



VIEW

RESTAURANT



SUNDAY LUNCH

MAIN COURSE 17.50 | 2 COURSES 24.95 | 3 COURSES 29.95

NIBBLES	MAINS
MIXED BREADS, OIL AND BALSAMIC, 3.50 DUKKHA SEEDS V	PAN ROASTED KING OYSTER MUSHROOM GF chestnut mushroom hash, baby leeks, pine nut and thyme crumb, truffle oil
MIXED OLIVES V VE 3.00	DOUBLE CHEESEBURGER streaky bacon, gruyere cheese, tomato, gem, pretzel bun, slaw and fries <small>can be made</small> GF
SMOKED BEETROOT AND TOASTED HAZELNUTS, 4.95 FLATBREADS V	BATTERED HADDOCK GF homemade tartar sauce, triple cooked chips, mushy peas
FRIED WHITEBAIT, SAFFRON AIOLI 4.50	SHALLOT TARTE TATIN stilton croquette, rocket and balsamic salad
STARTERS	SIDES V GF 4.50
SOUP OF THE DAY V VE crusty bread and butter	TRIPLE COOKED CHIPS PARMESAN AND TRUFFLE FRIES BUTTERED TENDERSTEM BROCCOLI CAESAR SALAD BUTTERED CHANTENAY CARROTS
CHICKEN LIVER PARFAIT pistachio granola, red onion chutney and mini tin loaf	DESSERTS V
GARLIC CHESTNUT MUSHROOMS ON TOASTED SOURDOUGH V rocket and pecorino <small>can be made</small> VE GF	BLACK FOREST GATEAU double chocolate brownie crumb, chocolate mousse, cherry gel, kirsch cherries, micro mint
SMOKED TROUT whipped ricotta, toasted rye, soft boiled egg, watercress	PAIN PERDU candied orange, orange and mint salad, toasted hazelnuts
PRAWN COCKTAIL with buttered brown bread	VANILLA CHEESECAKE mulled pear, Biscoff crumb
ROASTS	APPLE AND PLUM CRUMBLE vanilla ice cream
SIRLOIN OF BEEF	STICKY TOFFEE PUDDING honeycomb ice cream, honeycomb
CHICKEN SUPREME	ICE CREAM SELECTION GF 6.00
PORK BELLY all served with butter roasted potatoes, mixed greens, carrot and swede puree, Yorkshire pudding and veal gravy <small>can be made</small> GF	4 CHEESE SELECTION 12.00 apple and sultana chutney, flavoured crackers, grapes <small>can be made</small> GF
WINTER VEGETABLE PITHIVIER V VE served with roasted new potatoes, mixed greens, carrot and swede puree and vegetable gravy	
<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.</p>	