

WHILE YOU WAIT

PLATE OF SUFFOLK (gf) 6.5
CURED MEATS

THE VIEW 5
SOURDOUGH
cultured butter

ASIAN STYLE PORK 5.5
CROQUETTES
red cabbage kimchi

SMOKED CHEDDAR (v) 5.5
CROQUETTES
honey, chives

GORDAL OLIVES (gf, v) 4.5

DINNER MENU

STARTERS

RED PEPPER HUMMUS (v, gf, ve) 8
red onion, focaccia

GRILLED MACKEREL 9
leek terrine, fish Velouté, chervil

COFFEE BAKED BEETROOT TART 8
whipped feta, onion jam, nasturtium

SALT AND PEPPER SQUID 8.5
sriracha mayo

DUCK & PISTACHIO TERRINE 12
sourdough toast, black garlic, pickles

CHICKEN CAESAR SALAD (gfo) 9.5 | 18
bacon, anchovies
Available as a main course with fries

BAKED CAMEMBERT 16
TO SHARE (v, gfo)
fruit chutney, house focaccia

MAINS

FLAT IRON STEAK (gf) 20
fries, watercress salad, garlic butter
(cooked pink only)

21-DAY AGED 8OZ RUMP STEAK (gf) 32
hand cut chips, tenderstem broccoli, peppercorn
sauce

BEER BATTERED HADDOCK (gf) 18
triple cooked chips, mushy peas, tartare sauce

POTATO GNOCCHI (v) 16
Jerusalem Artichoke, Shitake mushroom,
parmesan, pickled walnut

THE VIEW BURGER (gfo) 20
house burger sauce, Monterey Jack cheese,
bacon, fries, house slaw

PAN FRIED COD (gf) 18
turnip and butterbean fricassee, seaweed

CRISPY PORK BELLY (gf) 20
roasted shallot, creamed potatoes, hazelnut
dressing

DESSERTS

COCONUT CHOUX BUN 9
dulce de leche, chocolate sorbet

PISTACHIO PARFAIT (gf) 9
poached blackberries

CHOCOLATE MOUSSE (gfo) 9
orange marmalade, orange sorbet

SELECTION OF ENGLISH
CHEESE (gfo) 12
artisan crackers, chutney, fig jelly

SIDES

HAND CUT CHIPS (v) 5.5

FRIES (v) 5.5

PARMESAN & TRUFFLE
FRIES (v) 7

TENDERSTEM BROCCOLI (v) 6
salsa verde

GEM SALAD (v) 6.5
pickled onions, radish, watercress

ALLERGEN INFORMATION - Please speak to your server should you have any dietary / allergen requirements

gf - Gluten Free | v - Vegetarian | ve - Vegan | gfo - Gluten Free Optional | vo - Vegetarian Optional | veo - Vegan Optional | peo - Pescatarian Optional

PLEASE NOTE THAT A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL