

THE VIEW A LA CARTE

NIBBLES

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| Roasted nuts, smoked paprika | 4.5 |
| Marinated olives | 5 |
| House bread, Hill Farm rapeseed oil, balsamic | 5 |
| Mezze, Feta, hummus, olives, tomatoes, falafel, house bread | 11 |
| Meat Mezze, coppa, salami, chorizo, olives, tomatoes, house bread | 11 |

TO START

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| Beef tartare, confit yolk, horseradish, sourdough (GFO) | 11 |
| Primavera risotto, courgette, peas, broad beans, parmesan, parsley (V/VEO/GF) | 9 |
| Treacle cured salmon, lemon and ginger, wasabi, avocado, sesame (GF) | 9.5 |
| Chicken parfait, cherry, homemade focaccia, apple, onion (GFO) | 8.5 |
| Heritage beetroot, whipped goats' cheese, confit mushroom, walnuts (V/GF) | 8.5 |
| Crab, tomato, tarragon, crouton, pickled mouli (GFO) | 11 |
| Soup of the day, house bread (V/GFO) | 7.5 |

TO FOLLOW

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| Roast hake, celeriac, brown shrimp, sea herbs, fish velouté (GF) | 24 |
| Gressingham duck, braised red cabbage, dauphinoise potatoes, glazed carrot, green beans | 26 |
| Local pork belly, black pudding, potato terrine, apple, charred broccoli (GF) | 21 |
| Salt baked celeriac, sweet potato saag aloo, pumpkin seeds (V/GFO) | 18 |
| Suffolk chicken breast, polenta cake, ratatouille, kale, jus (GF) | 22 |
| Beer battered fish, triple cooked chips, crushed minted peas, tartar sauce (GF) | 16 |

FROM THE GRILL

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|---|----|
| Aged sirloin, confit tomato, beef fat mushroom, triple cooked chips, watercress, peppercorn sauce (GF) | 28 |
| Pressed aged beef burger, brioche bun, bacon jam, jack cheese, house pickles, gem lettuce, tomato, onion, triple cooked chips (GFO) | 16 |
| Mushroom and halloumi burger, brioche bun, chimichurri, gem lettuce, tomato, onion, triple cooked chips, slaw (V/GFO) | 15 |

SIDES

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|---|-----|
| Rocket and parmesan (V/GF) | 4.5 |
| New potatoes, mint butter (V/GF) | 4.5 |
| Triple cooked chips, parmesan, truffle oil (V/GF) | 6 |

If you have any allergies, or any queries about our menu, please speak to a member of our front of house team who would be more than happy to assist you.

Please be aware that a discretionary 10% gratuity is applied to every bill

THE VIEW DESSERTS

TO FINISH

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| Apple tarte tatin, cinnamon ice cream, calvados caramel | 7 |
| Chocolate croissant pudding, vanilla ice cream, orange anglaise | 7 |
| Salt baked pineapple, passion fruit and coconut sorbet, mango, chilli and lime salad | 8 |
| Poached fig, chocolate water mousse, yogurt, hazelnuts (GF) | 7 |
| Strawberry cheesecake, basil sorbet | 8 |
| Artisan cheese, seasonal chutney, market fruit, crackers (GFO) | 12 |

HOT DRINKS

Supplied by Butterworth & Sons

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| Espresso | 2.5 |
| Americano | 2.5 |
| Flat White | 3 |
| Latte | 3 |
| Cappuccino | 3 |
| Mocha | 3.5 |
| Hot Chocolate | 3 |
| A Selection of Teas | 2.5 |

EXTRAS

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|--------------------------|-----|
| Whipped Cream | 0.5 |
| Dairy Free Alternative | 0.3 |
| Vanilla or Caramel Syrup | 0.5 |

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| DESSERT WINE | 75 | 125 | Bottle |
| ASTI SPUMANTE, SAN SILVESTRO (VE) Piedmont, Italy 7% | | 5 | 27 |
| CÔTEAUX DU LAYON, DOMAINE DES FORGES (VE) Loire, France 12.5% | 4.7 | 7.8 | 25 |
| 'ELYSIUM' BLACK MUSCAT, QUADY (VE) California, USA 15% | 6.5 | 10.8 | 27 |
| CHÂTEAU SUDUIRAUT, SAUTERNES Bordeaux, France 13.5% | 6.5 | 10.8 | 27 |

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|---|-----|--------|
| FORTIFIED WINE | 50 | Bottle |
| LBV PORT, BARROS (VE) Douro, Portugal 20% | 3.9 | 40 |
| 20-YEAR-OLD TAWNY PORT, BARROS (VE) Douro, Portugal 20% | 5 | 60 |