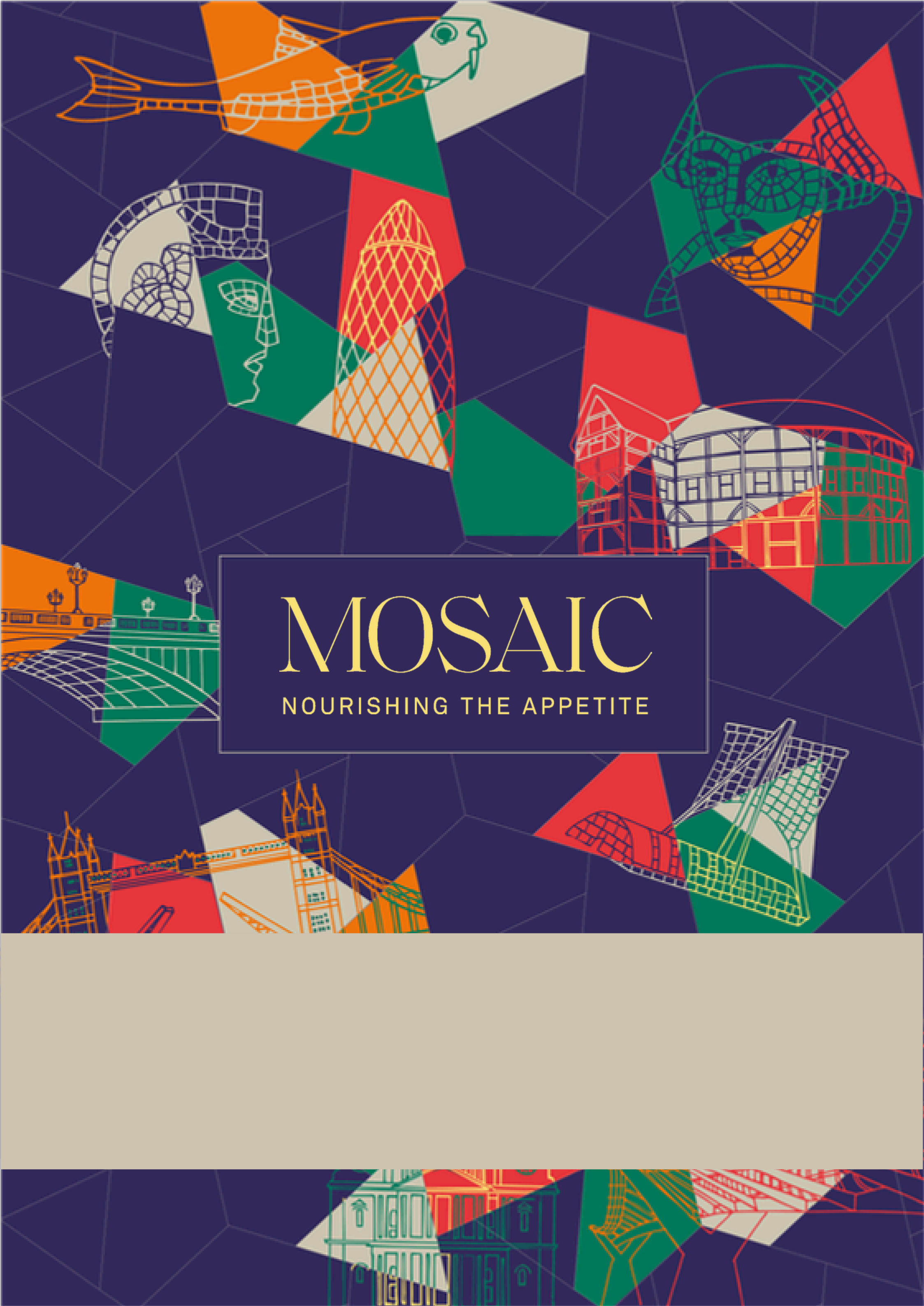




MOSAIC

NOURISHING THE APPETITE

MENU

FOR THE TABLE			
Buttermilk Fried Chicken(GF)	£9	Homemade Flatbread (V)	£12
Sweet chilli mayo, freshlime		Harissa, spinach, courgetteflower,Fetacheese	
Chilli Marinated Prawns	£11	Hummus & Seasonal Crudités(VG)	£12
Romesco sauce		Homemade miniature flatbreads	
Beef & Guanciale Skewers (GF)	£10	Add five grilled prawns for anadditional	£8
Smoked jelly		Add a 140g Onglet steak for anadditional	£12
Cacio e Pepe Arancini (V)	£10	Our Signature Butter-EnrichedBreadRolls(V)	£6
Pecorino fondue		Sumac + Herb butter, olive oil,Balsamicvinegar	

MAINS

Tagliatelle ‘Pomodoro del Piennolo’ (V)	£16
Add Burrata for an additional	£8
Pad Thai (GF)	£16
Stir-fried noodles, tamarind, peanuts, tofu	
Add Chicken	£19
Add Prawns	£21
Sri Lankan Coconut Curry	
Basmati rice	£18
Your choice of chicken, prawns or aubergine	
Orecchiette & Lamb Shin Ragout	£19
Pecorino, mint	
Fish ‘n’ Chips	£21
Battered cod, tartar sauce, marrowfat peas, chunky chips, vinegar salt	
Grilled Yellowfin Tuna Fillet (GF)	£25
Caponata	
Served rare to medium	
Caesar Salad	£15
Baby Gem lettuce, Anchovies, Parmesan shavings, Sourdough croûtons, Jellied egg yolk	
Add Chicken Breast	£21
Add Prawns	£23
Homemade Pizza	£16
Mozzarella & tomato pizza with your choice of three toppings;	
Ham, mushrooms, artichokes, chicken, olives, red onion, grilled peppers	

BURGERS & SANDWICHES

Double-Stacked Beef Burger & Cheese	£20
Tomato chutney, pickles, lettuce, mayonnaise, Pretzel bun	
Add bacon for an additional	£4
Buttermilk Fried Chicken Burger & Cheese	
Tomato chutney, pickles, lettuce, mayonnaise, Pretzel bun	£18
Add bacon for an additional	£4
Beyond Meat Burger (VG)	£16
Portobello mushroom, chutney, beetroot bun	
Add vegan bacon for an additional	£4
City Club Sandwich	£19
Grilled chicken, cured bacon, egg, tomato, lettuce, mayonnaise, toasted wholemeal bread	
Replace themeatwith avocado&Halloumi on request(V)	
Ciabatta Steak Sandwich	£22
Onglet steak, caramelisedonions,Applewoodsmoked Cheddar, Rocket	
Replace the steak with PortobelloMushroom(V)	£15
Add a fried egg for an additional	£4
Add five grilled prawns for an additional	£8



STARTERS

Seasonal Soup	£7
Please ask for today’s option	
Beef Carpaccio (GF)	£12
Pickled mushrooms, truffle dressing	
Caprese (V) (GF)	£13
Mozzarella, Heritage tomatoes, tomato water	
Seared Scallops	£15
Compressed radishes, green apple, split Buttermilk dressing, Shiso	

FROM THE GRILL

Served with your choice of sauce; Madeira jus, Béarnaise, peppercorn or Carrot Top Chimichurri

Grilled Fish of the Day	Market Price
Please ask for today’s choice	
10oz Ribeye	£3
Marinated Lamb Chops	2
	£3
	4
Charred Leeks & Harissa (VG)(GF)	£7
Heritage Tomato Salad (VG)	£6
Croûtons, Balsamic vinaigrette	
Dressed Mixed Leaves (VG) (GF)	£6
Lemon dressing	
Buttered Baby Potatoes (GF) (V)	£6
Mixed herbs	
Chunky Chips(GF)(VG)	£6
Mini Caesar	£7
Baby Gem,croûtons,Parmesanshavings	
Tender StemBroccoli(VG)	£6
Crispy onions	

DESSERTS

Warm Chocolate Brownie (VG) (GF) ,	Local British Cheese (V)	£16
Vanilla ice cream	Quince jelly, crackers	
Mango & Lime Swiss Roll	Milkshakes	£5.5
Meringue crisp	Available in a variety of flavours & can also be made with a	
Burnt Basque Cheesecake (V) (GF)	50ml shot of liqueur of choice	+£9
Blueberry compôte		
Affogato (V) (GF)		£8
Espresso, chocolate shavings		

AFTERNOON TEA

Enjoyacontemporary take ontheclassic afternoon tea,inspired by therichtastes and aromas of the season.
From £45 per person

HITHE + SEEK

3rdFloor,on the South Side ofthe Hotel
Openingtimes: Wed -Sat, 4:00 pm - Midnight

Discover our stylish, riverside bar & kitchen overlooking the Thames. Enjoy panoramic river views - a curated wine list, crafted cocktails, and globally inspired small plates.
The perfect spot to unwind or impress.

EAT WELL MENU

Our Chefhas crafted thesedelicious disheswith your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

Poké Bowl
Sushi rice, avocado,edamame,cucumber, mango,N ori
Choice of marinated tuna or tofu
Half £12 | Full £24

Greek Salad (V)
Kalamata olives, low-salt Feta, cucum-ber, red onion, Heirloom tomatoes
Half £8 | Full £16

Pan-Fried Salmon Fillet
Dashi Fregola
Half £9 | Full £18

Pan-seared Chicken Breast (GF)
PaCnh-Saera-greridlI eCdh ilcekeekn, c Borceoanstu t b
WiHlda mlf £u1s1h r o| oFmulst ,£ c2o2rn purée,
confit cherry tomato, dill, jus
HaGlfr 1il1le d| GFulollb 2e2 Artichokes (V)
Artichoke purée, Pine nuts, aromatic crumbs
HaHriaslsfa £-B8a |k eFdu lCl £au16liflower (VG)
Saffron & citrus dressing, capers,
toaGsrtееedn s Geeodsdess Salad (VG)
HaGlfi a8n |t cFouulls 1c6ous, asparagus, peas, Fava b

Half £8 | Full £16

Baby Spinach & Soft Goat’s Cheese (V)
Pistachio, red apple, honey & balsamic dressing
Half 8 | Full 16

WESTIN
HOTELS & RESORTS



OUR SOURCING PROMISE
We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



The Pledge Commitment and Zero-Waste Dish

The dish has been created to align with The Westin London City’s commitment to be a responsible business and adopt sustainable practices by embracing The PLEDGE™ on Food Waste Certification. Our Eat Well menu offers portion size options to promote balanced nutrition and reduce waste.



Scan to View our Food Waste Policy

If you have a food allergy, intolerance, or coeliac disease, please speak to a member of the team about the ingredients in your food and drink before you order. However, please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments. All prices include VAT at the current standard rate. We operate a cashless environment. A discretionary 13% service charge will be added to your final bill. Gluten-Free (GF) | Vegetarian (V) | Vegan (VG)