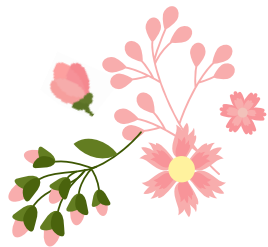
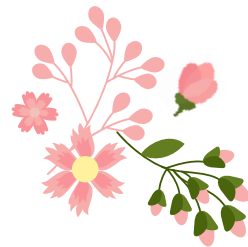




VIEW
RESTAURANT



Mother's DAY



2 Course £30.95 | 3 Course £41.95

NIBBLES

Mixed olives £3.95 VE GF

Balsamic onion £3.95 VE GF

Bread and oils £4.95 GFA

Red pepper and chilli hummus £4.95 VE

STARTERS

Ham hock and sweet pea terrine, piccalilli, sourdough

Salt and pepper squid, sweet chilli mayonnaise, julienne chilli and spring onion

Tomato and roasted red pepper soup, mini tin loaf VE GFA

Chicken liver and brandy paté, red onion marmalade, olive oil croûtes

MAIN COURSES

Roast topside of beef, crisp Yorkshire pudding, garlic and thyme roast potatoes, maple roast root vegetables, fresh market greens and beef jus

Honey, rosemary, garlic and lemon infused shoulder of Welsh lamb, crisp Yorkshire pudding, garlic and thyme roast potatoes, maple roast root vegetables, fresh market greens, lamb jus

Beetroot wellington, garlic and thyme roast potatoes, maple roasted root vegetables, vegan gravy VE

Duo of pork, roast pork loin and crispy pork belly, garlic and thyme roast potatoes, maple roasted root vegetables, fresh market greens, pork jus GF

Hand-battered haddock, chunky chips, minted mushy peas, tartar sauce

DESSERTS

Citrus lemon posset, cracked honeycomb, meringue, berry compote GF

Biscoff cheesecake, Biscoff sauce, honeycomb ice cream VEA

Warm Chocolate fondant, vanilla pod ice cream, chocolate and rum sauce

Bara Brith bread and butter pudding, custard

ADDITIONAL MENU INFORMATION

We always advise you to speak to a member of staff if you have any food allergies or intolerances. For allergen information please ask a staff member for assistance.

GLUTEN FREE - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchen, we therefore cannot guarantee all traces of allergens are completely removed.



Vegetarian



Vegan



Gluten Free



Gluten Free adaptable



Vegan adaptable