



THE VIEW

BAR | DINING | INN

Starters

Spiced Aromatic Nuts- cashews, walnuts, peanuts, mild spices N	£3.5
Artisan Bread Selection – Chilli oil & Herb butter	£4.0
Firecracker chicken gf	£7.5
Holi-moli hot sauce, jalapeño salad, coleslaw	
Panko-crumbed squid - Crisp salad leaves, fresh lime & aioli	£8.5
Halloumi Fries, sweet chilli and lime salad, red pepper and pickled cucumber	£7.5

Soup

Soup of the day (please ask team member) ve vg	£6.5
Add Skin-on-chips	+£2.5

Served with baked artisan & butter. Our soup is vegan and gluten free.

French baguette or Bloomer Bread

£7.50 (Available until 3pm Monday- Saturday)

Freshly baked baguette or white or malted

bloomer bread

- Crispy back bacon & fried hen's egg
- Pork & herb sausage & caramelised onion chutney

- Mature cheddar & tomato **ve**

- Roasted Vegetable & basil pesto **vg**

(All served with coleslaw and salad)

Add skin on fries + £2.5

Baked Potatoes £8.50 **gf**

(Available until 3pm Monday- Saturday)

- Coronation chicken
- Mature cheddar & baked beans **ve**
- Roasted vegetables basil pesto **vg**

Served with handmade coleslaw & garden salad

Light bites (Available until 5pm Mon - Sat)

Giant traditional sausage roll
Seasoned pork mince, caramelised onions. Served with salad & coleslaw. £8.5

Handmade giant roasted vegetable sausage roll
Sweet potato, aubergine, courgette, Cajun seasoning. Served with salad & coleslaw. **vg ve** £7.5

The Classics

Baked whole French Camembert, Garlic & rosemary oil, red onion marmalade, baked artisan bread. **gfo** £14.5

Roasted vegetable pie, sweet potato, peppers, aubergine, courgette & Moroccan spices, seasoned chips, roasted tomatoes & herb purée. **Vg** £12.5

Chicken, chorizo & baby onion pie, seasoned chips, roasted tomatoes & herb purée. £13.5

Beer battered haddock fillet
Minted garden peas, skin on chips, homemade tartare sauce, fresh lemon. £13.5

Potato Gnocchi- Roasted Mediterranean vegetables & Pomodoro, Parmesan, Casablanca olives, mixed leaves. **ve** £11.5

Chicken Supreme, Grilled Cajun chicken breast, house salad & Skin-on- fries , coleslaw, tomato jam. **gf** £14.5

Burgers

The deacon beef burger **gfo** £14.5

8oz beef burger crispy bacon, toasted brioche bun, mature cheddar, bbq sauce, salad & coleslaw.

Hoobit chicken burger **gfo** £14.5

Crispy bacon, toasted brioche bun, mature cheddar, bbq sauce, skin-on-fries

The Telegraph burger-Plant based **gfo ve vg** £12.5

Toasted brioche bun, cajun mayonnaise, sweet potato fries, house salad & coleslaw.

From the Grill

8oz Sirloin steak £21.5

Salt & pepper chips, tomato jam, house salad & balsamic dressing **gf**

8oz horseshoe gammon £13.5

Fried hen's eggs, salt & pepper chips, tomato jam & garden peas **gf**

Salads

Chargrill Chicken Caesar, Romaine lettuce, chunky croutons, anchovies, bacon lardons & homemade Caesar dressing **gfo** £14.5

Roasted sweet potato, Aubergine, courgette & roasted red pepper salad, pesto oil, garden vegetables, crisp salad leaves, pickled gherkin & onion jam **gf** £12.5

We would like to advise, all of our food is freshly prepared and cooked to order and although all cautionary efforts have been carried out in the preparation of our food, some dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. If you have any allergens please inform/ask a member of the restaurant team, who will advise of all ingredients used.

All items are subject to availability.

Key to allergens: **gf** - gluten free, **ve** - vegetarian **vg** - vegan, **c** - cereals containing gluten, **ce** - celery and celeriac, **cr** - crustaceans, **e** - eggs, **f** - fish, **l** - lupin, **p** - peanuts, **m** - milk, **mo** - molluscs, **mu** - mustard, **n** - nuts, **s** - soya beans, **se** - sesame, **su** - sulphur dioxide

Sharer

Anti-Pasti- Cured meats, Basil, Pesto, Hummus, mixed olives, onion jam, Mizuna salad, Balsamic & extra virgin olive oil, Baked artisan bread **gfo** £19.5

Childrens Menu

Baked potato, mature cheddar cheese & beans gf	£6.5
Butchers' sausage, skin-on-fries & peas	£6.5
Chicken dippers, skin-on-fries, beans or peas	£6.5
Fish Fingers, skin-on-fries, beans or peas	£6.5

Bits on the side

Skin- on- fries	£2.5
Onion Rings	£3.5
Side Salad	£4.5
Peppercorn sauce	£2.5

Desserts

Cheesecake of the day (please ask a team member)	£7.5
Warm apple tarte tatin, Vanilla icecream	£6.5
The view mess gf	
Macerated berry fruits, whipped vanilla cream, crunchy meringue	£6.5
Boston Chocolate brownie, Vanilla icecream, chocolate fondue	£7.5

Icecream (Chocolate, Vanilla, Strawberry) (guest flavours- ask team member)

1 scoops	- £1.50
2 scoops	- £2.25
3 scoops	- £3.95

Hot drinks

- Tea
 - Herbal teas (Peppermint, Chamomile, lemon & ginger, Cranberry and Raspberry)
 - Hot Chocolate
 - Latte
 - Mocha
 - Flat White
 - Espresso
 - Americano
- (Iced Latte or Americano also available)

NEED A SPACE???

Why not speak to one of our friendly team members about the options we have available for you to hire us to host your event!
We can cater to your needs.

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