

Grill Night

Available every Friday 6pm–9pm

Drink included with every meal: 175ml house wine, cider, lager or a soft drink

TO START

SOUP OF THE DAY **v VG GF** 4.95

Homemade soup of the day served with a warm bread roll and butter. Please see your server for today's soup.

GARLIC MUSHROOMS **GFO** 6.95

Slow cooked wild mushrooms laced in a creamy garlic and rosemary sauce, served with parmesan on toasted sourdough.

BRIE WEDGES 7.95

Breaded brie wedges with cranberry sauce and a side salad.

PRAWN COCKTAIL **GFO** 7.95

Tiger prawns in a traditional Marie-Rose sauce, served on a bed of lettuce with toasted sourdough and a charred lemon wedge.

SALMON FISH CAKES 8.95

Salmon and dill fishcakes served on a bed of salad, with homemade tartar sauce and a grilled lemon wedge.

CHICKEN WINGS 7.95

Six succulent lightly coated chicken wings tossed in a choice of sauce: BBQ, spicy or lemon and herb.

MAINS

GOURMET BEEF BURGER **GFO** 13.95

Succulent beef patty with fruity burger relish, homemade onion rings, sliced tomato and lettuce, served on a toasted brioche bun with homemade chips.

ADD CHEESE 1.25 / BACON 1.25 / EXTRA BURGER 1.95

8oz RUMP STEAK **GF** 18.95

The View's signature Himalayan dry aged rump, this cut has a rich and generous depth of flavour, with grilled tomato, flat topped mushroom, roasted shallots and homemade chips.

ADD TIGER PRAWNS 4.50 / WINGS 4.50 / SAUCE 3.00

8oz RIBEYE STEAK **GF** 19.95

Himalayan dry aged ribeye, this cut is considered to be the most tastiest and most elegantly flavoured steak, with grilled flat topped mushroom, roasted shallots and homemade chips.

ADD TIGER PRAWNS 4.50 / WINGS 4.50 / SAUCE 3.00

12oz PORTERHOUSE STEAK **GF** 34.95

Prestigious cut of Himalayan dry-aged porterhouse, this cut from the rear end of the short loin, where the tenderloin and strip portion are larger. Served with grilled tomato, flat topped mushroom, roasted shallots and homemade chips.

ADD TIGER PRAWNS 4.50 / WINGS 4.50 / SAUCE 3.00

CAJUN CHICKEN **GF** 17.95

Succulent chicken breast, overnight marinated in Cajun spiced buttermilk grilled to perfection. With red pepper puree, side salad, homemade chips and mini grilled corn on the cob.

ADD CHEESE 1.25 / BACON 1.25 / WINGS 4.50

10oz GAMMON STEAK **GF** 17.95

Grilled gammon steak with fried egg or pineapple, peas, salad and homemade chips.

ADD TIGER PRAWNS 4.50 / WINGS 4.50

8oz PORK LOIN **GF** 17.95

Succulent pork loin steak served with garden peas and homemade chips.

ADD APPLE CIDER SAUCE 3.00

8oz TUNA STEAK **GF** 18.95

Grilled tuna steak in a garlic butter with grilled tomato, flat topped mushroom, roasted shallots and homemade chips.

ADD WINGS 4.50

CAULIFLOWER STEAK **v VG GF** 13.95

Grilled cauliflower steak with sautéed Mediterranean vegetables and homemade chips.

GOURMET VEGGIE BURGER **v VG GFO** 13.95

Vegan ¼ pounder with fruity burger relish, homemade onion rings, sliced tomato and lettuce. Served on a toasted brioche bun with homemade chips.

ADD VEGAN MAC & CHEESE 4.50

SIDES

ONION RINGS 3.00

Homemade beer battered onion rings.

TRUFFLE OIL MAC & CHEESE **v VGO** 4.50

Classic mac and cheese with a truffle oil twist and a parmesan crumb.

HOMEMADE SLAW 2.50

Homemade creamy slaw.

TIGER PRAWNS **GF** 4.50

Three succulent tiger prawns. A great addition to any steak to make a Surf & Turf.

CHICKEN WINGS 4.50

Four crispy chicken wings. Served plain or with a choice of sauce: BBQ, spicy or lemon and herb.

ADD A SAUCE FOR 3.00

PEPPERCORN **GF** / DIANE **GF** /
BLUE STILTON **GF** / RED WINE JUS **GF**

DESSERT

FROM 5.95
Please see your server.

Please inform a member of the catering team if you have any allergies, intolerances or special dietary needs before placing your order. **V** = vegetarian, **VG** = vegan, **VGO** = vegan option available, **GF** = gluten free, **GFO** = gluten free option available