

# THE VIEW RESTAURANT

## SNACKS – SMALL PLATES – SHARERS

### SNACKS

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House bread & house butter	5
KFS - Kentucky fried sweetbreads, chipotle & jalapeños	6
Gougere, baron bigod	6
Maldon oyster, lardo, seaweed mayonnaise	6
Pork belly & octopus, soy, hoisin	6

### MEAT

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Iberico pork charcuterie, pickles	10
Steak tartare, sesame, soy, endive	11
Venison bresaola, beetroot, hay, mustard	12
Beef heart, chimichurri	12
Stuffed guinea fowl, truffle, black garlic, tarragon	14

### FISH

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Smoked eel, kohlrabi Waldorf	9
Pastrami salmon, horseradish, fermented cucumbers	11
Cured mackerel, pickled rhubarb, hazelnut, pomelo	12
Cornish crab, apple, caviar, seaweed butter	12
Scallop, white gazpacho, pickled grapes, hazelnut butter	12
BBQ langoustines, persevered lemon, garlic, chilli, mango	13

### VEG

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Baby gem, spring onion kimchi, crosne	9
Charred hispi cabbage, cermoula, sumac	9
Fried pommes anna, welsh rarebit	9
Cauliflower & parmesan croquettes, chive aioli	9
Charred baby leeks, fresh ricotta, lemon, dukkah	10

### SHARING

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Slow roasted pork belly, stuffed with fennel & apple, braised leek & fennel	50
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### DESSERTS

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Salted caramel tart, smoked white chocolate	8
Jerusalem artichoke Crème brûlée	8
Water chocolate mousse, chevril granita, bay meringue	9
Apple tart tatin, miso caramel, tonka bean ice cream	9
Coconut & pineapple upside-down cake, mango, yuzu sorbet	9
Cheese, chutney, truffle honey, house crackers (ask server)	12

THE CHEFS DAILY TASTING IS £65 PER PERSON

WINE PAIRING AVAILABLE TO COMPLEMENT THE CHEFS TASTING IS £30 PER PERSON

*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 discretional 10% gratuity is applied to every bill.*