



THE VIEW

BAR | DINING | INN

APPETISERS

Flatbread & Chickpea Hummus ve	3.5
Artisan croutons olives & infused oils vgo gfo	4.5

We have a select choice of beers & wines to complement any of the above.

THE VIEW BURGERS

All our burgers are served with seasoned skin-on-fries, house sauce, house salad & in a brioche bun. Upgrade options available.

Truffle infused fries	+1.95
Sweet potato fries	+2
Halloumi	+2.5
The deacon gfo	14.5
6oz seasoned ground beef patty, smoked streaky bacon, pulled pork, smoked Applewood cheese	
The hoo-bit gfo	15.5
Cajun marinaded chargrilled chicken breast, guacamole, smoked Applewood cheese & a lime salsa	
Moving mountains burger ve	13.5
100% Plant based burger, vegan mayonnaise & a lime salsa	
The halo burger ve gfo	15.5
Halloumi frites with roasted portobello mushroom, roasted red peppers & charred red onion petals	
The venison burger	15.5
Venison patty, smoked Applewood cheese, pancetta & crispy leeks	
The '65' burger gfo	15.5
Buffalo 65 marinaded chargrilled chicken breast, charred red onion petals, mango salsa & a blue cheese mayo	

CHEF'S SPECIALS

Slow-braised pork chop gf	16.5
Served with a confit potato, charred apple mandala, apple ketchup, honey roasted quarter carrot, sweet potato & butternut squash puree & a pomegranate molasses	
Barnsley lamb chop gf	18.5
Served on a bed of sweet potato & butternut squash puree with a confit potato, braised red cabbage, courgette ribbons, minted pea puree, balsamic roasted vine tomato & a red wine black cherry jus	
Pan-roasted salmon fillet gf	16.5
Garlic & herb parmentier potatoes, garlic & chive cream sauce, asparagus spear heads & seasonal greens	

STARTERS

Garlic & herb potted prawns gfo	8.5
Served with baked ciabatta & a crisp mixed leaves	
Salt & pepper squid bites	7.5
Served in a sweet chilli glaze & crisp mixed leaves	
Chicken wings gf	7.5
Served with a jerk BBQ sauce & rocket leaf salad	
Boneless buffalo 65	8.5
Boneless chicken strips tossed in our signature buffalo 65 sauce (choose between crispy or chargrilled)	
Halloumi fries ve gf	7
Sriracha mayonnaise, spring onions, red chillis & radish	
Portobello stuffed mushroom vg gf	6.5
Portobello mushroom stuffed with harissa hummus, rocket leaf & topped with julienne spring vegetables	
Sweet bruschetta tartlet ve	6.5
Olive & tomato bruschetta served in a balsamic glazed sweet tartlet	
Pan-seared scallops gf	8.5
Pan-seared roeless scallops encompassed by a micro herb garden served with fresh minted pea puree & smoked chorizo crumb	

SHARED VIEW

The View bread selection ve gfo	8.5
Baked ciabatta, poppy seed rolls, flatbread, & hearty Italian roll with infused dipping oil	
Smoked salmon sharer gfo	18.5
Smoked salmon, sweet chili glazed king prawns, salt & pepper squid bites, crayfish cocktail, crisped mixed leaf, sugar glazed lemon, baked ciabatta & herb butter	
Antipasto gfo	19
Classical cured meats, marinated olives, roasted Mediterranean vegetables, shaved parmesan, smoked applewood, baked ciabatta with infused dipping oil	
Vegetarian antipasto ve gfo vgo	15
Marinated olives, roasted Mediterranean vegetables, chickpea hummus, baked ciabatta with infused dipping oil	
Baked camembert sharer ve gfo	16.5
Baked camembert, baked ciabatta, red onion chutney, fresh grapes, charred apple & herbed butter	



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THE CLASSICS

Crispy beer battered haddock	15
Seasoned steak-cut chips, crushed minted peas, homemade tartare sauce & a glazed lemon wedge	
Pie of the day (please ask your host)	14.5
Seasoned steak-cut chips, seasonal greens & a natural jus	
Mediterranean linguine vg	13
Basil oil seasoned leaves, rich tomato-based sauce, roasted Mediterranean vegetables	
The View curry of the day (please ask your host)	14.5
Served with basmati rice & a naan bread	

SALADS & PASTA

Crispy duck hoisin salad	15.5
Mixed baby leaves & flash-fried julienne salad coated in a hoisin dressing & toasted sesame seed	
Classic Caesar salad	10.5
Gem & Romaine lettuce, croutons, Parmesan cheese, classic Caesar dressing	
Tossed garden salad	9.5
Rocket leaf, baby crisped leaf, baby spinach, olives red onions, cherry tomato, new potatoes, radish, spring onions, mixed peppers & a house salad dressing (please ask host of today's dressing)	
Add marinated chargrilled chicken breast to any salad	4.5
Add mango, roasted peppers & bruschetta to any salad	3.5
Add salmon to any salad	5.5
Linguine	9.5
Enjoy your linguine your way	
Add marinated chicken breast	4.5
Add king prawns	5.5
Add salmon	5.5

SIDES

Giant beer battered onion rings ve	4.5
The View seasoning, garlic mayonnaise	
Sea salt & cracked pepper steak chips vg gf	3.5
Truffle-infused julienne fries vg gf	4.5
Crisp mixed leaves salad vg	3
Steak sauces	3.5
Chimichurri Peppercorn Garlic & Herb Butter Blue cheese	

FROM THE GRILL

Add surf to your turf. Garlic buttered king prawns +4.5

8oz Beef ribeye gf	23.5
Served with roasted tomato, flat-top mushroom, seasoned chips & a peppercorn sauce	
8oz Beef striploin gf	22.5
Served with roasted tomato & flat-top mushroom, seasoned chips & a peppercorn sauce	

SUNDAY ROAST

We have also got the Sunday Roast covered.

Hand carved platters of British beef striploin, turkey crown and maple glazed baked ham, rosemary & thyme roasties, puds & stuffing, seasonal vegetables & natural jus.

Handmade Vegetarian roast, bakes and cakes will be aplenty also. Please ask your host for availability and book.

THE LEGACY CHILDREN'S MENU

Handmade classic slider burger	7
Grilled chicken breast gf	7
Mini fish bites & tartare sauce	7
Vegetarian slider burger ve gf	7
Kids tomato & cheese pasta ve vgo	7
Crispy chicken strips	7

The Legacy Children's Menu meals are all served with fries & garden peas

DESSERTS

Please ask your for today's dessert options.

Supporting Confident Dining

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