

# Menu

14<sup>th</sup> May 2026



## Starter

*Chicken, Smoked Ham and Asparagus Terrine (GF) V (C, SD)*

Tender chicken and smoked ham hock layered with garden asparagus, set in a delicate savoury jelly and served with citrus-infused crème fraiche.

*Thai Fish Cakes (G, E, F, L, SD)*

Hand-crafted fishcakes delicately scented with lemongrass and fresh coriander, paired with a spicy sweet chili reduction and seasonal micro-herbs

*Barbecued Potato Salad (V)*

Charred potato slices with an olive oil and balsamic emulsion, Ricotta Salata, rocket, and edible dandelion flowers



## Main

*Rotolo di Spinaci (V, Vegan; on request) (G, E, F, L, M, MU, SD)*

Hand-crafted spinach and ricotta pasta rotolo, nestled in a robust garlic-infused pomodoro sauce. Accompanied by crisp garden greens and toasted garlic baguette

*Bœuf Bourguignon (GF; on request) (C, G, L, SY, SD)*

Slow-braised beef in a decadent, rich reduction, served atop velvet pomme purée. Finished with glazed turned carrots, tender courgettes, and a signature parsley-crust heart crouton

*Salmon en Croute (G, E, F, L, M, MU, SD)*

Wild garlic-infused salmon fillet, encased in crisp, golden puff pastry. Served with a creamy spinach and dill-scented hollandaise, caraway infused carrot purée and tender stems



## Dessert

*Crema Catalana (E, M)*

Spanish-inspired citrus brûlée custard, featuring a crisp golden sugar shell and a vibrant blackberry compote

*Rhubarb Meringue Pie (Vegan; on request) (G, E, L, M)*

A vibrantly tangy rhubarb and raspberry tart crowned with pillowy meringue, crushed pistachios, and delicate rhubarb crisps

*Oops! We Broke the Brownie (G, E, L, M, N)*

A contemporary take on a chocolate brownie, elegantly deconstructed and served with fresh raspberries and Premium ice cream, locally sourced. Pure decadence for the chocoholic!



### Allergens

C Celery, CR Crustacean, M Milk, E Eggs, F Fish, G Gluten,  
L Lupin, MU Mustard, ML Molluscs, N Nuts, PN Peanuts,  
SD Sulphites, SY Soy, S Sesame, VN Vegan, V Vegetarian.

**THE VIEW**  
RESTAURANT

3 courses £21.95  
2 courses £19.95