

THE VIEW RESTAURANT

FEASTING MENU - £45 PP

Our Feasting Menu is designed to be taken by the whole table, minimum of ten people & is only available with 48 hours' notice

MAIN EVENT

Stuffed belly of Suffolk Pork, homemade black pudding, borage, puffed pork, hay smoked celeriac puree
Whole roasted turbot, brown shrimp & mace butter, samphire, fermented cucumbers, bottarga
Butter basted cauliflower, chermoula, dukkah, ras el hanout & chickpea puree

SIDES

Bubble & squeak croquettes, cured egg yolk
Beetroot, pomegranate, mint yoghurt
Confit potatoes, welsh rarebit
Brussel sprouts, chesnut puree, truffle

DESSERT

Whole salted caramel tart, smoked white chocolate, caramelised pecans

OUR DAILY CHANGING MENU IS CREATED BY OUR CHEFS USING THE FRESHEST, LOCAL, SEASONAL PRODUCE, ALL OUR FISH COMES FROM SUSTAINABLE STOCKS, OUR MEAT IS SOURCED WITHIN 30 MILES & OUR GAME IS WILD & MAY CONAIN SHOT

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.