THE VIEW

Monday - Friday
Lunch from 11.30am

For the table

	£
Artisan Lily & Honey sourdough bread, mixed olives, olive oil & balsamic VG	9

Small plates

Garlic & Chilli King Prawns Served on toasted Lily & Honey sourdough, confit garlic aioli, watercress and charred lemon GF*	13
Korean BBQ Pork Bao Bun Pulled pork, gochujang mayo, crunchy Asian slaw, coriander and lime	13
Halloumi Chilli and thyme honey, rocket and pomegranate GF/V	9
Roasted Beetroot Whipped feta, pickled cucumber and radish, dill, pumpkin seeds, balsamic GF/V/VG*	11

Mains

Pork Belly Fondant potato, celeriac and thyme puree, roasted heirloom carrots and cider sauce GF	22
Seabass Cannellini bean and winter vegetable cassoulet, samphire, dill and caper butter GF	22
Wild Mushroom Risotto Spinach, parmesan, tarragon and garlic crumb, crispy kale, herb oil GF/V/VG*	19
The View Fish & Chips Beer battered haddock, served with chunky chips, minted mushy peas, tartare sauce and lemon GF	19
The View Burger Beef brisket burger served in a toasted bun topped with onion marmalade, burger sauce, gem lettuce, tomato, house slaw, skin on fries and crispy onion rings GF*	19
Add streaky bacon, brie and chili jam	5.5
Add streaky bacon and cheddar cheese	4.5
Add pulled pork	4
Miso Mushroom Burger Grilled portobello mushroom, caramelised red onion marmalade, miso mayo, tomato, gem lettuce, grilled hot honey halloumi, house slaw, and skin-on fries GF*/V	17

Salads

Nourish Bowl Rocket salad, minted edamame & cucumber, roasted beetroot, harissa squash, Thai rice, pickled carrot ribbons, and celeriac rémoulade GF/VG	16
Add smoked salmon GF	5
Add chicken tikka GF	5
Chicken Tikka Kachumber Salad Tomato, cucumber, cumin raita, mango chutney vinaigrette, bhaji scraps, pomegranate, mixed leaves GF	16

Soup of the Day Please see our specials board for today's freshly prepared soup...

	£
With Lily & Honey sourdough GF*/V/VG*	10
With homemade cheese scone V*	14
With half a sandwich from our menu GF*/V*/VG*	17

Deli

Sandwiches served on a choice of Lily & Honey sourdough or Lily & Honey granary with a salad garnish;

Rump Steak Open Sandwich 8oz Picanhas steak, chimichurri, confit tomato, rocket, aioli, Lily & Honey sourdough GF*	17
Chicken Club Roasted chicken breast, streaky bacon, Emmental cheese, gem lettuce, tomato and garlic mayonnaise GF*	15
Smoked Salmon Sandwich Scottish smoked salmon, dill cream cheese, lightly pickled cucumber GF*	15
Indian Falafel Flatbread Falafel, crispy chickpeas, cumin and mint raita, mango chutney, pomegranate and rocket VG	14
Smashed Avocado With lime, chilli, crumbled feta, pickled onions, mixed seeds and chimichurri, served on toasted Lily & Honey sourdough GF*/V/VG*	13
Add smoked salmon	5
Add streaky bacon	3
Add egg V	2

Baked Jacket Potato Served with a side salad...

Mature Cheddar cheese and baked beans GF/V	13
Prawns dressed in a Marie Rose sauce GF	15

Sides

Skin-on Fries GF/V/VG	5.5
Add rosemary sea salt	0.5
House Salad Mixed leaf salad with a vinaigrette dressing GF/V/VG	5
Onion Rings GF/V/VG	5.5

Desserts

Apple Tart Tatin Cinnamon butterscotch, vanilla ice cream V	10
Pannacotta Winter berry compote and cardamon shortbread GF*/V	9
Warm Double Chocolate Brownie With chocolate sauce and vanilla bean ice cream GF/V	9

Please ask your server for today's vegan dessert option

Please make your server aware of any dietary requirements or allergies. they will be happy to take you through your options. Where (*VG) or (*GF) is shown, this dish can be made vegan or Gluten Friendly. Whilst every effort is made to remove specified allergen ingredients from within our dishes, we do work in a busy, open kitchen environment and therefore we cannot guarantee that all risk of cross-contamination has been removed. During busy times we may be unable to undertake changes or substitutions. Thank you for your understanding.

WiFi: RWGN-Guest
Password: Rutlandnursery123!

SCAN FOR ALLERGY INFORMATION