



VIEW

RESTAURANT

MENU

SUNDAY LUNCH

MAIN COURSE 17.50 | 2 COURSES 24.95 | 3 COURSES 29.95

NIBBLES	MAINS	
MIXED BREADS, DUKKHA SEEDS AND OIL V 3.50	BATTERED HADDOCK tartar sauce, mushy peas, chips	
MIXED OLIVES V VE 3.95	DOUBLE CHEESEBURGER Welsh rarebit, gem, tomato, streaky bacon, mustard ketchup, pretzel bun, slaw, fries	
SMOKED BEETROOT AND FETA DIP, TOASTED HAZELNUTS, FLATBREAD V 4.95	CHEDDAR CROQUETTES GF V smoked white onion velouté, braised leeks, parmesan and almond crumb	
SMOKED HADDOCK DOUGHNUTS, TARTAR SAUCE 5.50		
STARTERS	SIDES	
CRISPY PRAWN SKEWERS GF Asian salad, candid ginger, soy dressing	CAULIFLOWER CHEESE 2.95	
SOUP OF THE DAY V VE artisan bread	FRIES 4.50	CHIPS 4.50
BRISKET CROQUETTES GF chimichurri, pecorino and beef jus	TENDERSTEM BROCCOLI AND GREEN BEANS 2.95	
SALT AND PEPPER KING OYSTER MUSHROOM GF V VE Asian broth, sesame and micro rocket	DESSERTS	
ROASTS	STICKY TOFFEE PUDDING toffee sauce, honeycomb, clotted cream	
SIRLOIN OF BEEF	CHOCOLATE BROWNIE V chocolate sorbet, peanut brittle, chocolate sauce	
CHICKEN SUPREME	COFFEE PANNACOTTA V hazelnut biscotti, baked white chocolate	
PORK BELLY all served with butter and herb roasted potatoes, Yorkshire pudding, carrot and swede puree, green beans, tenderstem broccoli and veal gravy	ICE CREAM AND SORBET SELECTION	
ROASTED VEGETABLE PITHIVIER V VE served with roasted new potatoes, carrot and swede puree, green beans, tenderstem broccoli and vegetable gravy	CHEESEBOARD V 3.50 SUPPLEMENT flavoured crackers, yarg, Perl Las, black bomber, goats cheese croquette, apple and tarragon chutney	

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.