



THE VIEW

MONDAY - SUNDAY 12.00 - 15.00 / 18.00 - 21.00

STARTERS	SMOKED TROUT PÂTÉ, SOURDOUGH <small>GFO</small>	11
	ASPARAGUS, POACHED EGG, MUSTARD DRESSING <small>DFO V VEO</small>	11.5
	HAM HOCK TERRINE & PICCALILLI <small>DFO</small>	11.5
	FISH CAKE, SPINACH & HERB BEURRE BLANC <small>GFO</small>	10
STARTERS/MAINS	<small>DISCUSS ALLERGIES WITH YOUR SERVER</small> SEASONAL SOUP, CRUSTY BREAD & BUTTER <small>GFO DFO V VEO</small>	5/10
	CHEF'S SEASONAL SALAD A WEEKLY CHANGING SALAD USING THE BEST PRODUCE FROM OUR KITCHEN, MARKET & ESTATE.	8/18
MAINS	BREADED CHICKEN, WARM POTATO SALAD TARRAGON & DIJON VINAIGRETTE	20
	PEA, MINT & WILD GARLIC RISOTTO <small>GF V</small>	17
	SPRING LAMB RACK, CONFIT LEEKS, JERSEY ROYALS** <small>GF</small>	33
	TROUT, SAMPHIRE, CRUSHED NEW POTATOES <small>GF</small> LEMON BUTTER SAUCE	25
	FISHERMAN'S CATCH OF THE WEEK <small>DISCUSS ALLERGIES WITH YOUR SERVER</small> PLEASE ASK OUR TEAM FOR THIS WEEKS SELECTION	24
AVAILABLE SUNDAY'S	STRIP LOIN BEEF, ROAST POTATOES, SPRING GREENS, YORKSHIRE PUDDING & GRAVY <small>GFO DFO</small>	26
	HONEY ROAST GAMMON, ROAST POTATOES, SPRING GREENS, YORKSHIRE PUDDING & GRAVY <small>GFO DFO</small>	20
	ROAST CHICKEN FOR 2, ROAST POTATOES, SPRING GREENS, YORKSHIRE PUDDING & GRAVY <small>GFO DFO</small>	22.5
STEAKS	8OZ SIRLOIN ** <small>GFO DFO</small>	35
	6OZ FILLET** <small>GFO DFO</small>	40
STEAKS FOR 2	32OZ BONE IN RIB** <small>GFO DFO</small>	37.5
	16OZ CHATEAUBRIAND ** <small>GFO DFO</small> ALL STEAKS ACCOMPANIED BY CHIPS, WATERCRESS & TOMATO	42.5
SAUCES	PEPPERCORN, BLUE CHEESE, MUSHROOM <small>GFO</small>	5
SIDES	SPRING VEGETABLES, ROAST GARLIC & PARSLEY <small>V VEO GF DFO</small>	5
	POTATOES - CHIPS, MASH OR NEW <small>V VEO GFO DFO</small>	5
	MIXED LEAVES, HONEY & MUSTARD VINAIGRETTE <small>V VEO GFO DF</small>	4
	LEEK GRATIN <small>V</small>	7
	RAREBIT CAULIFLOWER CHEESE <small>V</small>	7
	ROAST HISPI CABBAGE <small>GF DFO V VEO</small>	6
PUDDINGS	STICKY TOFFEE PARKIN, VANILLA ICE-CREAM, TOFFEE SAUCE <small>V</small>	10
	RHUBARB & ELDERFLOWER, PANNACOTTA <small>V GFO</small>	10
	CHOCOLATE MOUSSE, SEA SALT, CARAMEL <small>V</small>	9
	3 SCOOP ICE-CREAM OR SORBET <small>GFO DFO V VEO</small>	6
	THECOURTYARD DAIRY 3 CHEESE PLATE, ACCOMPANIMENTS <small>V</small>	15

* PER PERSON PRICING. MINIMUM ORDER OF TWO PER TABLE
** EXCLUDED FROM ALL PROMOTIONS

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED. 100% SHARED FAIRLY AND EVENLY ACROSS OUR AMAZING TEAM.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE. PLEASE SPEAK TO A MEMBER OF OUR TEAM BEFORE PLACING YOUR ORDER TO DISCUSS YOUR NEEDS.

GF - FREE FROM GLUTEN CONTAINING INGREDIENTS | **GFO** - MODIFIED TO BE MADE WITHOUT GLUTEN CONTAINING INGREDIENTS | **V** - VEGETARIAN **DF** - FREE FROM DAIRY CONTAINING INGREDIENTS | **DFO** - MODIFIED TO BE MADE WITHOUT DAIRY CONTAINING INGREDIENTS | **VE** - VEGAN | **VEO** - MODIFIED TO BE MADE VEGAN FRIENDLY

OUR FOOD IS PREPARED IN A KITCHEN WHERE COMMON ALLERGENS, INCLUDING NUTS, GLUTEN, AND DAIRY, ARE PRESENT. WE TAKE PRECAUTIONS TO PREVENT CROSS-CONTAMINATION, BUT WE CANNOT GUARANTEE THAT ANY PRODUCT IS ENTIRELY ALLERGEN-FREE.