



APERITIFS

GLASS OF PROSECCO
PINK GIN MARTINI

HORS D'OEUVRES

BREAD & OLIVES
BLOODY MARY BOMB

STARTER

CELERICAC SOUP
with a chestnut crumb &
sour dough bread

SMOKED DUCK &
CLEMENTINE SALAD
with a pomegranate &
cranberry coulis

GOATS CHEESE BEIGNET
with rocket salad &
beetroot dressing

FISH COURSE

WHISKEY CURED SALMON
with saffron & Kohlrabi salad, horseradish ice-cream

CARAMELIZED COD
in a cumin chilli & ginger Miso broth

SMOKED MACKEREL FISH CAKE
with a poached egg & chive dressing

MAIN COURSE

GUINEA FOWL
with thyme, garlic sautéed potatoes,
panache of veg calvados velouté

SHORT RIB BEEF
with Yorkshire pudding, dauphinoise potatoes
& port jus, seasonal veg

SPINACH & WILD MUSHROOM
PANCAKE LASAGNE
with roasted pepper ratatouille & side salad

DESSERTS

CLEMENTINE &
GINGER PANNA
COTTA
with ginger sorbet
cranberry & orange
compote

CHOCOLATE
TORTE
with clotted cream &
black forest preserve

TRIO OF CHEESE
CAKES
with a berry coulis

TEA OR
COFFEE

how about something extra special?

CHEESE BOARD &
½ BOTTLE OF PORT

£25 FOR
2 PEOPLE

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