


The View

MODERN BRITISH FOOD INSPIRED BY FRENCH CUISINE USING SEASONAL FRESH INGREDIENTS, PREPARED AND COOKED IN OUR OPEN KITCHEN




For the table

Stone baked baguette 
Café de Paris butter, truffle oil
(MI / M / G) Kcal 678
£6.50

Mixed olives 
Sicilian olives
Kcal 369
£5.50




Starters


Inca tomato and red pepper soup 
Basil plant cream, crispy basil
(G / C) Kcal 251
£8.00

Dorset crab
Compressed watermelon, cucumber ketchup
(CR / E / M / SD) Kcal 368
£14.00

Potted pork rilette
Apple cider chutney, course grain mustard
(G / M / SD) Kcal 542
£11.00

Heritage beetroot and chicory 
Pink grapefruit, chèvre goat's cheese
(SD / MI) Kcal 261
£11.00


Smoked duck breast
Rocket, parmesan, orange, blackberry vinaigrette
(G / E / MI / M) Kcal 334
£14.00

Wild mushroom bon bon 
Garlic and truffle plant-based mayonnaise
(G) Kcal 516
£11.00



To share


Charcuterie board
Cured meats, chutney, baguette
(G / SD) Kcal 1681
£19.00

Baked camembert 
Sweet chilli jam, baguette
(G / MI / SD) Kcal 1274
£19.00




Salads

Caesar
Baby gem, croutons, hard cheese, anchovies
(G / F / S / E / MI) Kcal 685
£11.00

Superfood 
Fregola, fennel, orange, pomegranate, sunflower seeds
(G / N) Kcal 664
£12.00

Add grilled English label chicken breast Kcal 277 £7.00
Add smoked salmon (F) Kcal 277 £11.00
Add halloumi Kcal 723 £7.00 

 Vegetarian |  Vegan

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

CONTAINS:

C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin
N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering. An average adult needs 2000 Kcal per day. Caloried needs vary.



Burgers

Double burger
Seeded bun, double patty, bacon, Comté cheese, onion rings, chips
(G / F / S / E / MI / M / SE / SD) Kcal 1113
£20.00

Double Oxford blue burger
Seeded bun, double patty, bacon, blue cheese, onion rings, chips
(G / F / S / E / MI / M / SE / SD) Kcal 1284
£21.00

Add slow cooked bourbon glazed beef brisket (100g)
(M) Kcal 292 £6.00

Double chicken burger
Seeded bun, double chicken burger, Comté cheese, chili jam, onion rings, chips
(G / MI / SE) Kcal 834
£20.00


Triple burger upgrade
Beef burger (SD) Kcal 174 £5.00
Chicken burger (G) Kcal 173 £5.00



Signature mains

Rump of lamb & braised shoulder
Dauphinoise potatoes, petits pois a la française, Roquefort blue cream, red wine jus
(G / E / MI / C / SD) Kcal 775
£24.00

Baked monkfish
Puy lentils, capers, meunière sauce, herb pureé
(G / F / C / MI) Kcal 636
£25.00

Spinach potato gnocchi 
Roquefort blue and truffle cream
(MI) Kcal 755
£22.00

Corn fed chicken
Chicken breast and leg, garlic Lyonnaise potatoes, sweetcorn pureé, broad beans, Vermouth cream
(S / E / MI / SD) Kcal 1037
£22.00

Beef shin, wild mushroom fricassee
Horseradish mash, Dijon jus and parsley oil
(G / E / MI / C / M / SD) Kcal 486
£24.00

Nero linguine and king prawns
Garlic, parsley and lemon velouté
(G / CR / MO / CR / MI / SD) Kcal 778
£25.00



Steaks

Hanger steak 227g (served medium)
Portobello mushroom, tomato, pea shoots, chips
(S / M) Kcal 731
£22.50


Sauces
Green peppercorn (MI / SD) Kcal 185 £3.00

Sirloin (284g)
Portobello mushroom, tomato, pea shoots, chips
(S) Kcal 894
£33.00

Béarnaise (E / MI) Kcal 226 £3.00



Stone baked French inspired 12” pizza

Heritage tomato 
Tomato sauce, mozzarella, basil
(G / S / MI) Kcal 782
£18.00


Beef brisket and red onion
Béchamel sauce, mozzarella, tarragon
(G / S / MI) Kcal 1006
£19.00


Chèvre goat's cheese, chilli jam
Tomato sauce, mozzarella, truffle, honey
(G / S / MI / SD) Kcal 1030
£19.00


Serrano ham and wild mushroom
Tomato sauce, mozzarella, rocket
(G / S / MI) Kcal 997
£20.00




Plant based

Fregola and sautéed patty pan 
Wild mushrooms, asparagus
(G) Kcal 371
£21.00


Plant based burger 
Linseed bun, beetroot burger, chips, onion marmalade, vegan mayonnaise
(G / SD) Kcal 780
£17.00


Fricassee of white beans 
Fennel, plant cream, charred spring onion
(SD) Kcal 955
£20.00


Vegan pizza 
Heritage tomatoes, vegan mozzarella
Kcal 845
£18.00




Sides


Sautéed spinach and nutmeg 
Kcal 92
£4.00

French beans, confit garlic 
Kcal 64
£4.00

Tenderstem broccoli 
Kcal 61
£5.00


Rosemary salted chips 
Kcal 270
£5.00


Truffle and parmesan chips
(MI) Kcal 288
£6.00


Giant onion rings 
(G) Kcal 481
£6.00




Desserts


Peach crème brûlée 
Madeleine biscuits
(G / E / MI) Kcal 454
£9.00

Raspberry mille feuille 
Vanilla crème patissiere
(G / N / E / MI) Kcal 798
£9.00

Chocolate fondant 
Plant-based vanilla ice cream
(G / S) Kcal 553
£10.00

Tart au citron 
Preserved red berries
(G / E / MI / SD) Kcal 497
£9.00

Cherry clafoutis cheesecake 
Crème fraîche
(G / SD / E / MI) Kcal 516
£9.00

Ice creams and sorbet 
Please ask a member of the team
(MI) Kcal 467
£6.00



Local and French cheese selection

Miller's artisan biscuits and pear chutney (G / MI / E / SD)
Choose three types Kcal 1111 £10.00 All six to share Kcal 2214 £18.00


Bresse Bleu 
French blue cheese
(MI)

Bath Soft Cheese 
Soft cheese
(MI)

Oxford Blue 
Blue cheese
(MI)

Double Gloucester 
Cheddar cheese
(MI)

Camembert 
French soft cheese
(MI) Kcal 262

Cerney Ash 
Local goats cheese
(MI)

White wine

AROMATIC & FRUITY DRIVEN

S Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

🍷 £9.25 🍷 £13 🍷 £38.50

V Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

🍷 £47

V Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

🍷 £31

V Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

🍷 £31

FRUITY & RIPE

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

🍷 £8.50 🍷 £12 🍷 £35

V Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

🍷 £48

LIGHT & FRESH

V Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

🍷 £8.75 🍷 £12.50 🍷 £36.50

V Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

🍷 £8.25 🍷 £11.50 🍷 £34

V La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

🍷 £62

V Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

🍷 £7.25 🍷 £10 🍷 £29.50

V Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

🍷 £9 🍷 £13.25 🍷 £38

Sustainable wines S

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.

Red wine

RICH & BOLD

Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

🍷 £8.40 🍷 £11.75 🍷 £34.50

Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

🍷 £8.85 🍷 £13 🍷 £37

S V Esquinas de Argento Malbec

MENDOZA, ARGENTINA

This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.

🍷 £11.50 🍷 £16.50 🍷 £48

S V Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

🍷 £45

S V Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

🍷 £45

ROUNDED & BALANCED

Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

🍷 £44

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

🍷 £8.60 🍷 £12.25 🍷 £36

V Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

🍷 £31

Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

🍷 £7.75 🍷 £11.25 🍷 £32.50

Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

🍷 £66

LIGHT RED FRUITS

V Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

🍷 £41

V El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

🍷 £7.25 🍷 £10 🍷 £29.50

Rosé

S Château de Berne Esprit IGP Mediterranée Rosé

PROVENCE, FRANCE

Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.

🍷 £9.40 🍷 £12.25 🍷 £35.50

V Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.

🍷 £7.25 🍷 £10 🍷 £29.50

S Ultimate Provence AOP Cotes de Provence

PROVENCE, FRANCE

The beauty of this wine extends from the bottle to the contents. Layers of raspberry and strawberry fruits on the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but with enough roundness to also enjoy on its own.

🍷 £52

Dessert wine

Warre's Heritage Ruby Port

DOURO, PORTUGAL

This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.

🍷 £4 🍷 £6.25 🍷 750ml £42

Royal Tokaji Late Harvest

TOKAJ, HUNGARY

Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.

🍷 £4.75 🍷 £8.75 🍷 500ml £43

🍷 50ml 🍷 100ml

Champagne

S V Champagne Palmer Brut Reserve

CHAMPAGNE, FRANCE

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche.

🍷 £14 🍷 £61

S V Champagne Palmer Rosé

CHAMPAGNE, FRANCE

Intense and spicy with red berry aromas followed by blackcurrants and redcurrants, topped with vanilla and cinnamon.

🍷 £14.50 🍷 £64

S V Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

🍷 £77

Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

🍷 £81

Sparkling

V Silver Reign Brut

KENT, ENGLAND

Fun, moreish sparkling wine, made from a blend of grape varieties using the Charmat method (like Prosecco), with mouth-watering notes of pear, apricot, lime and elderflower.

🍷 £9 🍷 £51

V Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

🍷 £8.25 🍷 £38.50

V Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

🍷 £8.25 🍷 £38.50