Sablé biscuit, cardamom
anglaise, almond praline

Coffee & Frangelico parfait,
chocolate shortbread, white
chocolate panna cotta

Baked lemon tart
crème fraîche

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

OCT-26

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

Roast butternut squash soup,
toasted pumpkin seeds, coconut flakes GF
£9.00

Scottish smoked salmon galettes,
cream cheese & caviar
£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

Salt beef croquettes,
horseradish cream, watercress
£10.00

Warm mushroom brulée
Rocket, toasted sourdough
£10.00

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

Halibut supreme, tomato fondue,
white wine sauce, saffron potatoes GF
£27.00

MAINS

Corn-fed chicken & Ǹduja sausage ragout,
saffron orzo
£21.00

Venison haunch steak, roast baby vegetables,
Blackberry & red wine jus GF
£28

Lamb Madras, basmati rice, minted yoghurt,
garlic & coriander bread
£24.00

Cumberland sausage & mash,
Onion gravy, spinach
£20.00

Guinea fowl ballotine, roast & puréed parsnip,
Crispy kale, juniper jus GF
£20.00

Grilled aubergine stack, chickpea ragout,
vegan cream cheese, coriander VE GF
£19.00

Wild mushroom, tomato & tarragon pappardelle pasta,
24-month aged Parmesan
£19.00

GRILLS

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

Fillet steak 6oz £44
Sirloin steak 9oz £36

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
Buttered mixed greens V GF

Green beans, toasted almonds,
lemon butter V GF
Green salad, vinaigrette V

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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

Guava bavarois,
sablé biscuit, cardamom anglaise, almond praline

Caramelised mango custard,
ginger sponge, brandy snap wafer

Coffee & Frangelico (hazelnut liqueur) parfait,
chocolate shortbread, white chocolate panna cotta

Warm blackberry & apple crumble
Cotswold pouring 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 /

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 homemade white or dark chocolate biscuit or 2 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

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

THE TERRACE BAR

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	£44.00

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
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	£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

BAR NIBBLES

3 for £6.00

Simply salted mixed nuts
Chilli rice cracker bites
Mixed marinated olives

NUTS, OLIVES & CRISPS

Roasted mixed nuts **v**	£4.90
Marinated nocellara olives **v**	£5.50
Pipers hand-cooked crisps:	£2.50

Sea salt & black pepper, Salt & vinegar, Sweet chilli

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)*

Apple Martini
Vodka, Apple Schnapps, apple juice
£15.50

Classic Martini
Choice of gin or vodka,
Martini extra dry vermouth
£14.55

Negroni
Gin, Martini Rosso, Campari
£15.95

Elderflower Champagne Fizz
Lemon, elderflower, vodka & Champagne
£17.50

Earl's Punch
Gin, Earl Grey tea, grapefruit juice & soda water
£10.50

Earl's Punch 1lt Jug
£30

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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

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COCKTAILS

Manhattan
Bourbon, red vermouth, angostura bitters
£15.80

Apple & Ginger Mojito
Dark rum, apple juice, ginger beer
£15.80

Espresso Orange Martini
Espresso, Kahlúa, Cointreau
£16.65

Whisky Mac
Scotch Whisky & ginger wine
£13.50

NON-ALCOHOLIC COCKTAILS

Cranberry & Orange Spritzer £7.65
Cranberry juice, soda water, orange juice

Citrusy Festive Fizz £7.60
Orange juice, lemon juice, soda

Blueberry Sparkler £7.50
Blueberries, lemon juice, soda

Apple Cider Sparkler £7.90
0% Cider, soda water, spices

SOFT BEVERAGES

Coca Cola, 330ml £4.95
Coca Cola Zero, 330ml £4.80
Fentimans 250ml £4.85
(*Rose Lemonade* or *Elderflower*)
Frobishers Fruit Juices, 250ml £4.65
(*Orange, Apple, Pineapple, Cranberry, Tomato*)
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