

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 🍷
Netherend butter, olive oil, balsamic
(G / SD / MI) Kcal 678
£6.50

Mixed olives 🌸
Sicilian olives
Kcal 369
£5.50

Starters

Pea, mint and courgette soup 🌸
Crumbled vegan feta, lemon oil
(G) Kcal 269
£8.00

Smoked salmon
Horseradish crème fraîche
(G / F / MI) Kcal 403
£13.00

Pressing of ham hock
Puy lentils, Dijon mustard emulsion
(G / E / C / M / SD) Kcal 454
£11.00

Grilled asparagus
Crispy prosciutto, poached egg, hollandaise sauce
(G / S / E / MI / SD) Kcal 340
£11.00

Calamari
Garlic and lemon mayonnaise
(G / MO / S / E) Kcal 552
£12.00

Terrine of avocado and basil 🌸
Heritage tomatoes, aged balsamic
(S / SD) Kcal 251
£12.00

To share

Charcuterie board
Cured meats, chutney, baguette
(G / SD) Kcal 1685
£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 / E / S / MI / SD / M) Kcal 711
£12.00

Greek 🍷
Feta, tomatoes, olives, cucumber, gem lettuce, peppers, onion
(MI / SD) Kcal 664
£12.00

Add grilled chicken breast Kcal 277 £8.00
Add smoked salmon (F) Kcal 393 £11.00
Add halloumi (MI) Kcal 397 £8.00 🍷

🍷 Vegetarian | 🌸 Vegan

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 / S / E / MI / M / SE / SD) Kcal 1125
£20.00

Double Roquefort burger
Seeded bun, double patty, bacon, blue cheese, onion rings, chips
(G / S / E / MI / M / SE / SD) Kcal 1288
£21.00

Add slow cooked bourbon glazed pulled pork (100g)
(M) Kcal 217 £6.00

Double chicken burger
Seeded bun, double chicken burger, Comté cheese, chilli jam, onion rings, chips
(G / S / E / MI / M / SE / SD) Kcal 946
£20.00

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

Signature mains

Rump of lamb
Gratin potato, petits pois à la française, Roquefort blue cream, red wine jus
(G / E / MI / C / SD) Kcal 794
£28.00

Seared sea bass, king scallops
Pea croquettes, sauce vierge
(MO / F / MI) Kcal 695
£28.00

Corn fed chicken and confit leg
Lyonnaise potato, sweetcorn purée, Vermouth and spring onion cream
(MI / C / SD) Kcal 1006
£22.00

Confit pork belly
Pommes Anna, fennel, pineapple jus
(G / S / MI / SD) Kcal 821
£22.00

Steaks

Bavette (227g) (served medium)
Kcal 726
£28.00

Sirloin (284g)
Kcal 876
£32.00

Fillet (227g)
Kcal 567
£42.00

Côte de boeuf (900g)
Limited availability
Kcal 1752
£59.00

All steaks are served with a Portobello mushroom, beef tomato and salted chunky chips.

Add a complimentary sauce of your choice
Peppercorn (MI) Kcal 85 Béarnaise (G / S / E / MI) Kcal 133 Blue cheese (SD) Kcal 155

Stone baked French inspired 12” pizza

Gluten free bases and vegan style mozzarella are available on request

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

Beef bolognese
Tomato sauce, mozzarella, tarragon
(G / S / MI / SD) Kcal 986
£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 / SD) Kcal 997
£20.00

Plant based and vegetarian

Risotto of sautéed girolles 🍷
Asparagus, hard cheese, truffle oil
(MI / SD) Kcal 991
£22.00

Provençal vegetable tart 🌸
Rocket, sweet pepper vinaigrette
(G / M / SD) Kcal 755
£19.00

Beetroot potato gnocchi 🍷
Roquefort blue cream sauce
(G / E / MI / SD) Kcal 852
£22.00

Fricassee of white beans 🌸
Asparagus, herb oil
(SD) Kcal 984
£20.00

Sides

Sautéed spinach and nutmeg 🌸
Kcal 89
£4.00

French beans, confit garlic 🌸
Kcal 61
£4.00

Tenderstem broccoli 🌸
Kcal 58
£5.00

Rosemary salted chunky chips 🌸
Kcal 270
£5.00

Truffle and parmesan chips
(MI) Kcal 288
£6.00

Giant onion rings 🌸
(G) Kcal 481
£6.00

Desserts

Crème brûlée 🍷
Madeleine biscuits
(G / E / MI) Kcal 454
£9.00

Raspberry mille-feuille 🍷
Raspberry sorbet
(G / E / MI) Kcal 332
£9.00

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

Profiteroles 🍷
Crème pâtissière
(G / P / N / S / E / MI / SE / SD) Kcal 583
£9.00

Banana bavaois 🍷
Toffee popcorn, liquid toffee
(G / S / E / MI / SD) Kcal 987
£10.00

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 🍷
(MI)

Oxford Blue 🍷
(MI)

Double Gloucester 🍷
(MI)

Camembert 🍷
French soft cheese
(MI)

Cerney Ash 🍷
Local goat’s 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.

🍷 £9.75 🍷 £13.50 🍷 £39

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.

🍷 £48

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.

🍷 £32

V Monte Clavijo Rioja Blanco

RIOJA, SPAIN

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

🍷 £32

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.

🍷 £9 🍷 £12.50 🍷 £36

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.

🍷 £49

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.

🍷 £9.25 🍷 £13 🍷 £37

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.

🍷 £8.75 🍷 £12 🍷 £35

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.

🍷 £63

V Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

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

🍷 £7.75 🍷 £10.50 🍷 £31

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.

🍷 £9.50 🍷 £13.75 🍷 £39

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.

🍷 £8.90 🍷 £12.25 🍷 £35

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.

🍷 £9.35 🍷 £13.50 🍷 £38

S V Zuccardi Barzoz Malbec

MENDOZA, ARGENTINA

Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red and black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish.

🍷 £12 🍷 £17 🍷 £49

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.

🍷 £46

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.

🍷 £46

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.

🍷 £45

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

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

🍷 £9.10 🍷 £12.75 🍷 £37

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.

🍷 £32

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.

🍷 £8.25 🍷 £11.75 🍷 £33

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.

🍷 £67

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.

🍷 £42

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.

🍷 £7.75 🍷 £10.50 🍷 £31

English

V Silver Reign Brut

KENT, ENGLAND

Moreish English sparkling, made using the Charmat method (like Prosecco), with notes of pear, lime and elderflower.

🍷 £9.40 🍷 £52

Chapel down Rosé

KENT, ENGLAND

Ripe and fruity rosé, with delicate summer pudding notes of stewed raspberry, strawberry and blackberry.

🍷 £45

Balfour Liber Bacchus

KENT, ENGLAND

Textured and complex, with flavours of elderflower, hedgerow and cedar wood and a spicy finish.

🍷 £43

Rosé

S Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Refreshing, uncomplicated rosé featuring cranberries, strawberries and peaches plus a fragrance of southern French herbs.

🍷 £9.90 🍷 £12.75 🍷 £36

V Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

Fruity, raspberryish rosé from Pinotage grapes. A mouthful of juicy watermelon and red berries.

🍷 £7.75 🍷 £10.50 🍷 £31

S Wispering Angel

PROVENCE, FRANCE

Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes..

🍷 £60

Champagne

S V Champagne Bonnet Grand Reserve Brut

CHAMPAGNE, FRANCE

Well-structured Champagne blend, with floral perfumes followed by lemon, grapefruit and red apple on the palate.

🍷 £14.40 🍷 £62

S V Champagne Bonnet Perle Rosé

CHAMPAGNE, FRANCE

Delightful pink Champagne, with raspberry, redcurrant and almond notes, from vineyards famous for sparkling rosé.

🍷 £14.90 🍷 £65

S V Pommery Brut Royal NV

CHAMPAGNE, FRANCE

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

🍷 £79

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.

🍷 £82

Sparkling

V Vaporetto Prosecco NV

VENETO, ITALY

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

🍷 £8.65 🍷 £39.50

V Vitelli Prosecco Rosé NV

VENETO, ITALY

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

🍷 £8.65 🍷 £39.50

Dessert wine

🍷 50ml 🍷 100ml

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.

🍷 £5 🍷 £6.75 🍷 750ml £43

Grand Tokaji Late Harvest

TOKAJ, HUNGARY

This Late harvest Tokaji offers notes of orange, lime, honey, and raisins. The palate features pear, quince, and tropical fruits, with a perfect balance of sweetness and 123g/L residual sugar.

🍷 £5 🍷 £9.25 🍷 500ml £44