

The View Lunch Menu

LIGHT BITES

SOUP OF THE DAY **VGO GFO** 4.95

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

ATLANTIC KING PRAWN **GFO** 7.50

Shell-on garlic king prawns with romesco sauce and warmed sourdough.

CHICKEN LIVER PÂTÉ 7.50

Chicken liver pâté, onion marmalade with garlic croutes.

WILD GARLIC MUSHROOM **V** 6.95

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

SANDWICHES

C.B.L.T **GFO** 8.95

Chicken, bacon, lettuce served on farmhouse bread with a side salad and skin-on fries.

FISH GOUJON 6.95

Beer battered goujons served on farmhouse bread with a side salad and skin-on fries.

HAM & CHEESE **GFO** 6.95

Honey roasted ham and cheese served on farmhouse bread with a side salad and skin-on fries.

TUNA & CUCUMBER **GFO** 6.95

Tuna mayo and cucumber served on farmhouse bread with a side salad and skin-on fries.

CHEESE & PICKLE **V GFO** 6.95

Cheese and pickle served on farmhouse bread with a side salad and skin-on fries.

SIDES

HOMEMADE CHIPS **VG GF** 3.50

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, topped with a parmesan crumb.

HOMEMADE SLAW 2.50

Homemade creamy slaw.

ADD A SAUCE

KOREAN BBQ 1.50 / GRAVY **VGO GFO** 2.50 /
PEPPERCORN **GF** 3.00 / RED WINE JUS **GF** 3.00 /
GARLIC MAYO **GF** 1.50 / SPICY MAYO **GF** 1.50

BRIE WEDGES 7.50

Breaded brie wedges with cranberry sauce and a side salad.

HOMEMADE SAVOURIES each 5.00

Sausage Rolls / Scotch Egg / Pigs in Blankets trio 12.00

Great individually or why not try the trio with Korean BBQ dip or pickle.

CHICKEN WINGS 4 4.50

BBQ / Spicy / Lemon & Herb

Succulent lightly coated chicken wings tossed in a choice of sauce.

MAINS

LARGE HAM, EGG & CHIPS 10.90

Two slices of honey roast ham, two fried eggs and skin-on fries, our golfers favourite.

BEER BATTERED COD 15.95

Beer battered cod, pea puree, homemade chips and tartare sauce, served with a charred lemon wedge.

GOURMET BEEF BURGER 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 / FRIED EGG 1.25 / EXTRA BURGER 1.95

GOURMET CHICKEN BURGER **GFO** 13.95

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

VEGAN SHEESE™ BURGER **VG** 13.95

Vegan burger, Sheese™, Cajun cauliflower and sriracha mayo, served on a dressed toasted bun with fries.

BUTCHER'S CHOICE SAUSAGES 15.95

Butchers' choice sausages, creamy mash, buttered leeks and crispy onions, served with gravy.

SEARED CHICKEN BREAST **GF** 16.95

Pan fried chicken breast, buttered mash, leeks and bacon with a creamy mushroom sauce.

ADD DIANE SAUCE 3.00

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.

The View Evening Menu

Available from 5pm

STARTERS

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 Slow cooked wild mushrooms laced in a garlic and rosemary creamy sauce, served on toasted sourdough.	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 PATE Chicken liver pate, onion marmalade with garlic croutes.	7.50	TEAR & SHARE LOAF Served with garlic butter or chilli butter	4.00

MAINS

8oz RUMP STEAK GF Our traceable, signature rump has a rich and generous depth of flavour. Served 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	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 / EGG 1.25	13.95
12oz RIBEYE STEAK GF Our traceable, signature ribeye – this cut is considered to be the tastiest and most elegantly flavoured steak. Served with grilled flat topped mushroom, roasted shallots and homemade chips. UPGRADE TO SURF 'N' TURF 4.50 ADD WINGS 4.50 / SAUCE 3.00	26.95	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 CHICKEN WINGS 4.50 / FRIED EGG 1.25	17.95	BEER BATTERED COD Beer battered cod, pea puree, homemade chips and tartare sauce, served with a charred lemon wedge.	15.95
GOURMET BEEF BURGER 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	BUTCHER'S CHOICE SAUSAGES Butchers' choice sausages, creamy mash, buttered leeks and crispy onions, served with gravy.	15.95
		SEARED CHICKEN BREAST GF Pan fried chicken breast, buttered mash, leeks and bacon with a creamy mushroom sauce. ADD DIANE SAUCE 3.00	16.95

SIDES

HOMEMADE CHIPS VG GF	3.50
ONION RINGS Homemade beer batted 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
CHICKEN WINGS 4 BBQ / Spicy / Lemon & Herb Succulent lightly coated chicken wings tossed in a choice of sauce.	4.50
BUTTERED CORN ON THE COB Corn on the cob served with bacon butter and crispy shallots.	4.00

ADD A SAUCE

KOREAN BBQ 1.50 / GRAVY VGO 2.50 / PEPPERCORN GF 3.00 / RED WINE JUS GF 3.00 / GARLIC MAYO GF 1.50 / SPICY MAYO GF 1.50 / BLUE STILTON GF 3.00

DESSERT

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