



WESTFIELD

BAR & GARDEN TERRACE

Named after 'Westfield House' which was the name given to the Abbots Barton when it was originally erected in the 1830's, before being renamed by Francis Bennett-Goldney in the early 1900's, the Westfield Bar takes centre stage in the original part of the building. Well-stocked with a selection of wines, beers, locally bottled ales and spirits, the bar also offers a menu inspired by ingredients that are ethically sourced from local suppliers and farms where possible. We are privileged to have such fantastic produce at our doorstep in Kent, also known as 'The Garden of England' and its surrounding areas. We aim to showcase this produce on our menus which change every few months with the seasons.

We appreciate that choices may be limited for diners with certain dietary requirements. If this is the case, please do speak with a member of our restaurant team who will gladly ask our chefs to suggest a suitable alternative or to adjust a recipe where possible to suit your needs.

We pride ourselves in offering menus which are prepared in-house using fresh ingredients and we ask guests to allow at least 30 minutes for their meals. Please note that some menu items may contain allergens. For more information, please ask to speak to a manager.

SANDWICHES

white or malted tin loaf bread served with kent crisps

Prawns

marie rose, dill
8,00

Roast Sussex Beef

horseradish, watercress
8,50

Sussex Goats Cheese v

beetroot, basil pesto
7,50

Cod Goujons

tartare sauce
8,00

Kentish Ranger Chicken

chorizo, basil pesto
8,50

Grilled Vegetables VG

gem lettuce, houmous, tomato jam
7,50

Smoked Salmon

cucumber, cream cheese
8,50

Ashmore Farmhouse Cheese v

gem lettuce, tomato jam
7,50

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NATIVE ROCK OYSTERS

Fresh Oysters GF

EACH - 2,90 | HALF DOZEN - 14,00 | DOZEN - 24,00
red wine vinaigrette, tabasco

Baked Oysters Rockefeller GF

EACH - 3,50 | HALF DOZEN - 18,00 | DOZEN - 28,00
spinach, twineham grange cheese, garlic butter



STARTERS & LITE BITES

BBQ Chargrilled Kentish Ranger Chicken Wings spring onion, toasted sesame seeds	7,00
Grilled Golden Cross Sussex Goats Cheese V chegworth farm heritage tomato salad	8,00
Kentish Gazpacho with Sourdough VG organic tomatoes and cucumber from chegworth farm	7,00
Soup of the Day warm bread	6,00
Chicken Liver Parfait melba toast, granny smith apple chutney	7,00
Grilled King Prawn Cocktail brown bread, paprika	9,00
Garlic Wild Mushrooms on Griddled Sourdough V free range poached egg, kentish watercress	8,00
Half Grilled British Lobster GF garlic butter	16,00
House Baby Gem Salad VG GF marinated artichokes, charred spring onions, walnuts	7,00
Home-Smoked Haddock Croquettes sauce gribiche	7,00
Chegworth Heritage Beetroot and Avocado VG GF hazelnuts, lemon, dill	7,00
Steamed Rope-Grown British Mussels served with Sourdough foundry man's gold canterbury beer, chilli, coriander	9,00
Sharing Starter Plate your choice of 5 smaller portions from the starters above (excludes oysters and lobster)	18,00



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MAINS

Westfield Sussex Beef Burger brioche bun, saint giles cheese, smoked bacon, tomato jam hand cut chunky chips, onion rings, salad	13,00
Rack of Alkham Old Spot Pork Ribs bourbon marinade, skinny fries, onion rings, salad	half - 12,00 whole - 19,00
Chickpea, Cashew and Root Vegetable Pie VG GF new potatoes, green beans, whole grain mustard dressing	14,00
Brisket of Sussex Beef with Chilli and Cumin GF fondant potato, chargrilled aubergine, beef jus	18,00
Grilled Alkham Old Spot Pork Chop GF wholegrain mustard mash, pak choi, chegworth apple reduction	17,00
Kentish Ranger Chicken Breast GF potato rosti, sautéed cabbage, sweet soy and garlic sauce	18,00
Homemade Spaghetti with Red Chard and Chilli V pangritata, twineham grange cheese shavings	14,00
Grilled British Lobster GF skinny fries, buttered spinach, garlic butter	half - 22,00 whole - 36,00
Rump of Romney Marsh Lamb with Ginger and Rosemary fondant potato, braised peas and baby gem	22,00
Slow-Cooked Belly of Cola-Marinaded Alkham Old Spot Pork vanilla grilled kentish pear, buttered spinach	19,00
Fricassee of Garden Vegetables 'En Papillote' VG GF baby potatoes, silverskin onions, gem lettuce, garden peas, lemon	14,00
Grilled Sardines GF potato salad, red and yellow cherry tomato and fennel	14,00

SUSSEX STEAKS

28 day dry-aged sussex beef from the award-winning
butcher of brogdale in faversham

Minute Steak 170g/6oz - **15,00**

Ribeye 225g/8oz - **19,00**

Sirloin 225g/8oz - **18,00**

T-bone 450g/16oz - **29,00**

Surf & Turf - add 16,00

add half a Grilled British Lobster to your choice of steak

SHARING MAINS

**Whole Beer Can Roasted
Kentish Ranger Chicken**
35,00

**28 Day Dry-Aged
Sussex Beef
Chateaubriand**
50,00



SIDES

HAND CUT CHIPS | SKINNY FRIES | BUTTERED MASH | NEW POTATOES
POTATO SKINS WITH ASHMORE CHEESE & BACON | ONION RINGS
BUTTERED SPINACH | SAUTEED CABBAGE | GREEN BEANS | ROSEMARY CARROTS | HOUSE SIDE SALAD
all 3,50

SAUCES

PEPPERCORN | KENTISH BLUE CHEESE | GARLIC & CHIVE
all 3,00

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DESSERTS

Triple Chocolate Brownie taywell madagascan vanilla ice cream	7,00
Bakewell Tart cream	7,00
Pimm's O'Clock VG GF taywell cucumber sorbet, pimms jelly, macerated kentish strawberries, mint, orange crisp	7,00
Eton Mess GF mixed summer berries	7,00
Strawberry Cheesecake macerated kentish strawberries	7,00
Chocolate and Banana Mousse VG GF kentish raspberries	7,00
Lemon Meringue Pie taywell raspberry sorbet	7,00
Chocolate and Caramel Tart taywell white chocolate ice cream	7,00
Fine Cheese from Kent and Sussex 3 cheeses - 9,00 5 cheeses - 11,00 ASHMORE FARMHOUSE KENTISH BLUE SAINT GILES SUSSEX GOAT CANTERBURY CHAUCER water biscuits, grapes, celery, fruit chutney	
Selection of Taywell Kentish Ice Creams and Sorbets GF dairy-free and vegan friendly options available upon request	6,00

TIPPLES & HOT DRINKS

SWEET DESSERT WINE

	125ML	BOTTLE
Concha y Toro L.Harvest Sauv. Blanc	6,90	19,00 37.5cl
Torres Moscatel Oro Floralis	9,00	25,00 50cl
Muscat de Beaumes de Venise	7,60	21,00 37.5cl

SHERRY

	100ML	BOTTLE
Gonzalez Byass Tio Pepe, Fino	5,00	32,00 75cl
Napoleaon Amontillado, Hildalgo	7,00	32,00 50cl
Harveys Bristol Cream	5,00	30,00 75cl
Triana Pedro Ximénez, Hildalgo	8,50	37,00 50cl

PORT

	100ML	BOTTLE
Sandeman Ruby	5,00	27,00 75cl
Cockburn's Special Reserve	7,00	34,00 75cl
Graham's Late Bottled Vintage O6	8,50	25,00 37.5cl

WHISKY & BOURBON

	SIZE	PRICE
Johnnie Walker Black, Glenmorangie 10yo	25ml	4,50
Glenmorangie 10yo, Knockando 12yo	25ml	4,50
Oban 14yo, Bowmore Darkest 15yo	25ml	7,00
Makers Mark Bourbon	25ml	4,00

BRANDY

Courvoisier VS***	25ml	3,70
Courvoisier Exclusif VSOP	25ml	6,50
Martell XO	25ml	11,00

LIQUEUR

Amaretto, Sambuca, Limoncello	25ml	3,20
Grand Marnier, Drambuie	25ml	4,00
Baileys, Pimms, Campari	50ml	3,70



Fresh Filtered Tiki Coffee ORGANIC FAIRTRADE RAINFOREST ALLIANCE CERTIFIED	2,00
Espresso, Ristretto, Lungo, Macchiato, Americano	SML 1,75 LRG 2,00
Cappuccino, Latte	SML 2,25 LRG 2,50
Pavilion Garden Teas & Infusions BREAKFAST EARL GREY GREEN PEPPERMINT BERRY ROOIBOS CHAMOMILE & HONEY	1,75
Coffee Liqueurs IRISH - WHISKEY ROYALE - COGNAC CALYPSO - KAHLUA ITALIAN - AMARETTO LEFT BANK - COINTREAU BAILEYS LATTE - BAILEYS	from 5,00

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