

## THE VIEW SUNDAY LUNCH

2 COURSE 23

3 COURSE 27

### TO START

Local asparagus, butterbean hummus, hazelnut vinaigrette, parmesan (V/GF)

Crab, tomato, tarragon, crouton, pickled mouli (GFO)

Chicken parfait, cherry, homemade focaccia, chicken skin, butter, onion (GFO)

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

### TO FOLLOW

Roast strip loin of beef, seasonal vegetables, roast potatoes, Yorkshire pudding (GFO)

Roast Suffolk pork belly, seasonal vegetables, roast potatoes, gravy (GF)

Roast chicken, seasonal vegetables, roast potatoes, gravy (GF)

Sweet potato, butternut squash saag aloo, salt baked celeriac, pumpkin seeds (VE/GF)

Beer battered fish, triple cooked chips, crushed peas, tartar sauce (GF)

Pressed aged beef burger, brioche bun, bacon jam, jack cheese, house pickles, gem lettuce, tomato, onion, triple cooked chips (GFO)

### TO FINISH

Blood orange tart, macaroon, caramelised pistachio

Buttermilk panna cotta, rhubarb, pomegranate, ginger (GF)

Chocolate croissant pudding, orange anglaise, vanilla ice cream

Apple tarte tatin, cinnamon ice cream, calvados caramel

Poached figs, chocolate water mousse, yogurt, hazelnuts (GF)

### SIDES

Grilled asparagus, hazelnut vinaigrette (VE/GF) 7

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.