

The Westberry Hotel & Restaurant



Welcome to The Westberry!

The Westberry Hotel & Restaurant has been under new ownership since April 2016. Our aim as proprietors is to welcome all of our guests as if they were our personal friends or family – we want you to be able to enjoy your time with us in a friendly, relaxed atmosphere while enjoying the high-quality food that we serve.

We have been working with our Head Chef, Fabrice Gerardin, to introduce some changes to the long-standing previous menu, whilst taking care to ensure that the more popular dishes from the previous menu are retained. We have extended the Oriental side of our menu to feature additional dishes from countries such as Vietnam, China and Malaysia, as well as continuing to serve many of the Thai dishes on which the Westberry's reputation has been built. We will also be introducing some special dishes featuring local and seasonal produce from time to time.

We hope you enjoy the food, the company and the service, but if you have any questions or suggestions, please do not hesitate to speak to us or to any of the staff on duty.

Bon appétit!

Lê Khanh & Simon.

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Starters

1. **Soup of the day** £5.50
Home-made Western-style thick soup, served with warm bread and butter
2. **Tom Yum Soup** £5.50 / 6.00 / 6.50
The classic hot and spicy clear Thai soup, made with lemon grass, galangal, mushrooms and chilli, and your choice of vegetarian (with extra mushroom), chicken or king prawn
3. **Duck Spring Roll** £5.95
Shredded duck and vegetable with glass noodles, rolled in a thin pastry and then deep fried
4. **Vietnamese Spring Roll** £5.95
Pork, crab and prawns rolled in rice paper and then deep fried
5. **Vegetarian Spring Roll** £4.95
Mung bean and mixed vegetables rolled in a thin pastry, deep fried and served with sweet chilli sauce
6. **Chicken Satay** £5.95
Grilled marinated Chicken skewers served with spicy peanut sauce and pickles
7. **Tempura Tiger Prawns or Tempura Vegetables** £6.50 / 5.50
Deep fried in a light home-made batter and served with sweet chilli sauce
8. **Assortment of Vietnamese delicacies** £7.50
Chicken Salad – A crisp salad of finely shredded chicken flavoured with traditional herbs and dressing, optionally garnished with crushed peanuts
Vietnamese Spring Roll – Pork, crab and prawns rolled in rice paper and then deep fried
King Prawn Crystal Roll – King prawns, rice vermicelli, salad and Vietnamese herbs, wrapped in a soft wafer-thin rice-paper roll
9. **Crispy and Aromatic Duck** £7.50
Shredded aromatic duck, served with finely sliced cucumber and spring onions, wafer-thin steamed pancakes and hoisin sauce
10. **Chicken Liver Pâté** £5.50
Our chef's own pâté, flavoured with cognac and served with a red onion marmalade
11. **Goat Cheese and Pomegranate Salad** £5.95
With cashew nuts, fresh coriander, mixed leaves and cabbage, and finished with a balsamic dressing
12. **House Prawn Cocktail** £6.50
King prawns on a bed of grapefruit, spicy avocado & crispy salad, with a lemon dressing

Sharing Platters

Our sharing platters allow you to try a number of different starters without either breaking the bank or filling yourself up to the point where you no longer want a main course ! Our Westberry platter includes the most representative dishes from a number of countries in South East Asia to give you a taste of wide range of flavours and textures. Or if you like a bit of fun, why not try to make your own crystal rolls and Le will be happy to give you a helping hand if needed 😊

1. The Westberry Platter £13.95 for 2

Chicken satay, tempura prawns, Vietnamese spring rolls, aromatic duck with pancakes, grilled lemongrass pork salad, served with assorted dipping sauces.

2. Make-your-own Crystal Rolls £13.95 for 2

Enjoy making your own crystal rolls and experience a wide variety of flavours. We will provide you with a selection of traditional ingredients to enable you to make tasty pork, chicken and king prawn rolls with rice vermicelli, salad and Vietnamese herbs, served with assorted dipping sauces.

Main Courses

Our **main courses** have been carefully chosen to ensure that each is an authentic example of the traditional cuisine of the country from which it originates. If, however, you would prefer your main course to be prepared with a main ingredient other than the one listed, please do not hesitate to ask and we will do our best to accommodate you if we possibly can.

Oriental House Specialities

Our **Oriental house specialities** consist of our family's personal take on a number of traditional Vietnamese recipes, together with our own version of one of the most popular oriental dishes from the Westberry's previous menu.

- 1. Char Siu Pork £15.95**
Our own unique family recipe, marinated and roasted pork with a mild barbecue flavour, served with stir-fried pak choi & a garlic and oyster sauce, together with a choice of steamed Jasmine rice, egg fried rice or egg noodles
- 2. Lemon-grass Chicken £15.95**
Tender pieces of grilled chicken with light, sweet and fragrant flavours, served in a clay pot with Vietnamese herb salad & pickles and a choice of steamed Jasmine rice, egg fried rice or egg noodles
- 3. Vietnamese Beef Curry £15.95**
Tender pieces of beef slow-cooked in coconut milk with mild and fragrant spices, served in a clay pot with steamed Jasmine rice and garlic bread
- 4. Vietnamese Grilled Pork £15.95**
Grilled marinated pork served in a traditional Vietnamese style with rice vermicelli, Vietnamese herb salad, crushed peanuts (optional), prawn crackers and dipping sauce – a light dish with a distinctive yet delicate taste
- 5. Phở Bò £15.95**
A traditional Vietnamese clear soup with flat rice noodles, rare beef fillet and exotic spices and herbs, combining to give a delightful fresh finish
- 6. Crispy Sea Bass and Tiger Prawns £15.95**
Served on a bed of stir-fried egg noodles and pak choi, drizzled with a sweet chilli and ginger sauce

Classic dishes from the West

All served with a choice of fries or new potatoes and seasonal vegetables or salad unless otherwise stated.

1. **Grilled Rib-eye or Filet Steak** £18.95 / 24.95
An 8-ounce rib-eye or filet steak from 28-day-aged Cornish beef, cooked to your liking and served with grilled tomato & mushrooms and an optional shallot & red wine reduction (£1.50 supplement) or a brandy & peppercorn sauce (£3.00 supplement)
2. **Gammon Steak** £12.95
Grilled and served with fried egg or pineapple
3. **Chicken New Yorker** £14.95
Grilled chicken breast topped with bacon, melted cheese and a barbecue sauce, served with corn on the cob
4. **Coq au Vin** £15.95
A classic rustic French chicken dish cooked in a rich red wine gravy with mushrooms, shallots and pancetta
5. **Braised Beef and Ale** £13.95
Tender pieces of beef, slowly cooked in Cornish ale and served with a puff pastry topping
6. **Lamb Shank** £16.95
Slow-roasted lamb shank with mint gravy
7. **Grilled Fillet of Sea Bream** £15.95
Served with a lemon parsley butter sauce
8. **Mushroom and Leek Stroganoff** £13.95
Our chef's own twist on a classic Russian dish – mushrooms and leeks in a creamy sauce with a distinct flavour of paprika, serve with a spinach dumpling and rice

Exotic dishes from the Far East

Each of these dishes is complete in itself, but of course you are welcome to order one or more additional side dishes from the following page if you wish.

1. **Chicken or Vegetable Panang** £12.95 (£11.95 vegetarian)
A hot, spicy and sweet creamy Thai curry with a peanut-based sauce, served with steamed Jasmine rice or egg noodles
2. **Thai Green Curry (medium or hot) with Vegetables, Chicken or King Prawns** £11.95 / 12.95 / 14.95
Green chillies contribute to give an intense flavour to these curries, with a medium to hot level of spiciness, served with steamed Jasmine rice or egg noodles
3. **Tempura Vegetables, Chicken or King Prawns** £11.95 / 12.95 / 14.95
Served with sweet & sour sauce and egg fried rice
4. **Stir-fried Chicken with Chilli and Black Bean Sauce** £12.95
Stir-fried chicken with mixed peppers and onions cooked in a rich black bean and garlic sauce, served with steamed Jasmine rice or egg noodles
5. **Stir-fried Beef with Ginger and Spring Onions** £14.95
Stir-fried tender strips of beef cooked with julienne of ginger & spring onion and oyster sauce, served with steamed Jasmine rice or egg noodles
6. **Pad Thai with Vegetables, Chicken or King Prawns** £12.95 / 13.95 / 14.95
A popular Thai dish of flat rice noodles, stir-fried with egg in a sweet and sour sauce and traditionally served with a peanut garnish (optional)
7. **Chow Mein with Vegetables, Chicken, Beef or King Prawns** £11.95 / 12.95 / 14.95 / 14.95
Classic Chinese stir-fried egg noodles in sesame oil, flavoured with ginger, garlic and soya sauce
8. **Singapore Rice Noodles** £13.95
A medium-spicy rice vermicelli dish cooked with mixed peppers, spring onions and a combination of prawns, chicken, char siu pork and egg – can be made spicier on request

Set menus for four

— including a complimentary bottle of wine!

Why not ask three of your friends or family to join you for a 3-course set menu so you can sample even more dishes than our platters can offer. No need to work out who pays what as the price is fixed per head, and you also get a free bottle of wine to share. We are currently offering three set menus, details of which can be found on the following pages. Prices listed are per person.

Alternatively, if you are just looking for a little something extra to accompany your main course, please take a look at our selection of side dishes listed below.

Additional side dishes

1. Deep-fried onion rings £3.25
2. Garlic bread £3.25
3. Fries £3.25
4. Mixed prawn crackers £2.75
5. Steamed jasmine rice £2.50
6. Egg fried rice £2.75
7. Plain noodles £2.75
8. Stir-fried egg noodles with bean sprouts and spring onions £3.75

'Special' set menu for four

(£26.95 per person)

If you are feeling adventurous but want to play a little on the safe side so as to be sure of keeping everyone in the party happy, then this is the ideal set menu for you ...

1. **Complimentary wine**: a bottle of red, white or rosé wine to accompany your meal

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2. **The Westberry Platter**: Chicken satay, tempura prawns, Vietnamese spring rolls, aromatic duck with pancakes, grilled lemongrass pork salad, served with assorted dipping sauces

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3. **Char Siu Pork**: Our own family recipe – marinated and roasted pork with a mild barbecue flavour, served with stir-fried pak choi seasoned with a garlic and oyster sauce

4. **Lemon-grass Chicken**: Tender pieces of grilled chicken with light, sweet and fragrant flavours, served in a clay pot with Vietnamese herb salad & pickles and a choice of steamed Jasmine rice, egg fried rice or egg noodles

5. **Vietnamese Beef Curry**: Tender pieces of beef slow-cooked in coconut milk with mild and fragrant spices, served in a clay pot with steamed Jasmine rice and garlic bread

6. **Tempura King Prawns**: Served with sweet & sour sauce

7. **Egg fried rice**

8. **Stir-fried egg noodles**

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9. **Trio of desserts**: A selection of three different delicious desserts, each chosen to provide the perfect finish to your meal

# 'Conservative' set menu for four

(£24.95 per person)

A selection of our most popular dishes which should please almost everyone ...

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1. **Complimentary wine** : a bottle of red, white or rosé wine to accompany your meal  
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2. **The Westberry Platter** : Chicken satay, tempura prawns, Vietnamese spring rolls, aromatic duck with pancakes, grilled lemongrass pork salad, served with assorted dipping sauces
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3. **Chicken Panang** : A hot, spicy and sweet, creamy Thai curry with a peanut-based sauce
4. **Chicken with Chilli and Black Bean Sauce** : Stir-fried chicken with mixed peppers and onions, cooked in a rich black bean and garlic sauce
5. **Tempura King Prawn** : Served with sweet & sour sauce
6. **Egg fried rice** : to accompany the three dishes above
7. **Chow Mein with Beef** : Classic Chinese stir-fried egg noodles and tender beef cooked in sesame oil and flavoured with ginger, garlic and soya sauce  
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8. **Trio of desserts** : A selection of three different delicious desserts, each chosen to provide the perfect finish to your meal

'Adventurous' set menu for four

— exploring the rich world of Asian noodles

(£24.95 per person)

You will be amazed by the variety of tastes and textures that can be obtained from what we call 'noodles', and you will feel content but not bloated after the meal. Just make sure that no-one in your party has a noodle phobia before ordering ...

1. **Complimentary wine**: a bottle of red, white or rosé wine to accompany your meal

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2. **Mixed prawn crackers**: A mixture of Vietnamese and Thai prawn crackers – the Vietnamese are white and mild, whilst the Thai are darker and spicier

3. **Phở Bò**: A traditional Vietnamese clear soup with flat rice noodles, rare beef filet and exotic spices and herbs combining to give a delightful fresh finish

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4. **Vietnamese Grilled Pork**: Grilled marinated pork served in the traditional Vietnamese style with rice vermicelli, Vietnamese herb salad, crushed peanuts (optional), prawn crackers and dipping sauce – a light dish with a distinctive delicate taste

5. **Pad Thai with Chicken**: A popular Thai dish of flat rice noodles, stir-fried with egg in a sweet and sour sauce and traditionally served with a peanut garnish (optional)

6. **Chow Mein with Beef**: Classic Chinese stir-fried egg noodles with tender beef, cooked in sesame oil and flavoured with ginger, garlic and soya sauce

7. **Singapore Rice Noodles**: A medium-spicy rice vermicelli dish cooked with mixed peppers, spring onions and a combination of prawns, chicken, char siu pork and egg – can be made spicier on request

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8. **Trio of desserts**: A selection of three different delicious desserts, each chosen to provide the perfect finish to your meal

# Desserts

We hope you still have a little room for something from our tempting selection of delicious (and mainly home-made) desserts. Even if you are nearly full, one of our real fruit sorbets will almost certainly slip down easily, and will leave you with a wonderfully refreshing taste.

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1. **Fruits of the Forest Eton Mess** . . . . . £5.50  
*Topped with meringue and a raspberry coulis*
2. **Lemon Tart** . . . . . £5.50  
*Served with a raspberry coulis*
3. **Sticky Toffee Pudding** . . . . . £5.95  
*Served with clotted cream or vanilla ice-cream, drizzled with toffee sauce*
4. **Chocolate Nemesis** . . . . . £6.25  
*Served with clotted cream or vanilla ice-cream, topped with a white chocolate sauce and strawberry garnish*
5. **Selection of Ice-creams & Sorbets** . . . . . £4.95 for 3 scoops  
*Ice-cream flavours : chocolate, coffee, peanut butter, salted caramel, strawberry, vanilla*  
*Sorbet flavours : blackcurrant, lemon, mango, raspberry*
6. **Liqueur ice-creams** . . . . . £6.95  
*Caribbean Delight, Baileys' Indulgence, Nuts for Coffee, Vanilla Dream, Raspberry Infusion, Chocolate Orange, The Infinite Strawberry Cassis (see separate card for details)*
7. **Cheese board** . . . . . £6.95  
*A selection of local and exotic cheeses served with celery, grapes, chutney and cheese biscuits*

# After-dinner drinks

A selection of speciality and liqueur coffees and teas

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1. Espresso (Short, black, strong) . . . . . £2.30 / £2.60 double
  2. Double espresso con panna (topped with whipped cream) . . . . . £3.00
  3. Americano (Long black coffee) . . . . . £2.50
  4. Cappuccino (Espresso topped with frothy milk & a dusting of chocolate) . . . . . £2.70
  5. Caffè Latte (Steamed frothy milk topped with an espresso) . . . . . £2.70
  6. Caffè Mocha (Steamed milk with hot chocolate & espresso) . . . . . £2.70
  7. Hot Chocolate . . . . . £2.70
  8. Pot of English or Chinese Tea . . . . . £2.30
  9. Herbal & Fruit Tea . . . . . £2.50
  10. Irish Coffee (with Jameson's whiskey) . . . . . £4.70
  11. Gaelic Coffee (with Scotch whisky) . . . . . £4.70
  12. Normandy Coffee (with Calvados) . . . . . £4.70
  13. Russian Coffee (with Vodka) . . . . . £4.70
  14. French Coffee (with Courvoisier) . . . . . £4.70
  15. Italian Coffee (with Disaronno) . . . . . £4.70
  16. Calypso Coffee (with Tia Maria) . . . . . £4.70
  17. Rüdeshheimer Coffee (with Asbach Uralt) . . . . . £4.70
  18. Baileys' Latte (with Baileys) . . . . . £4.70
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All of our speciality coffees are prepared using dark Italian-roast beans; a cafetière of coffee using a lighter, milder roast is available on request, as are de-caffeinated coffee and tea.

# Something a little stronger . . .

If you are not driving, why not treat yourself to one of our extensive range of digestifs? We have a fine selection of brandies (Cognacs, Armagnacs, German), whiskies (Scotch, Irish, Bourbon), liqueurs and port. There is room here to present only the most popular after-dinner drinks from our range, but if there is something you would like that we do not list, please ask and your waiter will be pleased to check as to whether we keep it in stock.

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| 1. Courvoiser VS . . . . .    | £2.70 |
| 2. Martell VS . . . . .       | £2.70 |
| 3. Rémy Martin VSOP . . . . . | £3.20 |
| 4. Janneau . . . . .          | £2.70 |
| 5. Sempe VSOP . . . . .       | £3.20 |
| 6. Asbach Uralt . . . . .     | £2.70 |
| 7. Glenmorangie . . . . .     | £3.20 |
| 8. Talisker . . . . .         | £3.20 |
| 9. Glenfiddich . . . . .      | £3.00 |
| 10. Bushmills . . . . .       | £2.70 |
| 11. Jamesons . . . . .        | £2.70 |
| 12. Jack Daniels . . . . .    | £2.70 |
| 13. Benedictine . . . . .     | £3.20 |
| 14. Grand Marnier . . . . .   | £3.20 |
| 15. Cointreau . . . . .       | £3.20 |
| 16. Tia Maria . . . . .       | £3.20 |
| 17. Drambuie . . . . .        | £3.20 |
| 18. Port . . . . .            | £2.60 |

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Menu designed and typeset at the Small Acres Press, St Austell, Cornwall; tel. 01726 891 775