



# VIEW

RESTAURANT

# SUNDAY LUNCH

MAIN COURSE 17.50 | 2 COURSES 24.95 | 3 COURSES 29.95

NIBBLES	MAINS
<p>SMOKED BEETROOT AND FETA DIP, FLATBREAD <span>VE</span> 4.95</p> <p>MIXED BREADS, DUKKHA SEEDS, <span>VE</span> 4.00 BALSAMIC, COLD PRESSED RAPESEED OIL</p> <p>MIXED OLIVES <span>GF</span> <span>VE</span> 3.00</p> <p>SERRANO HAM, CELERIAC REMOULADE <span>GF</span> 5.50</p> <p>PADRON PEPPERS, BLUSH TOMATO, MAYONNAISE <span>GF</span> 5.00</p>	<p>TEMPURA TENDERSTEM BROCCOLI <span>VE</span> courgette and sweet potato, Goan curry sauce, micro coriander, Lebanese flatbread</p> <p>BATTERED HADDOCK <span>GF</span> triple cooked chips, homemade tartar sauce and mushy peas</p> <p>LAMB BURGER carrot and onion bhaji, curry mayonnaise, pretzel bun, feta, gem, tomato, fries can be <span>GF</span></p> <p>PAN FRIED GNOCCHI <span>VE</span> pea and mint sauce, hazelnut butter, crumbled feta, tendrill pea shoots</p>
STARTERS	SIDES <span>VE</span> 4.50
<p>KING PRAWN COCKTAIL can be <span>GF</span> martini Marie rose sauce and a mini tin loaf</p> <p>SOUP OF THE DAY <span>VE</span> mini tin loaf and butter</p> <p>CHICKEN LIVER PARFAIT crispy onions, fig chutney, sourdough</p> <p>POTTED TROUT AND BROWN SHRIMP toasted crumpet</p> <p>CRISPY OYSTER MUSHROOMS <span>GF</span> <span>VE</span> salt and pepper veg, toasted sesame, wasabi mayonnaise, micro coriander</p>	<p>TRIPLE COOKED CHIPS</p> <p>BUTTERED CHANTENAY CARROTS</p> <p>CAULIFLOWER CHEESE</p> <p>PARMESAN AND TRUFFLE FRIES</p>
ROASTS	DESSERTS <span>VE</span>
<p>SIRLOIN OF BEEF</p> <p>CHICKEN SUPREME</p> <p>PORK BELLY all served with butter roasted potatoes, mixed greens, carrot and swede purée, Yorkshire pudding and veal gravy can be <span>GF</span></p> <p>VEGETABLE PITHIVIER <span>VE</span> <span>VE</span> served with roasted new potatoes, mixed greens, carrot and swede purée and vegetable gravy</p>	<p>ICE CREAM AND SORBET SELECTION ask team member for options</p> <p>DUCK EGG CUSTARD TART nutmeg ice cream</p> <p>STICKY TOFFEE PUDDING earl grey dates, vanilla ice cream</p> <p>CHEESE SELECTION 4.00 supplement bara brith, flavoured crackers, apple and sultana chutney, candied walnuts</p> <p>VANILLA CHEESECAKE Pimm's strawberries, candid orange, micro mint</p> <p>DARK CHOCOLATE MOUSSE freeze dried raspberries, honeycomb, raspberry coulis</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.