



VIEW

RESTAURANT

# MENU

## SUNDAY LUNCH

MAIN COURSE 17.50 | 2 COURSES 24.95 | 3 COURSES 29.95

STARTERS	ROASTS
<p>BREADED SARDINES braised gem lettuce, Lilliput capers, lemon mayonnaise</p> <p>SOUP OF THE DAY <span>V</span> <span>VE</span> artisan bread</p> <p>CHICKEN LIVER PARFAIT red onion marmalade, sourdough toast</p> <p>WILD MUSHROOM ARANCINI <span>V</span> <span>VE</span> mushroom ketchup, roasted shallot, pecorino</p>	<p>SIRLOIN OF BEEF</p> <p>CHICKEN SUPREME</p> <p>PORK BELLY</p> <p>all served with butter and herb roasted potatoes, Yorkshire pudding, carrot and swede puree, green beans, tenderstem broccoli and veal gravy</p> <p>ROASTED VEGETABLE PITHIVIER <span>V</span> <span>VE</span> served with roasted new potatoes, carrot and swede puree, green beans, tenderstem broccoli and vegetable gravy</p>
MAINS	DESSERTS
<p>BATTERED HADDOCK tartar sauce, mushy peas, chips</p> <p>DOUBLE CHEESEBURGER Welsh rarebit, gem, tomato, streaky bacon, mustard ketchup, pretzel bun, slaw, fries</p> <p>BUTTERNUT SQUASH <span>V</span> <span>VE</span> pappardelle, roasted shallot, crispy sage, toasted pine nuts</p>	<p>STICKY TOFFEE PUDDING toffee sauce, honeycomb, clotted cream</p> <p>CHOCOLATE BROWNIE chocolate sorbet, peanut brittle, chocolate sauce</p> <p>LEMON CHEESECAKE honeycomb, berry compote</p> <p>ICE CREAM AND SORBET SELECTION</p> <p>CHEESEBOARD 3.50 SUPPLEMENT crackers, apple chutney, pickled walnuts, rarebit toasts</p>
SIDES	
<p>CAULIFLOWER CHEESE 2.95</p> <p>FRIES 4.50 CHIPS 4.50</p> <p>TENDERSTEM BROCCOLI AND GREEN BEANS 2.95</p>	

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. Please make us aware of intolerances, allergies, and dietary requirements and do speak to us if you have any questions or concerns. (V) Vegetarian, (VE) Vegan | additional options available on request.