
TABLE D'HOTE MENU

SERVED DAILY 12 TIL 3 & 5 TIL 6.30

2 COURSES – £14.50

3 COURSES - £19.50

STARTERS

SMOOTH CHICKEN LIVER PARFAIT

With toasted bloomer & fig chutney

MUSHROOMS ON TOAST

Pan fried with garlic, tarragon, sherry & cream

HOMEMADE SOUP OF THE DAY

With a warm roll

GRILLED WINTER VEGETABLE SALAD

With Ayrshire goat's cheese, green olives, pistachios & lemon dressing

MAIN COURSES

OVEN BAKED LASAGNE

Beef & pork ragu, red wine, garlic, pancetta & oregano with garlic bread

PANKO BREADED FISH & CHIPS

Haddock, chips, marrowfat peas, tartare sauce & lemon

PAN FRIED BREAST OF CHICKEN

White onion & chestnut puree, pancetta crumb, fondant potato & chicken jus

JERUSALEM ARTICHOKE RISOTTO

With sunchoke crisps, curly kale, capers & parmesan

SLOW BRAISED STEAK & ALE PIE

Whipped potatoes, seasonal vegetables & puff pastry

FOREST MUSHROOM, KALE & CHESTNUT WELLINGTON

Forest mushroom puree, hazelnut dressing & roasted hispi cabbage

ROAST SIRLOIN OF BEEF –AVAILABLE ON SUNDAY ONLY (£2 SUPPLEMENT)

With buttered seasonal vegetables, roasted & mashed potatoes and Yorkshire pudding finished with roast gravy

DESSERTS

WARM STICKY TOFFEE & DATE PUDDING

Vanilla ice-cream

BAKED RUM & RAISIN RICE PUDDING

Vanilla ice-cream

SALTED CARAMEL CHEESECAKE

Vanilla ice-cream

SELECTION OF ICE CREAMS

Choose 3 scoops from; Vanilla, tablet, mascarpone, white chocolate, chocolate or lime sorbet

For allergy information, please speak to a member of our team before ordering

PLEASE BE AWARE THAT WE COOK EVERYTHING TO ORDER, MEANING THAT YOU MAY EXPERIENCE A SLIGHTLY LONGER WAIT, ESPECIALLY DURING BUSY TIMES



THE VIEW RESTAURANT