

VIEW

RESTAURANT



FATHER'S DAY



2 COURSES 28.00

3 COURSES 35.00

NIBBLES	MAINS
SOURDOUGH V flavoured butter 4.00	PLOUGHMAN'S LUNCH honey roasted ham, Cornish yarg cheese, piccalilli, pork pie, crusty baguette, watercress and cherry tomato salad, apple
CRISPY SQUID chilli jam 6.00	BATTERED HADDOCK GF triple cooked chips, mushy peas, tartar sauce
PORK PIE piccalilli 6.00	RED PEPPER PESTO LINGUINE chickpeas, spinach, chilli oil, toasted breadcrumbs
STARTERS	DESSERTS
BLACK PUDDING SCOTCH EGG GF romesco sauce	ETON MESS V meringue, strawberries, strawberry coulis, Chantilly cream
GRILLED SARDINES tomato sauce, sourdough	STICKY TOFFEE PUDDING V earl grey dates, toffee sauce
TEMPURA TENDER STEMS V VE Korean ketchup, toasted sesame, kimchi	ORANGE AND CARDOMOM BRULÉE V brandy snap
SOUP OF THE DAY V VE flavoured butter, mini tin loaf	ICE CREAM OR SORBET SELECTION
ROASTS	SUMMER PUDDING honeycomb, vanilla ice cream
PORK BELLY	<div>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.</div>
ROAST CHICKEN BREAST	
SIRLOIN OF BEEF	
all served with butter and herb roasted potatoes, carrot and swede puree, Yorkshire pudding, buttered greens and veal gravy	
ROASTED VEGETABLE PITHIVIER V VE sauteed new potatoes, mixed greens, roasted carrots, vegetable gravy	