

THE VIEW SET MENU

2 COURSES 20

3 COURSES 25

TO START

Chicken parfait, cherry, homemade focaccia, apple, butter, onion (GFO)

Heritage Beetroot, whipped goats' cheese, confit mushroom, walnuts (V)

Soup of the day, house bread (VEO/GFO)

TO FOLLOW

Local Pork Belly, black pudding, mustard mash, apple, charred broccoli

Salt baked celeriac, sweet potato saag aloo, pumpkin seeds (V/GFO)

Beer Battered Fish, triple cooked chips, crushed minted peas, tartar sauce (GF)

FROM THE GRILL

Pressed Aged Beef Burger, brioche bun, bacon jam, jack cheese, house pickles, gem lettuce, tomato, onion, triple cooked chips (GFO)

Mushroom And Halloumi Burger, brioche bun, chimichurri, gem lettuce, tomato, onion, triple cooked chips, slaw (V/GFO)

TO FINISH

Apple Tarte Tatin, cinnamon ice cream, calvados caramel

Rich Chocolate Brownie, vanilla ice cream, baked white chocolate

Strawberry cheesecake, basil sorbet

SIDES

New potatoes, mint butter 4.5

Triple cooked chips, parmesan, truffle oil 6

Rocket, parmesan 4.5

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.