

Grill Night

Available every Friday from 6pm
Drink included with every main meal: 175ml house red / white / rose,
cider, lager or a 16oz soft drink

TO START

SOUP OF THE DAY VGO GFO Homemade soup of the day served with a warm bread roll and butter. Please see your server for today's soup.	4.95	WILD GARLIC MUSHROOM V Slow cooked wild mushrooms laced in a garlic and rosemary creamy sauce, served on toasted sourdough and topped with parmesan.	6.95
ATLANTIC KING PRAWN GFO Shell-on garlic king prawns with romesco sauce and warmed sourdough.	7.50	BRIE WEDGES Breaded brie wedges with cranberry sauce and a side salad.	7.50
CHICKEN LIVER PÂTÉ Chicken liver pâté, onion marmalade with garlic croutes.	7.50		

MAINS

8oz RUMP STEAK GF 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. UPGRADE TO SURF 'N' TURF 4.50 ADD WINGS 4.50 / SAUCE 3.00	18.95	CATCH OF THE DAY SPECIAL GF See the chalk board for details.	from 18.95
12oz RIBEYE STEAK GF 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. UPGRADE TO SURF 'N' TURF ADD WINGS 4.50 / SAUCE 3.00	26.95	GOURMET BEEF BURGER GFO 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 / FRIED EGG 1.25 / EXTRA BURGER 1.95	13.95
STEAK SPECIAL GF See the chalk board for details.	from 29.95	GOURMET CHICKEN BURGER GFO Cajun chicken breast, Emmental cheese and crispy bacon, served on a toasted dressed brioche bun with fries and onion rings. ADD CHEESE 1.25 / BACON 1.25 / FRIED EGG 1.25	13.95
CAJUN CHICKEN GF 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.	17.95	VEGAN SHEESE™ BURGER VG Vegan burger, Sheese™, Cajun cauliflower and sriracha mayo, served on a dressed toasted bun with fries.	13.95
12oz GAMMON STEAK GF Grilled gammon steak with fried egg or pineapple, peas, salad and homemade chips. UPGRADE TO SURF 'N' TURF 4.50 ADD WINGS 4.50 / FRIED EGG 1.25	17.95		

SIDES

ONION RINGS Homemade beer battered onion rings.	3.00
TRUFFLE OIL MAC & CHEESE V VGO Classic mac and cheese with a truffle oil twist, topped with a parmesan crumb.	4.50
HOMEMADE SLAW Homemade creamy slaw.	2.50

ADD A SAUCE FOR 3.00

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

DESSERT

FROM 5.95
Please ask your server for today's specials.

Look out for these symbols: **V** = Vegetarian Friendly **VG** = Vegan Friendly **GF** = Gluten Free
VGO = Vegan option available **GFO** = Gluten Free option available

For details on allergens in our products, please ask a team member when ordering. All weights are approximate before cooking. Communicating your allergen requirements to us will enable us to do our utmost to minimise risks. We do operate a kitchen that processes allergenic ingredients and cannot guarantee that any product is 100% 'free from' allergens due to unexpected cross contamination. However, once we are aware of a food allergy, every care will be taken to avoid cross contamination. We can also adapt some of our meals to meet gluten free requirements. Fish/Poultry dishes may contain bones. Images for illustrative purposes only. Content correct at time of print and subject to change. We accept sterling, debit/credit cards over £5.00. All prices include VAT.