

W E A L D E N
— V I E W —
R E S T A U R A N T

Starters

Soup of the day (V)

Harissa chicken and couscous with apricots and preserved lemon dressing (G)

Hot smoked **salmon** with shaved fennel, citrus, olives, and dill marinated cucumber (F)

Main Courses

Cheese beef **burger** with salad garnish and fries (D, G)

Roast loin of **pork** with seasonal vegetables, roast potatoes, crackling and jus (D, G)

Spinach, panner and butternut **curry** with naan bread and pilaf rice (V) (G)

Desserts

Chocolate **torte** with honeycomb ice cream (G, D, E, N)

Pineapple **carpaccio** with rum-vanilla syrup and raspberry sorbet (Dairy and gluten free) vegan

Selection of British **cheese**, chutney, and biscuits (G, D)

Allergen information

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

(P) peanuts

(M) milk

(L) lupin

(Mol) Molluscs

(Se) Sesame seeds

(N) nuts

(S) Soya

(F) Fish

(Mu) Mustard

(G) gluten

(E) eggs

(C) crustaceans

(Ce) Celery

(SD) sulphur dioxide

- Crustaceans are aquatic animals with jointed legs and a hard shell e.g. crabs, crayfish, lobster, prawns
- Molluscs are hinged shell animals such as clams, mussels, oysters, scallops