



VIEW

RESTAURANT

MENU

MONDAY - SATURDAY

NIBBLES	CLASSICS
SMOKED BEETROOT AND FETA DIP, FLATBREAD VE4.95 MIXED BREADS, DUKKHA SEEDS, BALSAMIC AND COLD PRESSED RAPESEED OIL VE4.00 MIXED OLIVES GF VE3.00 SERRANO HAM, CELERiac REMOULADE GF5.50 PADRON PEPPERS, BLUSH TOMATO MAYONNAISE GF5.00	LAMB BURGER17.00 carrot and onion bhaji, curry mayonnaise, pretzel bun, feta, gem, tomato, fries can be GF BATTERED HADDOCK * GF19.95 triple cooked chips, homemade tartar sauce and mushy peas STEAK FRITES23.50 flatiron, Caesar salad, fries can be GF 8oz SIRLOIN29.95 roasted cherry tomatoes, triple cooked chips and Caeser salad can be GF add chilli and garlic prawns GF5.00 BONE IN PORK CHOP GF23.00 pineapple and rum chutney, rocket and balsamic salad, triple cooked chips PAN FRIED SEABASS GF19.95 saut�ed new potatoes, blush tomato, samphire and spinach, sauce vierge
STARTERS	SIDES VE GF4.50 TRIPLE COOKED CHIPS PARMESAN AND TRUFFLE FRIES TEMPURA TENDERSTEM BROCCOLI soy and chilli dressing CARROT AND ONION BHAJIS BUTTERED CHANTENAY CARROTS
BRUSCHETTA9.50 serrano ham, artichokes, shaved parmesan, tomato, chorizo and burnt lime salsa, dukkha seeds can be GF KING PRAWN COCKTAIL10.00 martini Marie rose sauce and a mini tin loaf can be GF SOUP OF THE DAY * VE6.95 mini tin loaf and butter CHICKEN LIVER PARFAIT *9.00 crispy onions, fig chutney, sourdough POTTED TROUT AND BROWN SHRIMP11.00 toasted crumpet CRISPY OYSTER MUSHROOMS * GF VE8.50 salt and pepper vegetables, toasted sesame, wasabi mayonnaise, micro coriander	SAUCES4.50
MAINS	PEPPERCORN HOLLANDAISE RED WINE JUS DESSERTS VE8.00 ICE CREAM AND SORBET SELECTION *6.00 ask team member for options DUCK EGG CUSTARD TART nutmeg ice cream STICKY TOFFEE PUDDING * earl grey dates, vanilla ice cream CHEESE SELECTION12.00 bara brith, flavoured crackers, apple and sultana chutney, candied walnuts VANILLA CHEESECAKE * Pimm's strawberries, candid orange, micro mint DARK CHOCOLATE MOUSSE * freeze dried raspberries, honeycomb, raspberry coulis
STONE BASS GF24.00 pickled fennel, mussels, 'Nduja and blush tomato sauce, saut�ed radicchio and charred lemon PAN ROASTED COD LOIN23.50 curry sauce, scraps, potato pav�, crushed peas, malt vinegar gel ROASTED PORK BELLY GF20.00 candied apple, potato pav�, cannellini bean puree, apple and bacon jus LAMB RUMP26.00 giant couscous, tagine curry sauce, roasted red onion, pomegranate and flaked almonds PAN FRIED GNOCCHI * VE14.00 pea and mint sauce, hazelnut butter, crumbled feta, tendril pea shoots TEMPURA TENDERSTEM BROCCOLI * VE13.00 courgette and sweet potato, Goan curry sauce, micro coriander, Lebanese flatbread PESTO POACHED CHICKEN SALAD *14.00 blush tomatoes, shaved parmesan, croutons, toasted pinenuts, gem and rocket, lemon and dill dressing	
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.