



VIEW

RESTAURANT

V Vegetarian **VE** Vegan **GF** Gluten Free **GFA** Gluten Free adaptable **VEA** Vegan adaptable

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 scan this QR or 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.

VIEW

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3 Courses | £23pp | Mon - Thurs | 4pm - 6pm

TO START

Mixed Olives

VE GF

Roasted Pepper and Chilli Hummus

crispy chickpeas,
toasted sesame

VE GF

Soup of the Day

rosemary and
thyme focaccia

VE GFA

TO FOLLOW

Hand-Battered Haddock Fillet

hand-cut chunky chips,
Chinese curry sauce,
minted mushy peas, lemon

Piri Piri Chicken Breast

house seasoned fries,
buttered corn on the cob,
coleslaw

Thai Green Vegetable Curry

fragrant rice, vegan prawn cracker
add tandoori chicken for
additional £4.00

VE

King Prawn, Crab and Mussell Linguine

white wine cream and
chive reduction

TO FINISH

Selection of Ice Creams and Sorbets

choice of 3 scoops
chocolate, bourbon vanilla,
chunky strawberry, white chocolate,
salted caramel, lemon sorbet,
raspberry sorbet

VEA

Apple and Raspberry Crumble Tart

raspberry sorbet

VE GF