

A La Carte

MENU

SIDES

Creamed Potato Mash (V)	4.50
Seasonable Vegetables (Ve)	4.50
View 94 Potato Chips (Ve)	4.50
Sweet Potato & Spinach Gratin (V)	5.00
Pear, Blue Cheese & Candied Walnuts (V)	4.90

BRUNCH

SAT 10.30AM-4PM | SUN 10.30AM-5pm

A selection of innovative and exciting fusion food. Book ahead to get a table upstairs by the window for some excellent views of the river.

SUNDAY ROAST

12am -5pm

British Roast Of The Day Served W/ Duck Fat Roast Potatoes*

CHICKEN	17.00
LAMB	19.00
BEEF	21.00
Seasonal Vegetables, Tomatoes & Grape Chutney & Red Wine Jus	5.00
Macaroni cheese	3.50

AFTERNOON TEA

MON-SUN 12pm-5pm

Pre-bookings only

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal. (V) Vegetarian, (VE) Vegan, (N) Contains nuts, (Gf) Gluten free

*Ask waiter for the available options

A 12.5% discretionary service charge will be added to your bill.

view⁹⁴

Restaurant | Bar | Terrace

A La Carte

MENU

Assorted Warm Bread Served With Butter or Olive Oil per person **1.75**

STARTERS

Soup Of The Day* **6.50**

Beetroot & Vodka Cured Sea Trout W/ Pickled Cucumber **9.50**

Seared Scallops, Chervil Root Purée, Beetroot Emulsion & Pancetta **10.20**

Oat - Salmon, Heritage Beetroot & Dill Cream **9.00**

Steak Tartare, Shallot Ketchup, Quail Egg Yolk & Caper Berries **9.90**

Marinated Chicken Roulade, Asparagus Spears & Parsnip Puree **8.50**

Green Beans & Okra Potato Cakes W/ Cauliflower & Mangetout Stir-Fry (Ve) **7.20**

MAINS

Trio Of Seared Scallop, King Prawn & Calamari In A Red Curried Sauce W/ Potato & Thyme Rosti **18.00**

Pan-Fried Catch Of The Day W/ Saffron Risotto, Sussex Chorizo & Chervil Velouté **17.00**

Trenchmore Farm Wagyu Bavette Steak, W/ Grilled Portobello Mushroom & Slow Roast Plum Tomato Served W/ Chips* **20.00**

Roasted Herb Rack Of Lamb, Parmesan Chive Polenta, Black Cabbage & Apple Purée **19.00**

Pan-Fried Barbary Duck Breast W/ Mulled Wine Poached Pears, Dark Chocolate & Homemade Tomato Relish **17.00**

Pressed Organic Chicken Stuffed W/ Wild Mushrooms W/ Poached Grapes, Roast Walnut, Bitter Leaves & Chicken Aioli **16.50**

Homemade Chestnut Gnocchi, Wild Mushrooms, Confit Egg Yolk W/ Truffle, Fontina & Sage Butter Sauce (V) **15.00**

View - Black Angus Steak/Chicken Burger, Bourbon Relish, Lettuce, Pickles, Tomato, Onion, Served W/Beef Dripping Chips* **15.00/13.00**

Cabbage Rolls W/ Seasonal Vegetables, Plantain Drops & Passion Fruit Jus (Ve) **12.50**