



## Nibbles

MILK LOAF garlic and parsley butter	5
CRISPY BABY SQUID garlic aioli	4.5
CHICKEN WINGS (gf) peri peri sauce	6
BUTTERNUT SQUASH ARANCINI (v)	5.5
GORDAL OLIVES (gf, v)	4.5

## Starters

MOULES MARINIÈRE (gfo) toasted sourdough	9.5
ROAST CAULIFLOWER CHEESE DUMPLINGS (v) golden raisins, sunflower seeds, cavalo nero	9.5
PORK AND PINENUT TERRINE (gfo) quince hot sauce, crispy seeded wafer	10.5
CURED SALMON (gf) cucumber, yoghurt, citrus dressing	12

### TO SHARE

BAKED CAMEMBERT (gfo) tomato chutney, garlic flatbread	16
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## Mains

21 DAY AGE SIRLOIN 8OZ (gf) triple cooked chips, peppercorn sauce, roasted shallot	30
THE VIEW BURGER (gfo) bacon, BBQ sauce, Monterey Jack cheese, fries, house slaw	20
MOULES MARINIÈRE (gfo) toasted sourdough, fries	18
PAN ROASTED HAKE orzo pasta, broccoli, carabiner prawns, capers	23.5
TRUFFLE RISOTTO (gf, v, veo) Scottish Girolles, parmesan	18

## Sides

ROAST DELICA PUMPKIN (gf) goats curd, pumpkin seed dukkah	6.5
PARMESAN AND TRUFFLE FRIES (gf)	7
FRIES (gf)	5.5
CHIPS (gf)	5.5

## Desserts

DARK CHOCOLATE MOUSSE (gf) Frangelico, salted caramel, hazelnuts	8
APPLE CRUMBLE (gfo, veo) blackcurrant sorbet	8
HIBISCUS AND YOGURT PARFAIT (gfo) roasted blackberries, blackberry sorbet	8
CHEESEBOARD (gfo) artisan crackers, chutney, grapes	12
WOOD ROW CHOCOLATE please ask server for flavours	2

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

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