



VIEW

RESTAURANT

MENU

MONDAY - SATURDAY

NIBBLES		CLASSICS	
MIXED BREADS, OIL AND BALSAMIC, DUKKHA SEEDS (V)	3.50	DOUBLE CHEESEBURGER * streaky bacon, gruyere cheese, tomato, gem, pretzel bun, slaw and fries can be made GF	16.95
MIXED OLIVES (V) (VE)	3.00	STEAK FRITES flat iron, fries, Caesar salad	23.95
SMOKED BEETROOT AND FETA DIP, TOASTED HAZELNUTS, FLATBREADS (V)	4.95	BATTERED HADDOCK GF homemade tartar sauce, triple cooked chips, mushy peas	19.95
FRIED WHITEBAIT, SAFFRON AIOLI	4.50	PAN FRIED SEABASS * brown shrimp butter, sauteed new potatoes, baby spinach, sun blush tomato and samphire	19.95
STARTERS		8oz SIRLOIN GF roasted plum tomato, red wine braised shallot, triple cooked chips, Caesar salad	29.95
SOUP OF THE DAY * (V) (VE) crusty bread and butter	6.95	SIDES (V) GF 4.50	
CHICKEN LIVER PARFAIT * pistachio granola, red onion chutney and mini tin loaf	9.00	TRIPLE COOKED CHIPS	
CURED DUCK beetroot piccalilli, croutes can be made GF	10.00	PARMESAN AND TRUFFLE FRIES	
DEVILLED MACKEREL pickled apple, herb salad, fresh horseradish, toast can be made GF	10.00	BUTTERED TENDER STEM BROCCOLI	
GARLIC CHESTNUT MUSHROOMS ON TOASTED SOURDOUGH * (V) rocket and pecorino can be made VE GF	7.00	CAESAR SALAD	
SMOKED TROUT whipped ricotta, toasted rye, soft boiled egg, watercress	8.50	BUTTERED CHANTENAY CARROTS	
MAINS		SAUCES 4.50	
PAN ROASTED CHICKEN BREAST * butter and herb roasted potato fondant, sweetcorn and pea fricassee, chicken and pearl barley broth	18.00	HOLLANDAISE PEPPERCORN RED WINE JUS	
6oz BEEF FILLET beef shin suet pudding, salt baked celeriac, red onion ketchup, cavolo nero, red wine jus	37.00	DESSERTS (V) 8.00	
PAN FRIED SEA TROUT GF tender stem broccoli, razor clam and trout roe chowder, leek and potato cake	20.00	BLACK FOREST GATEAU double chocolate brownie crumb, chocolate mousse, cherry gel, kirsch cherries, micro mint	
SHALLOT TARTE TATIN * (V) stilton croquette, rocket and balsamic salad	13.50	PAIN PERDU candied orange, orange and mint salad, toasted hazelnuts	
SMOKED HADDOCK GRATIN GF parmesan and parsley crumb, cabbage and pea fricassee	19.50	VANILLA CHEESECAKE * mulled pear, Biscoff crumb	
PAN ROASTED KING OYSTER MUSHROOM GF	16.50	APPLE AND PLUM CRUMBLE * vanilla ice cream	
PAN ROASTED DUCK BREAST duck leg hash, mushroom broth	23.95	STICKY TOFFEE PUDDING * honeycomb ice cream, honeycomb	
SALMON AND PRAWN LINGUINE * chilli and garlic oil, parsley and parmesan crumb	21.00	ICE CREAM SELECTION * GF	6.00
CRISPY ASIAN BEEF SALAD * toasted sesame, honey and sriracha glaze	17.00	4 CHEESE SELECTION	12.00
		apple and sultana chutney, flavoured crackers, grapes can be made GF	

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.