

HOT BEVERAGE SELECTION ILLY COFFEE



SPECIALITY COFFEE
AMERICANO
ESPRESSO
HOT CHOCOLATE
ILLY CAFETIERE

REGULAR **£2.7** LARGE **£2.9**
 REGULAR **£2.4** LARGE **£2.6**
 SINGLE **£2** DOUBLE **£2.6**
 REGULAR **£2.7** LARGE **£2.9**
 FOR ONE **£2.2** FOR TWO **£3.6**

DAMMANN TEAS (TEA BAGS)



POT OF TEA FOR ONE **£2.6** FOR TWO **£3.6**

English Breakfast, Earl Grey, Camomile, Peppermint,
 Chinese Gunpowder Green Tea, Nuits D'ete Red Fruit Infusion

All of our hot beverages are prepared & served with semi skimmed milk. If you would prefer an alternative, we also provide soya & coconut milk upon request. Please ask your server.

MORNING BITES

Available 10:00am until 11:30am

BACON BAP £4

Three rashers of our grilled back bacon served in a toasted brioche bap

SAUSAGE BAP (V on request) £4

Two of our grilled Cumberland sausages served in a toasted brioche bap

BREAKFAST BAP £6

Three rashers of our grilled back bacon, Grilled Cumberland sausage with a runny fried egg served in a toasted brioche bap

FRESHLY BAKED CROISSANT (V) £3.5

Two freshly baked croissants served with butter and Tiptree preserve

SMASHED AVOCADO (V on request) £7

served on a toasted malted bloomer with baby watercress

SMOKED SALMON £9

served with scrambled eggs on a toasted malted bloomer with baby watercress

SANDWICHES (GF available)

Available on white or malted bloomer and served with a side salad and ready salted crisps

POACHED SALMON £7.5

spring onion, mayonnaise and watercress

CURRIED SMASHED CHICKPEA (V) £6

watercress

MATURE CHEDDAR (V) (GF on request) £6

onion chutney

EGG MAYONNAISE (V) £6

beef tomato and black pepper

PRAWN AND AVOCADO £7.5

smoked paprika mayonnaise

SALT BEEF £6.5

horseradish mayonnaise and crisp fried onions

PANINIS

served with a side salad and ready salted crisps

HONEY ROAST HAM £8

Milano salami and mature cheddar

TUNA £7.5

tomato, spring onion and buffalo mozzarella

DEEP FRIED TOFU (V) £7

tomato, roasted pepper and vegan pesto

FOOD ALLERGIES & INTOLERANCES

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

● Dairy Free ● Vegan ● Gluten Free ● Vegetarian

LIGHT MEALS

SOUP OF THE DAY (V) (GF) (GF available) £6

Served with freshly baked rolls and butter

JACKET POTATO (V) £7.5

Freshly baked jacket potato and side salad with a filling of your choice

Mature Cheddar (V) | Prawn and Smoked Paprika Mayo | Plain (V)

Vegan Cheese (V) | Tuna, Tomato and Spring Onion | Smashed Avocado (V)

Add extra topping for £1.5

BBQ GLAZED CHICKEN TENDERS £7.5

Deep fried breaded chicken served with roquette and garlic aoli

BATTERED CALAMARI £8

Served with garlic aoli and lemon

SALADS

CAESAR SALAD (V) (GF) (GF available without dressing) £8

Cos lettuce, anchovy, garlic ciabatta croutons, Caesar dressing and shaved parmesan

ADD ON £3

Chicken
 Smoked Salmon

CLASSICS

COD AND CHIPS £13

Battered cod fillet, thick cut chips, mushy peas and tartare sauce

8OZ ANGUS BEEF BURGER £12

Served with a brioche bap, the Views smoked tomato chutney, gem lettuce, gherkin and beef tomato, skinny fries and seasoned coleslaw

ADD ONS £1.5

Stilton
 Mature Cheddar
 Grilled Back Bacon
 Onion Rings
 Halloumi

BREADED CHICKEN TENDERS BURGER £12

served with a brioche bap, the Views smoked tomato chutney, gem lettuce, gherkin and beef tomato, skinny fries and seasoned coleslaw

ADD ONS £1.5

Stilton
 Mature Cheddar
 Grilled Back Bacon
 Onion Rings
 Halloumi

PLOUGHMAN'S £12

Honey roast ham and salami or mature cheddar, dressed salad, cucumber, tomato, gherkin, Branston pickle, coleslaw, apple and a warm baguette

LEMON & HERB CHICKEN AND CHORIZO KEBAB £14

Marinated chicken and chorizo kebab served with roasted vegetables, flatbread tzatziki and cherry tomato salad

8oz CASTERBRIDGE RIB EYE STEAK (V) (GF) (GF available) £21

Award winning maize fed, dry aged west country ribeye of beef with a deeply rich and intensive flavour, served with thick cut chips, saute garlic mushrooms, roasted vine tomatoes, baby watercress

ADD A SAUCE £1.5

Peppercorn
 Blue Cheese
 Garlic Butter

SEAFOOD SHARER £25

Smoked mackerel pate, Kilhorne Bay scampi, battered calamari and garlic fried king prawn served with skinny fries, garlic ciabatta, lemon dressed side salad and dips

PIZZA

THREE CHEESE (V) £11

Wood fired three cheese pizza with red onion chutney, roasted garlic oil and roquette

PEPPERONI £11

Stone baked pepperoni pizza with chilli oil and a parmesan salad

CURRY (GF available)

served with basmati rice, grilled naan, mini poppadoms and mango chutney

CHICKEN JALFREZI £13

CHICK PEA, SPINACH & SWEET POTATO CURRY (V) £13

THAI GREEN CHICKEN CURRY £13

SIDES

THICK CUT CHIPS (V) £3.5

SKINNY FRIES (V) £3.5

CHEESY FRIES (V) £4

HALLOUMI FRIES (V) £4

ROASTED MEDITERRANEAN VEGETABLES (V) £4

SIDE SALAD (V) £3.5

BATTERED ONION RINGS (V) £3.5

GRILLED GARLIC CIABATTA (V) £4

BUTTERED NEW POTATOES (V) £3

SWEET & SAVORY TREATS

CAKE OF THE DAY £3.5

Your choice from our Vista Bar Cake Selection

COFFEE AND CAKE £5

Your choice of coffee and cake from our Vista Bar Cake Selection

TEA CAKES £2.5

Served with butter

COFFEE AND TEA CAKES £4

Served with butter

BELGIAN WAFFLE (V) £7

Served warm with dairy vanilla ice cream, fresh strawberries and chocolate sauce

DAIRY ICE CREAM (V) (GF) £5

Three scoops of luxurious dairy ice cream.

Choose from: vanilla, chocolate, strawberry and mint chocolate

VEGAN APPLE PIE (V) £7

Served with vanilla ice cream

CREAM TEA (V) (GF) (GF available) £6

Available between 2pm-5pm daily

Warm sultana scones, Cornish clotted cream, Tiptree preserve and a pot of tea or coffee

THE SWEET AND SAVOURY TREAT £25 FOR TWO

Available between 1pm-4pm, Monday to Friday (GF) (GF available)

Your choice of four of our Homemade Scones including:

Sultana, served with Tiptree preserve and Cornish Clotted Cream or Cheddar and Apple, served with Red Onion Chutney and Cream Cheese

Next, make your choice of two of our flavour packed sandwich options including:

Poached Salmon with spring onion, mayonnaise and watercress, Curried Smashed Chickpea with watercress, Mature Cheddar with onion chutney, Egg Mayonnaise with beef tomato and black pepper, Prawn and Avocado with smoked paprika and mayonnaise and Salted Beef with horseradish mayonnaise and crisp fried onions. All served on white or malted bloomer

Next, choose two slices of our Vista Cake of the Day

Ask one of our team about today's selection

Finally, make your choice of our Illy Coffee or DAMMANN Frères Tea including:

English Breakfast, Earl Grey, Camomile, Peppermint, Chinese Gunpowder Green Tea or Nuits D'ete Red Fruit Infusion

With two glasses of Prosecco £35 FOR TWO

● Dairy Free ● Vegan ● Gluten Free ● Vegetarian

DRAUGHT BEER & CIDER

	ABV	PINT	1/2 PINT
BECKS VIER	4.0%	£4.2	£2.2
STELLA ARTOIS	4.8%	£4.4	£2.3
BODDINGTONS	3.5%	£4	£2.1
GUINNESS	4.1%	£4.9	£2.5
MAGNERS	4.5%	£4.2	£2.2

BOTTLED ALCOPOPS, BEER & CIDER

	ABV	MEASURE	
BUDWEISER PROHIBITION	0.0%	330ML	£3
BUDWEISER	4.8%	330ML	£3.9
CORONA	4.5%	330ML	£3.9
GOOSE ISLAND IPA	5.9%	355ML	£4.5
GUINNESS SURGER	4.1%	520ML	£4.6
BUD LIGHT	3.5%	300ML	£3.9
REKORDERLIG STRW & LIME	4.0%	500ML	£4.8
CIDRE RASPBERRY	4.0%	500ML	£4.5
PERONI	5.1%	330ML	£3.9
SHARPS DOOM BAR	4.3%	500ML	£4.8
STELLA ARTOIS CIDRE APPLE	4.5%	500ML	£4.5

VODKA

	ABV	MEASURE	
ABSOLUT ORIGINAL	40.0%	25ML	£4
SMIRNOFF RED LABEL	37.5%	25ML	£3.9
GREY GOOSE	40.0%	25ML	£5

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	ABV	MEASURE	
BOMBAY SAPPHIRE	40.0%	25ML	£4.2
BRIGHTON GIN	40.0%	25ML	£4.7
GORDON'S GIN	37.5%	25ML	£3.8
GORDON'S PREMIUM PINK DISTILLED GIN	37.5%	25ML	£4
HENDRICKS	41.4%	25ML	£4.5
PINKSTER	37.5%	25ML	£4.3
TANQUERAY GIN	43.1%	25ML	£4.2
WHITLEY NEILL	43.0%	25ML	£4.2

WHISKY - BOURBON - MALTS

	ABV	MEASURE	
BELLS BLENDED WHISKEY	40.0%	25ML	£3.8
MAKERS MARK	45.0%	25ML	£4.3
HAIG CLUB SINGLE GRAIN	40.0%	25ML	£4.9
GLENFIDDICH 12 YEAR OLD SPECIAL RESERVE	40.0%	25ML	£4.7
BULLEIT BOURBON	45.0%	25ML	£4.2
JACK DANIEL'S	40.0%	25ML	£4
JAMESON IRISH WHISKEY	40.0%	25ML	£4.2
JOHNNIE WALKER BLACK LABEL	40.0%	25ML	£4.5
LAPHROAIG 10 YEAR OLD	40.0%	25ML	£4.7
SOUTHERN COMFORT	35.0%	25ML	£3.8

COGNAC-BRANDY

	ABV	MEASURE	
COURVOISIER VS ***	40.0%	25ML	£4.2
REMY MARTIN VSOP MATURE CASK	40.0%	25ML	£4.7

RUM

	ABV	MEASURE	
CAPTAIN MORGAN WHITE RUM	37.5%	25ML	£3.8
CAPTAIN MORGAN DARK RUM	40.0%	25ML	£3.8
CAPTAIN MORGAN SPICED RUM	35.0%	25ML	£4
HAVANA CLUB 7 YEAR OLD	40.0%	25ML	£4.2
HAVANA CLUB ANJO ESPECIAL	40.0%	25ML	£3.8
MALIBU	21.0%	25ML	£3.8

TEQUILA & SAMBUCA

	ABV	MEASURE	
JOSE CUERVO ESPECIAL SILVER	38.0%	25ML	£3.5
ANTICA BLACK SAMBUCA	38.0%	25ML	£3.7
ANTICA CLASSIC SAMBUCA	38.0%	25ML	£3.5

LIQUERS

	ABV	MEASURE	
ARCHERS SCHNAPPS	18.0%	25ML	£3.5
BAILEYS IRISH CREAM	17.0%	50ML	£4.1
COINTREAU	40.0%	25ML	£3.8
DISARONNO AMARETTO	28.0%	25ML	£3.8
GRAND MARNIER	40.0%	25ML	£3.5
JAGERMEISTER	35.0%	25ML	£3.5
TIA MARIA	20.0%	25ML	£3.5

SOFTS/MIXERS

	MEASURE	
PEPSI / PEPSI MAX	330ML	£3
DRAUGHT PEPSI / PEPSI MAX	1/2 PINT	£2.3
	PINT	£3.5
DRAUGHT SCHWEPES LEMONADE	1/2 PINT	£2.4
	PINT	£3.7
BOTTLEGREEN	275ML	£3
J20	275ML	£3.1
REDBULL	250ML	£3.2
SCHWEPES CORDIAL		£0.8
LONDON ESSENCE MIXERS & JUICES	200ML	£2
LONDON ESSENCE MIXERS	200ML	£3.1
DRAUGHT DASH	DASH	£1.1
STILL/SPARKLING WATER	330ML	£2.2
STILL/SPARKLING WATER	750ML	£4.2

COCKTAILS

SPEAK TO A MEMBER OF OUR TEAM ABOUT OUR COCKTAIL LIST

WHITE

	175ML	250ML	75CL
LUIS FELIPE EDWARDS SAUVIGNON BLANC, RAPEL VALLEY, CHILE (2017/2018) A typical, zingy, fresh Sauvignon Blanc with lots of grassy, herbaceous aromas and a touch of lime sorbet, melon and passion fruit.	£5	£7	£20
CORTE VIGNA PINOT GRIGIO DELLE VENEZIE, ITALY (2017/2018) Related to the Pinot Gris grape of Alsace, which here in North West Italy produces a dry, lighter, more floral style, with racy, balanced fruit.	£5.2	£7.5	£21
CASTELBELLO BIANCO, ITALY (NV) Crisp and refreshing white wine, with subtle flavours of green apple and citrus fruit. The wine is made from mainly Trebbiano, with the majority of grapes coming from central Italy and a proportion from northern Italy.	£4.6	£6.5	£18
SOUTHERN RIVERS SAUVIGNON BLANC, MALBOROUGH (2016/2017) Fresh, grassy-gooseberry Sauvignon Blanc from the East Coast region of Marlborough, New Zealand			£24
BERRI ESTATES UNOAKED CHARDONNAY, AUSTRALIA (2017/2018) The grapes for this fresh, lemony Chardonnay are fermented and matured in stainless steel with no oak contact; the aim is to retain the fresh varietal fruit, crisp, ripe acidity and weight to produce a classic Chardonnay.	£4.9	£6.8	£19
LA CAMPAGNE VIOGNIER, PAYS D'OC, FRANCE (2017/2018) This northern Rhône variety is becoming increasingly less rare and is now firmly established in the south of France. As the vines mature, they produce wines with even more of that classic peachy-apricot flavour.			£23

RED

	175ML	250ML	75CL
MARQUÉS DE MORANO RIOJA JOVEN TINTO, SPAIN (2016/2017) A young Rioja made using the classic Tempranillo grape. Matured only a short time in oak prior to bottling, shows ripe, fresh fruit flavours.			£23
SOLSTICE SHIRAZ SICILIA, ITALY (2016) Shiraz with some new world style to it, quite light-bodied with hedgerow fruit and pepper notes.	£4.9	£6.8	£19
CASTELBELLO ROSSO, ITALY (NV) A soft, fruity red with juicy red berry fruit flavours. A blend of predominantly Sangiovese from central and southern Italy and Merlot from northern Italy	£4.6	£6.5	£19
RARE VINEYARDS MALBEC, PAYS D'OC, FRANCE (2016/2017) Velvety, overtly fruity wine with violet aromas and some spice on the palate shows.	£5.7	£8.5	£24
ÉLEVÉ PINOT NOIR, FRANCE (2016/2017) Pinot Noir grapes from vineyards in the south-west of the Languedoc Roussillon region, near the Pyrénées. Shows cherry and blueberry flavours on the soft palate, finishes with a hint of spice.			£21
LUIS FELIPE EDWARDS MERLOT, RAPEL VALLEY, CHILE (2017/2018) Bright ruby-red, this unoaked Merlot shows black and red cherry, spicy plum and blackcurrant all wrapped up in the velvety textured palate.	£5	£7	£20

ROSÉ / SPARKLING & CHAMPAGNE

	175ML	250ML	75CL
WHISPERING HILLS WHITE ZINFANDEL, CALIFORNIA (2016/2017) A beautiful deep salmon-pink coloured wine with loads of fresh summer-fruit flavours and lively acidity. Made in a medium style to appeal to a wide range of tastes.	£4.8	£6.7	£19
CASTELBELLO ROSATO (NV) Light, medium dry rosé; made from predominately Sangiovese, harvested from vineyards in central Italy, with a small amount of Merlot from more northerly vineyards.	£4.6	£6.5	£19
TAITTINGER BRUT RÉSERVE (NV) Light, delicate and elegant; dry, fresh and balanced with a green fruit and citrus character. Produced from first pressings, with up to 20% of reserve wine used to ensure consistency of style from year to year. The blend is 40% Chardonnay, 35% Pinot Noir, 25% Pinot Meunier; it receives three to four years ageing prior to release, this results in subtle hints of biscuit and brioche.			£50
IL BACO DA SELTA PROSECCO (NV) Made from grapes of the Glera variety grown in the hills of the Prosecco region; the finished wine has a little more richness to it than a Brut and is classified Extra Dry.	£6		£25