

ILLY COFFEE

SPECIALITY COFFEE	Regular £2.8	Large £3
AMERICANO	Regular £2.5	Large £2.7
ESPRESSO	Regular £2	Large £2.6
HOT CHOCOLATE	Regular £2.8	Large £3
ILLY CAFETIERE	Regular £2.4	Large £3.8

DAMMANN TEAS (TEA BAGS)

POT OF TEA	For One £2.7	For One £2.9
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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	£4.5
Three rashers of our grilled back bacon served in a toasted brioche bap	
SAUSAGE BAP	£4.5
Two of our grilled Cumberland sausages served in a toasted brioche bap	
BREAKFAST BAP	£6.5
Three rashers of our grilled back bacon, Grilled Cumberland sausage with a runny fried egg served in a toasted brioche bap	
FRESHLY BAKED CROISSANT	£3.5
Two freshly baked croissants served with butter and Tiptree preserve	
SMASHED AVOCADO	£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 Available on white or malted bloomer and served with a side salad and ready salted crisps

CHARGRILLED CORONATION CHICKEN	£7.5
salted cucumber and watercress	
HUMMUS AND AVOCADO	£7
beef tomato and roquette	
MATURE CHEDDAR	£6.5
onion chutney	
EGG MAYONNAISE	£6.5
beef tomato and black pepper	
PRAWN AND AVOCADO	£8
smoked paprika mayonnaise	
HONEY ROAST HAM AND SALAMI MILANO	£7.5
mustard mayonnaise and baby leaf	

PANINIS served with a side salad and ready salted crisps

HONEY ROAST HAM	£8
and mature cheddar	
TUNA MELT	£7.5
tuna mayonnaise, red onion and mature cheddar	
VEGAN MELT	£7
vegan cheddar, tomato, and pesto	

PIZZA

THREE CHEESE	£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	



LIGHT MEALS

MARINATED OLIVES	£2.5
GARLIC AND ROSEMARY FOCACCIA	£3
Served with balsamic dip	
CHEDDAR, ONION & PORK SAUSAGE ROLL	£4.5
Smoked cheddar, caramelised onion and pork sausage roll served with a mustard mayo dip	
SOUP OF THE DAY	£7
Served with freshly baked rolls and butter	
JACKET POTATO	£8
Freshly baked jacket potato and side salad with a filling of your choice:	
Mature Cheddar Prawn and Smoked Paprika Mayo Plain Vegan Cheese Tuna Mayonnaise Smashed Avocado	
BUTTERNUT SQUASH AND HERB ARANCINI	£7.5
Served with a tomato, red wine and chilli sauce and fresh parmesan	
WHOLE BAKED BABY CEMBERT	£8.5
Served with a grilled rosemary focaccia and red onion chutney	
BATTERED CALAMARI	£8
Served with garlic aoli and lemon	

CLASSICS

COD AND CHIPS	£13
Battered cod fillet, thick cut chips, mushy peas and tartare sauce	
8OZ ANGUS BEEF BURGER	£13
Served with a brioche bap, the Views smoked tomato chutney, gem lettuce, gherkin and beef tomato, skinny fries and seasoned coleslaw	
CHARGRILLED PIRI PIRI CHICKEN BREAST BURGER	£13
Served with a brioche bap, Cajun mayonnaise, gem lettuce, gherkin and beef tomato, skinny fries and seasoned coleslaw	
VEGAN BURGER	£12
Served with a toasted floured bap, the Views smoked tomato chutney, gem lettuce, gherkin and beef tomato and skinny fries	
HUNTERS CHICKEN	£13.5
Seasoned chicken breast wrapped in smoked bacon and topped with sticky bbq sauce and mature cheddar served with skinny fries, side salad and coleslaw	
STEAK AND ALE PIE	£14
Served with Creamed potatoes, braised red cabbage, tender stem broccoli and red wine gravy	
GRILLED SEABASS FILLET	£16
Served with king prawn linguini and spicy puttanesca sauce	
8oz RIB EYE STEAK	£23
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	£2
Peppercorn, Blue Cheese or Garlic Butter	

SALADS

CAESAR SALAD	£8
Cos lettuce, anchovy, garlic ciabatta croutons, Caesar dressing and shaved parmesan	
ADD ON	£4.5
Chicken or Smoked Salmon	
CURRY served with basmati rice, grilled naan, mini poppadoms and mango chutney	
CHICKEN TIKKA MASALA	£13
KASHMIRI LAMB	£13
THAI RED VEGETABLE	£13

SIDES

THICK CUT CHIPS	£3.5
SKINNY FRIES	£3.5
CHEESY FRIES	£4
HALOUMI FRIES	£4
SIDE SALAD	£3.5
BATTERED ONION RINGS	£3.5
GRILLED GARLIC CIABATTA	£4
BUTTERED NEW POTATOES	£3

SWEET & SAVORY TREATS

CAKE OF THE DAY	£3.5
your choice from our Vista Bar Cake Selection	
COFFEE AND CAKE	£5.5
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	
BAKED VANILLA CHEESECAKE	£7
Served with forest fruit compote	
DAIRY ICE CREAM	£5
Three scoops of luxurious dairy ice cream. Choose from: vanilla, chocolate and strawberry	
VEGAN APPLE PIE	£7.5
Served with vanilla ice cream	

CREAM TEA £6

Available between 2pm-5pm daily
Warm sultana scones, Cornish clotted cream, Tiptree preserve and a pot of tea or coffee

THE VIEW'S AFTERNOON TEA £25 FOR TWO

Available between 2pm-5pm daily
Sandwiches including Shredded gammon, gherkin and English mustard ciabatta, Smoked salmon, smashed avocado and dill on rye and Beef and homemade coleslaw brioche bap
Homemade warm fruit scone, Cornish clotted cream, Tiptree strawberry preserve
Selection of Teatime cakes
Your choice of our Iilly Coffee or DAMMANN Frères Tea

DF Dairy Free VE Vegan GF Gluten Free V Vegetarian

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



VISTA

BAR CAFÉ

DRAUGHT BEER & CIDER	ABV	PINT	1/2 PINT
BECKS VIER	4.0%	£4.4	£2.3
STELLA ARTOIS	4.8%	£4.7	£2.4
BODDINGTONS	3.5%	£4.2	£2.2
GUINNESS	4.1%	£5.2	£2.7
MAGNERS	4.5%	£4.5	£2.3

BOTTLED ALCOPOPS, BEER & CIDER	ABV	MEASURE	
BUDWEISER ZERO	0.0%	330ML	£3.1
BUDWEISER	4.8%	330ML	£4.2
CORONA	4.5%	330ML	£4.1
GOOSE ISLAND IPA	5.9%	355ML	£4.8
GUINNESS SURGER	4.1%	520ML	£4.9
BUD LIGHT	3.5%	300ML	£4.1
REKORDERLIG STRW & LIME	4.0%	500ML	£5.1
STELLA ARTOIS CIDRE	4.0%	500ML	£4.8
PERONI	5.1%	330ML	£4.2
SHARPS DOOM BAR	4.3%	500ML	£5.1
STELLA ARTOIS CIDRE APPLE	4.5%	500ML	£4.8

GIN	ABV	MEASURE	
BOMBAY SAPPHIRE	40.0%	25ML	£4.5
BRIGHTON GIN	40.0%	25ML	£4.9
GORDON'S GIN	37.5%	25ML	£4
HENDRICKS	41.4%	25ML	£4.8
PINKSTER	37.5%	25ML	£4.5
TANQUERAY GIN	43.1%	25ML	£4.5
WHITLEY NEILL RHUBARB & GINGER	43.0%	25ML	£4.5
TANQUERAY SEVILLA	41.0%	25ML	£4.5

WHISKY - BOURBON - MALTS	ABV	MEASURE	
BELLS BLENDED WHISKEY	40.0%	25ML	£4
MAKERS MARK	45.0%	25ML	£4.5
HAIG CLUB SINGLE GRAIN	40.0%	25ML	£5.1
GLENFIDDICH 12 YEAR OLD SPECIAL RESERVE	40.0%	25ML	£5
BULLEIT BOURBON	45.0%	25ML	£4.5
JACK DANIEL'S	40.0%	25ML	£4.3
JAMESON IRISH WHISKEY	40.0%	25ML	£4.4
JOHNNIE WALKER BLACK LABEL	40.0%	25ML	£4.7
LAPHROAIG 10 YEAR OLD	40.0%	25ML	£4.9
SOUTHERN COMFORT	35.0%	25ML	£4.1
MONKEY SHOULDER	40.0%	25ML	£4.9

COGNAC-BRANDY	ABV	MEASURE	
COURVOISIER VS ***	40.0%	25ML	£4.4
REMY MARTIN VS OP MATURE CASK	40.0%	25ML	£5

RUM	ABV	MEASURE	
CAPTAIN MORGAN WHITE RUM	37.5%	25ML	£4
CAPTAIN MORGAN DARK RUM	40.0%	25ML	£4
CAPTAIN MORGAN SPICED RUM	35.0%	25ML	£4.2
HAVANA CLUB 7 YEAR OLD	40.0%	25ML	£4.4
MALIBU	21.0%	25ML	£4

VODKA	ABV	MEASURE	
ABSOLUT ORIGINAL	40.0%	25ML	£4.2
SMIRNOFF RED LABEL	37.5%	25ML	£4.1
GREY GOOSE	40.0%	25ML	£5.2

LIQUERS	ABV	MEASURE	
ARCHERS SCHNAPPS	18.0%	25ML	£3.8
BAILEYS IRISH CREAM	17.0%	50ML	£4.5
COINTREAU	40.0%	25ML	£4
DISARONNO AMARETTO	28.0%	25ML	£4
PIMMS	25.0%	50ML	£4.8
TIA MARIA	20.0%	25ML	£4

SOFTS/ MIXERS	MEASURE	
PEPSI /DIET PEPSI	330ML	£3.1
DRAUGHT DIET PEPSI / PEPSI MAX	1/2 PINT	£2.4
	PINT	£3.7
DRAUGHT R.WHITES LEMONADE	1/2 PINT	£2.5
	PINT	£3.9
BOTTLEGREEN APPLE PRESSE / ELDERFLOWER PRESSE	275ML	£3.1
J20	275ML	£3.2
REDBULL	250ML	£3.3
BRITVIC CORDIAL		£0.9
BRITVIC MIXERS & JUICES	200ML	£2.1
LONDON ESSENCE TONIC S	200ML	£3.2
DRAUGHT DASH	DASH	£1.1
STILL/SPARKLING WATER	330ML	£2.4
STILL/SPARKLING WATER	750ML	£4.6

WHITE	175ML	250ML	75CL
LUIS FELIPE EDWARDS SAUVIGNON BLANC, RAPEL VALLEY, CHILE	£5.3	£7.4	£21
<i>(2017/2018) A tropical, zingy, fresh Sauvignon Blanc with lots of grass, herbaceous aromas and a touch of lime sorbet, melon and passion fruit.</i>			
CORTE VIGNA PINOT GRIGIO DELLE VENEZIE, ITALY	£5.5	£7.8	£22
<i>(2017/2018) Related to the Pinot Gris grape of Alsace, which here in North Wst Italy produces a dry, lighter, more floral style, with racy, balanced fruit.</i>			
CASTELBELLO BIANCO, ITALY	£5.1	£7.2	£20
<i>(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.</i>			
SOUTHERN RIVERS SAUVIGNON BLANC, MALBOROUGH			£25
<i>(2016/2017) Fresh, grassy-gooseberry Sauvignon Blanc from the East Coast region of Marlborough, New Zealand</i>			
BERRI ESTATES UNOAKED CHARDONNAY, AUSTRALIA	£5.8	£8.2	£24
<i>(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.</i>			
LA CAMPAGNE VIOGNIER, PAYS D'OC, FRANCE			£25
<i>(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.</i>			

RED	175ML	250ML	75CL
MARQUÉS DE MORANO RIOJA JOVEN TINTO, SPAIN			£25
<i>(2016/2017) A young Rioja made using the classic Tempranillo grape. Matures only a short time in oak prior to bottling, shows ripe, fresh fruit flowers.</i>			
SOLSTICE SHIRAZ SICILIA, ITALY	£5.1	£7.2	£20
<i>(2016) Shiraz with some new world style to it, quite light-bodied with hedgerow fruit and pepper notes.</i>			
CASTELBELLO ROSSO, ITALY	£5.1	£7.2	£20
<i>(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</i>			
RARE VINEYARDS MALBEC, PAYS D'OC, FRANCE	£6.4	£8.9	£26
<i>(2016/2017) Velvety, overtly fruity wine with violet aromas and some spice on the palate shows.</i>			
ÉLEVÉ PINOT NOIR, FRANCE			£22
<i>(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.</i>			
LUIS FELIPE EDWARDS MERLOT, RAPEL VALLEY, CHILE	£5.3	£7.4	£21
<i>(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.</i>			

ROSÉ / SPARKLING & CHAMPAGNE	175ML	250ML	75CL
WHISPERING HILLS WHITE ZINFANDEL, CALIFORNIA	£5.1	£7.2	£20
<i>(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.</i>			
CASTELBELLO ROSATO	£5.1	£7.2	£20
<i>(NV) Light medium dry rose; made from predominately Sangiovese, harvested from vineyards in central Italy, with a small amount of Merlot from more northerly vineyards.</i>			
TAITTINGER BRUT RÉSERVE			£53
<i>(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 the reserve wine used to ensure consistency of style from year to year. This blend is 40% Chardonnay, 35% Pinot Noir, 25% Pinot Meunier; it received three to four years ageing prior to release, this results in subtle hints of biscuit and brioche.</i>			
IL BACO DA SELTA PROSECCO	£7		£28
<i>(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</i>			