

For the table

	£
Artisan Lily & Honey sourdough bread Served with olive oil & balsamic GF*/VG	6
Mixed olives VG	5.5
The View grazing platter Prosciutto, Romana, salami, pork pie, mature cheddar, Stilton, house pickles, fig relish and mixed olives with sourdough GF*	19

Small plates

Garlic & chilli king prawns Served on toasted Lily & Honey sourdough, with lemon GF*	12
Korean BBQ pork bao bun Pulled pork, gochujang mayo, crunchy Asian slaw, coriander and lime	13
Smashed avocado With lime & chilli on toasted Lily & Honey sourdough, with crumbled feta, pickled onions, dukkah and hot sauce GF*/DF*	12
Add smoked salmon	5
Add crispy streaky bacon	2.5
Add egg v	1.5

Mains

Pork loin Grilled pork loin chop, colcannon mash, roasted carrot pureé, braised red cabbage, with a pomegranate molasses jus GF	21
The View fish & chips Battered haddock, served with chunky chips, minted mushy peas, tartare sauce and lemon	18
The View burger Beef brisket burger served in a toasted bun topped with onion marmalade, burger sauce, gem lettuce, tomato, smoked applewood cheese, house slaw, skin on fries and crispy onion rings GF*	19
Add crispy streaky bacon	2.5
Miso mushroom burger Grilled portobello mushroom caramelised red onion marmalade, miso mayo, tomato, gem lettuce, grilled hot honey halloumi, house slaw, and skin-on fries GF*/V	17
Jerusalem artichoke risotto Wild garlic & hazelnut pesto, with crispy leeks and parmesan GF	16
Specials board Please see board or ask your server for our daily specials	

Salads

Nourish bowl Rocket & salad, minted edamame & cucumber, beetroot houmous, harissa sweet potato, Thai infused wild rice, pickled carrot ribbons, and celeriac rémoulade GF/VG	15.75
Add smoked salmon GF	5
Add pulled jerk chicken GF	4.5
Jerk chicken salad Smashed avocado, black bean and corn salsa, charred pineapple, with a smokey chipotle dressing GF	15.5
Goats cheese & beetroot Whipped goats cheese, beetroot relish, roasted baby beetroots, and pickled walnuts GF/V	15.5

Soup

	£
Soup of the day with Lily & Honey sourdough GF*/V/VG*	10
Soup of the day with a homemade cheese scone and butter	14
Soup of the day with any half a sandwich from our menu GF*/V*/VG*	15.5

Sandwiches and wraps

Sandwiches served on a choice of Lily & Honey sourdough or Italian-style bread

Chicken Club Roasted chicken breast, streaky bacon, Emmental cheese, gem lettuce, tomato and mayonnaise GF*	14.5
Roasted ham and feta Roasted glazed ham, whipped feta, with a caramelised onion marmalade GF*	13.5
Smoked salmon Scottish smoked salmon, dill cream cheese, lightly pickled cucumber GF*	14.5
Falafel wrap Moroccan chickpea falafel, beetroot houmous, pickled carrot, smashed avocado, and spinach GF*/VG	13.5

Baked jacket potatoes

Served with a side salad

Mature Cheddar cheese and baked beans GF/V	12.5
Prawns dressed in a Marie Rose sauce GF	14.5

Sides

Skin-on fries GF/V/VG	5.5
Rosemary & sea salt skin-on fries GF/V/VG	6
House salad Mixed leaf salad with a vinaigrette dressing GF/V/VG	5
Halloumi fries With a sweet chilli dip v	7.5
Crispy onion rings GF/V	6

Desserts

Sticky toffee pudding With salted butterscotch sauce and clotted cream ice cream v	8.5
Warm chocolate fudge brownie With chocolate sauce and vanilla bean ice cream GF/VG*	8.5
Seasonal fruit crumble With oat crumble top and vanilla custard GF/VG*	8

Please make your server aware of any dietary requirements or allergies. they will be happy to take you through your options. Where (*VG) or (*GF) is shown, this dish can be made vegan or Gluten Friendly. Whilst every effort is made to remove specified allergen ingredient from within our dishes, we do work in a busy, open kitchen environment and therefore we cannot guarantee that all risk of cross-contamination has been removed.

During busy times we may be unable to undertake changes or substitutions. Thank you for your understanding.