



VIEW

RESTAURANT

MENU

NIBBLES	CLASSICS
MIXED BREADS, DUKKHA SEEDS AND OIL (V) 3.50	BATTERED HADDOCK (GF) 19.95 hand cut chips, tartar and mushy peas
MIXED OLIVES (V) (VE) 3.95	DOUBLE CHEESEBURGER* (GF) can be (GF) 16.95 streaky bacon, mustard ketchup, gem, tomato, pretzel bun, Welsh rarebit, fries and slaw
SMOKED BEETROOT AND FETA DIP, TOASTED HAZELNUTS, FLATBREAD (V) 4.95	CRISPY BEEF OR SESAME TOFU* (V) 17.95 Asian salad, honey and sriracha dressing
SMOKED HADDOCK DOUGHNUTS, TARTAR SAUCE 5.50	8OZ SIRLOIN 29.95 Guinness braised onion, roasted plum tomato, rocket and parmesan salad, balsamic glaze, hand cut chips
STARTERS	STEAK FRITES 23.95 flatiron, fries, rocket and parmesan salad, balsamic glaze
SALT AND PEPPER KING OYSTER MUSHROOM (GF) (V) (VE) 8.50 Asian broth, sesame and micro rocket	PAN FRIED SEABASS 19.95 sautéed new potatoes, blush tomato, samphire, spinach, brown shrimp butter
MUSSEL AND CHORIZO STEW* (GF) 9.00 toasted sourdough	SIDES all 4.50
BRISKET CROQUETTES* (GF) 8.00 chimichurri, pecorino and beef jus	HAND CUT CHIPS (V) (VE)
CRISPY BEEF OR SESAME TOFU (V) 8.75 Asian salad, honey and sriracha dressing	SKIN ON FRIES (V) (VE)
SOUP OF THE DAY* (V) (VE) can be (GF) 6.95 crusty bread	ROCKET AND PARMESAN SALAD, BALSAMIC GLAZE (V)
CRISPY PRAWN SKEWERS (GF) 9.50 Asian salad, candid ginger, soy dressing	MAPLE ROASTED CHANTENAY CARROTS (V) (VE)
MAINS	SAUCES all 4.50
PAN FRIED COD LOIN* (GF) 19.95 French peas and bacon	HOLLANDAISE PEPPERCORN RED WINE JUS
CHEDDAR CROQUETTES* (GF) (V) 13.95 smoked white onion velouté, braised leeks, parmesan and almond crumb	DESSERTS all 8.00
DUO OF BEEF 35.95 6oz fillet of beef, brisket press, mini brisket stuffed Yorkshire pudding, chantennay carrot and turnip, smoked onion puree and beef jus	STICKY TOFFEE PUDDING* (V) toffee sauce, honeycomb, honeycomb ice cream
MIXED VEGETABLE WELLINGTON (V) (VE) 15.95 potato fondant, roasted chantenay carrots, cavolo nero, vegetable jus	DOUBLE CHOCOLATE BROWNIE* (V) peanut brittle, chocolate sorbet
PAN ROASTED HAKE (GF) 24.95 clam and mussel chowder, grilled sourdough	APPLE PIE* (V) (VE) vanilla ice cream or vegan custard
	COFFEE PANNACOTTA (V) hazelnut biscotti, baked white chocolate
	CHEESEBOARD (V) 12.00 flavoured crackers, yarg, Perl Las, black bomber, goats cheese croquette, apple and tarragon chutney

2 COURSE £19.95 • 3 COURSE £23.95 • MONDAY - THURSDAY 5pm - 9pm

Dishes marked with a * are included in our 2 Course and 3 Course offer

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.