



NIBBLES

Chefs bread
garlic and parsley butter
3.00

Chicken Wings (gf)
Korean BBQ sauce
3.00

Curried battered soft shell crab (gf)
garlic aioli
4.50

Jalapeno mac 'n' cheese bites (v)
chive sour cream
4.50

Gordal olives (gf, v)
3.50

Truffle arancini (v)
1.50

Iberico salami (gf)
5.00

STARTERS

Smoked mackerel (gf)
new potato salad, quails egg, caviar
8.50

Pork belly schnitzel
celeriac remoulade, burnt apple sauce
8.50

TO SHARE
Baked camembert (gfo)
tomato chutney, garlic flat bread
16.00

Isle of Wight tomatoes (gf, v)
burrata, tomato jam, mustard seeds, capers
9.00

Crispy cod cheek
pea puree, pancetta
9.00

MAINS

21 day age sirloin 8oz (gf)
triple chooked chips, garlic butter, onion rings
30.00

The View burger (gfo)
bacon, BBQ sauce, Monterey Jack cheese, fries, onion rings
20.00

Grilled plaice fillet (gf)
confit tomato, sage and caper butter, new potatoes
22.00

BBQ chicken thigh (gf)
spiced lentil sauce, smashed new potatoes
18.00

Fish and chips (gf)
triple cooked chips, crushed peas, tartar sauce
18.00

Salt baked celariac (gf, v, veo)
pearl onions, pickled walnuts, broccoli
16.00

PASTAS

Hot smoked salmon tagliatelle
cherry tomatoes, samphire
18.00

Courgette and basil linguine
parmesan (gfo, v, veo)
16.00

Pea and pancetta tagliatelle
mascarpone
18.00

SIDES

Roasted carrots (gf)
pistachio, coriander, pomegranate
4.50

Caesar salad (gf)
bacon, anchovies
5.50

Parmesan and truffle fries (gf)
5.50

Chips (gf)
4.50

Fries (gf)
4.50