

# The View

## Sample Menu

Harbour Heights  
LUNCH MENU

FROM 12 TO 3 PM

### SMALL PLATES & SHARERS

<b>PORK SHARING BOARD</b>	25
PORK PIES, CURED ITALIAN COPPA, SCOTCH EGGS, PORK CRACKLING, BRAMLEY APPLE CHUTNEY, SOUR DOUGH (WHEAT, GLUTEN, MILK, EGG, SULPHITES, MUSTARD)	
<b>DUCK SHARING BOARD</b>	25
DUCK LIVER PARFAIT, CONFIT DUCK CROQUETTES, SMOKED DUCK BREAST, CHERRY & ONION CHUTNEY, TOASTED FOCACCIA (GLUTEN, WHEAT, SOYA, EGG, SULPHITES, MUSTARD)	
<b>CHARCUTERIE BOARD</b>	23.5
PROSCIUTTO, SALAMI MILANO, CHORIZO, MIXED OLIVES, BALSAMIC & OLIVE OIL, BREADS (GLUTEN, WHEAT, SOYA, SULPHITES, MUSTARD)	
<b>TARIAN (V, VG)</b>	22
MARINATED ROASTED VEGETABLES, MIXED OLIVES, BALSAMIC & OLIVE OIL, HUMMUS, FOCACCIA (GLUTEN, WHEAT, SOYA, CELERY, SULPHITES)	

### HOUSE FAVOURITES

<b>DORSET ALE BATTERED HADDOCK</b>	22.5
TARTARE SAUCE, MUSHY PEA, LEMON, CHUNKY CHIPS (FISH, GLUTEN, WHEAT, EGG, MILK)	
<b>JAMAICAN JERK CHICKEN BURGER</b>	22.5
POPPY & SESAME SEED BUN, PEA MAYONNAISE, ICEBERG LETTUCE, COLESLAW, CHUNKY CHIPS (MILK, WHEAT, SESAME, EGG)	

### PASTAS

<b>BABY SPINACH &amp; RICOTTA CHEESE TORTELLINI (V)</b>	21
FRESH HERBS & LEMON SOUR CREAM, TOASTED PINE NUTS, PARMESAN (WHEAT, GLUTEN, EGGS, MILK, CELERY, SULPHITES, NUTS)	
<b>WILD MUSHROOM RAVIOLI (V)</b>	22.5
PARMESAN, FRESH HERBS, WILD MUSHROOMS, LEMON CRÈME FRAICHE, TRUFFLE (EGG, MILK, WHEAT)	

### SALADS

<b>PRAWN &amp; DORSET CRAB SALAD (V)</b>	24
CRÈME FRAICHE MARIE ROSE, KOS LEAVE, CHERRY TOMATOES, PEA SHOOT (FISH, CRUSTACEANS, MOLLUSCS, MILK)	
<b>ROASTED FREE RANGE CHICKEN CLUB SALAD (V)</b>	22.5
CRISPY BACON, FREE RANGE SOFT EGG, TOMATO, ICEBERG LETTUCE, SOUR CREAM & LEMON DRESSING (WHEAT, GLUTEN, EGG, MILK)	
<b>ROASTED MARINATED GRILLED VEGETABLES &amp; AVACADO SALAD</b>	17.5
ICE BERG LETTUCE, FOCACCIA CROUTONS, RED PEPPER DRESSING (WHEAT) (V) (VG)	

### SIDES (V) 6

FRIES	(GLUTEN)
CHUNKY CHIPS	(GLUTEN)
MIXED VEGETABLES	(MILK)
NEW POTATOES	(MILK)
MIXED SALAD	(SULPHATES)

### SANDWICHES & PANINI'S

<b>OAK SMOKED SALMON NEW YORK STYLE BAGEL</b>	18
DIJON MUSTARD & DILL CREAM CHEESE, HOUSE SALAD & KETTLE CRISPS (WHEAT, EGG, MILK, FISH, MUSTARD)	
<b>THREE CHEESE &amp; SPRING ONION, POPPY &amp; SESAME SEED BAP (V)</b>	14.5
Onion Chutney, Mini Figs, Rocket, Kettle Crisps (GLUTEN, WHEAT, MILK, EGG, CELERY, SULPHITES, SESAME)	
<b>CRISPY FISH FINGER SANDWICH</b>	16.5
TARTARE SAUCE, GHERKINS, HOUSE SALAD & KETTLE CRISPS (GLUTEN, MILK, EGG, FISH, WHEAT)	
<b>- All below served with kettle crisps &amp; house salad</b>	
<b>SMOKED HAM &amp; CHEESE PANINI</b>	19
(MILK, EGG, WHEAT)	
<b>MOZZARELLA, PESTO &amp; SUN DRIED TOMATO PANINI (V)</b>	17
(NUTS, GLUTEN, WHEAT, MILK, EGG)	
<b>CHICKEN, CHORIZO &amp; ROASTED PEPPER PANINI</b>	19.5
(WHEAT, GLUTEN, MILK, EGG)	

### PIZZA'S

<b>MARGARITA (V)</b>	17.5
TOMATO, BASIL, MOZZARELLA (WHEAT, EGGS, MILK)	
<b>VESUVIUS</b>	21.5
TOMATO, MOZZARELLA, CHILI, N'DUJA, RED PEPPERS, SALAMI, BLUE CHEESE (WHEAT, GLUTEN, MILK, SULPHITES)	

### DESSERTS

<b>CHOCOLATE &amp; SALTED CARAMEL TORTE (V)</b>	9.5
CRISP CHOCOLATE CRISTOLS, SOUR-CHERRY SHERBET  (GLUTEN, MILK, EGGS, SULPHITES, NUTS, SOYA)	
<b>MINI BRAMLEY APPLE BEIGNETS (V)</b>	9.5
FREEZE DRIED RASPBERRIES & CINNAMON ICE CREAM  (GLUTEN, MILK, EGGS)	
<b>BAKED BASQUE CHEESECAKE (V)</b>	9.5
POACHED PEARS, BLUEBERRY GRANITA AND PISTACHIO CRUMB (GLUTEN (WHEAT), MILK, EGGS, PISTACHIOS)	
<b>FRENCH CHEESE SELECTION (V)</b>	12
CHUTNEY, CRACKERS & FRESH GRAPES  (GLUTEN, OATS, BARLEY, RYE, CELERY, MILK, EGG, SULPHITES, MUSTARD, SESAME, PEANUTS)	

Please note: All our dishes may contain traces of nuts

SHOULD YOU HAVE ANY CONCERNS ABOUT FOOD ALLERGENS OR INTOLERANCES, PLEASE TALK TO A MEMBER OF STAFF.

NOTE: AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, WHICH WILL BE SHARED WITH THE WHOLE TEAM

*The View*

*Restaurant*

