

An evening with
**DAVID COYNE
& JAMES CARN**
in *The View*

Tuesday 13th
November 2018

7pm arrival

Dinner service to commence
7.30pm prompt

CRISPY ORFORD OYSTER

Pomegranate & Lime and Molasses Sourdough,
parmesan cream, cultured butter

Heart of Suffolk Distillery 'Rosie's Gin' cocktail

**GIN CURED CHALK
STREAM SEA TROUT**

Seaweed salad cream

*Grillo 'Vitesse' Sicilia Doc,
Colomba Bianca, Sicily, Italy*

BEETROOT AGNOLOTTI

Goats curd, maple roasted almonds

*Chardonnay Gran Reserva,
Vina Echeverria, Casablanca Valley, Chile*

SUCKLING PORK BELLY

Pork Rump, Jerusalem Artichoke, Truffle,
Poached quince, kohlrabi leaves

'Primivito 'Il Pumo', San Marzano, Apulia, Italy

**YUZU & WHITE CHOCOLATE
MILLE FUILLE**

'Yuzu Granita, Vermouth'

ALL SAINTS APPLE TARTE TATIN

Berton Reserve, Botrytis Semillon

£45^{·00} per person

*Why not add an arrival gin cocktail
and wine flight for £20^{·00}*

To reserve your table please
call 01284 706 777 ext 6
and speak to a member
of the View Team

*A deposit of £25^{·00} per person
is payable on booking*

