



LIGHT BITES

Chicken Wings <i>Buffalo sauce</i>	3.00
Chefs Bread <i>Garlic and parsley butter</i>	3.00
Gordal Olives	3.50
Three Cheese Arancini	1.50
Jalapeno Mac 'n' Cheese Bites <i>Chive sour cream</i>	4.50
Curried Battered Soft Shell Crab <i>Lime Mayo</i>	4.50

STARTERS

Baked Camembert to Share <i>(v) (gfo)</i> <i>Red Onion Chutney, Garlic Flat Bread</i> <i>*Champagne Gruet Selection Brut NV*</i>	16.00
Wild Garlic <i>(v)</i> <i>Confit Egg Yolk, Chestnut Mushroom</i> <i>*Pinot Grigio Allamanda*</i>	8.00
Braised Pork Belly Scrumpet <i>Apple, BBQ Cabbage slaw, Celeriac puree</i> <i>*Pinot Noir Reserva Santa Carolina*</i>	8.50
Mackerel Fillet <i>Pearl barley, beetroot, horseradish</i> <i>*Viognier Los Gansos*</i>	8.50
Steamed Shetland Mussels <i>(gfo)</i> <i>Tomato and garlic sauce, samphire, sourdough</i> <i>*Pinot Grigio Allamanda*</i>	8.50

MAINS

21 Day age Sirloin 8oz <i>(gf)</i> <i>Triple cooked chips, three garlic butter, beer battered onion rings</i> <i>*Malbec Tribu, Mendoza*</i>	30.00
Cafe de Paris Chicken Kiev <i>White bean puree, cavalo nero</i> <i>*Chardonnay Reserve Rolleston Vale*</i>	20.00
The View Burger <i>(gfo)</i> <i>Grilled 6oz burger, streaky bacon, BBQ sauce, monterey jack cheese, fries, beer battered onion rings</i> <i>*Malbec Tribu Mendoza*</i>	20.00
Fish and Chips <i>(gf)</i> <i>Crispy battered haddock, triple cooked chips, crushed peas, tartar sauce</i> <i>*Champagne Gruet Selection Brut NV*</i>	18.00
Pan Fried Seabass <i>(gf)</i> <i>Mussel Veloute, turnip, cavia, monks beard</i> <i>*Picpoul de Pinet Domaine Lauriers*</i>	23.00
Spinach and Ricotta Gnudi <i>(v)</i> <i>Almond pesto, pecorino</i> <i>*Pinot Grigio Allamanda*</i>	16.00

PASTA

Hot Smoked Salmon <i>Tagliatelle, cherry tomatoes, samphire</i> <i>*Pinot Grigio Allamanda*</i>	18.00
Wild Mushroom Gnocchi <i>(v)</i> <i>Parmesan, tarragon</i> <i>*Pinot Noir Reserva Santa Carolina*</i>	16.00

SIDES

Fries	4.50
Chips	4.50
Watercress and radish salad	4.00
Parmesan and truffle fries	5.50
Roasted hispi cabbage <i>Parmesan, crispy onions</i>	5.00

*v - vegetarian | ve - vegan | veo - vegan optional | gf - gluten free | gfo - gluten free optional
*optional wine pairings**

*Please inform a member of the team when ordering of any allergies or dietary requirements
Please be aware a discretionary 10% service charge will be added to your bill*