



TO START

**CELERIAC &
BLUE CHEESE SOUP**
V GF

CHICKEN LIVER PARFAIT
With Sour Dough & Red Onion &
Mango Marmalade

PRAWN SALAD
With mango salsa

MAIN COURSE

BRAISED BEEF & RED WINE JUS
Served with Truffle Dauphinoise, Roasted Seasonal
Root Vegetable and Apple Cider Braised Red Cabbage

**VEGETARIAN SWEET POTATO
& CAJUN SPICED ROULADE**
Served with Truffle Dauphinoise, Roasted Seasonal Root
Vegetables and Apple Cider Braised Red Cabbage
(Vegan option available) VG GF

SALMON WELLINGTON
Served with Truffle Dauphinoise, Roasted Seasonal Root
Vegetables and Apple Cider Braised Red Cabbage

PAN FRIED CHICKEN BREAST
Served with a wild mushroom and madeira sauce, Truffle
Dauphinoise, Roasted Seasonal Root Vegetables, Apple
Cider Braised Red Cabbage GF

DESSERTS

CHOCOLATE TART
With Caramelised
Cumquat Compote

**COCONUT
PANNACOTTA**
With Passionfruit Liqueur VG

PROFITEROLES
With a caramel sauce

SOMERSET CHEESE BOARD
£7.95 PER PERSON

FOOD ALLERGENS

Please notify a member of The View team if you have an allergy, some dishes can be modified and whilst we offer various gluten free options and have processes to minimise cross contamination, we are unable to guarantee your order will not come into contact with ingredients that may contain gluten during preparation. All prices include VAT at current rate.

V = Vegetarian Friendly VG = Vegan Friendly GF = Gluten Free