

# SPRING MENU

THE VIEW@  
WRAXALL

## LUNCH

SERVED 12 - 3PM

A MENU OF SEASONAL PLATES DESIGNED FOR SHARING AND ENJOYED FAMILY-STYLE

### FIELD & FORAGE

Corn ribs, tahini mayo **8**

Confit courgette, Whitelake goat's curd, hot honey, crispy onions **10**

Smashed potato & cucumber salad, sesame, miso and lime dressing **11**

Burrata, Isle of Wight tomatoes, black pepper crumb, balsamic **12**

Roast cauliflower, spiced carrot, tahini yoghurt, peanut serundeng **12**

Burnt leeks, romesco, toasted almonds **11**

Rigatoni, salsa verde, confit tomato, parmesan **12**

### LAND

Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **11.50**

Crispy chicken thigh, nduja mayonnaise, bone marrow leeks, stracciatella **14**

Chicken & bacon salad, sesame and soy dressing, edamame, silverskin, parmesan **15**

### SIDES

Skin on fries with Wraxall seasoning **4.50**

add on aioli **1**

Charles Dowding's garden leaves, parmesan, sun-blushed tomatoes **5.5**

### FOR THE LITTLE ONES

Kids Pizza *Margherita or Pepperoni* **8**

### DESSERTS

Waffles, vanilla ice cream, burnt butter caramel **9**

Rhubarb crème brûlée **9**

Oat & cranberry cookie with vanilla ice cream **6.50**

Brickell's ice cream pot **3**

*Vanilla bean, salted caramel, chocolate or ricotta stracciatella*

A discretionary service charge of 10% will be added to your bill if you are eating with us, 100% of which is split fairly between the team.

Bills inclusive of VAT.

Please let a member of the Wraxall Team know if you have any food allergies or dietary requirements, Allergen Information will be provided upon request.



# STEAK NIGHT

## TO START

Greek green olives **4.5**

Lievito sourdough & butter **4.5**

Hummus, za'atar, focaccia **6**

Corn ribs, tahini mayo **8**

Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **11.5**

Burrata, Isle of Wight tomatoes, black pepper crumb, balsamic **12**

Crispy chicken thigh, nduja mayonnaise, bone marrow leeks, stracciatella **14**

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## TO FOLLOW

Rigatoni, confit tomato, mozzarella, salsa verde, parmesan **18**

## STEAKS

*Air-dried Hereford beef sourced from Origin Butchers*

8oz Rump **28**

10oz Sirloin **32**

10oz Ribeye **38**

add on peppercorn sauce **2.5**

All steaks served with sun blushed tomatoes, parmesan salad, skin on fries

## SIDES

Skin on fries with Wraxall seasoning **4.5**

add on aioli **1**

Buttered greens **5**

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## DESSERTS

Rhubarb Crème brulée **9**

Brownie, feuilletine, honeycomb, vanilla ice cream **9**

Waffles, ricotta stracciatella ice cream, burnt butter caramel **9**

Brickell's vanilla bean or ricotta stracciatella ice cream, per scoop **3**

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# SUNDAY MENU

## TO START

Corn ribs, tahini mayo **8**

Smashed potato & cucumber salad, sesame, miso and lime dressing **11**

Burrata, Isle of Wight tomatoes, black pepper crumb, balsamic **12**

Roast cauliflower, spiced carrot, tahini yoghurt, peanut serundeng **12/18**

Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **11.5**

Crispy chicken thigh, nduja mayonnaise, bone marrow leeks, stracciatella **14**

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## SUNDAY SHARING DISHES

Ideal to share between two

½ Chicken, truffle & tarragon sauce **44**

Slow cooked lamb shoulder, salsa verde, red wine jus **48**

Pork belly, cider sauce **44**

all dishes served with  
crispy new potatoes and buttered greens

## SIDES

Skin on fries with Wraxall seasoning **4.5**

add on aioli **1**

Charles Dowding's garden leaves, parmesan, sun-blushed tomatoes **5.5**

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## DESSERTS

Waffles, vanilla ice cream, burnt butter caramel **9**

Crème brûlée **9**

Rhubarb & raspberry pavlova **9**

Oat and cranberry cookie, vanilla ice cream **5**

Brickell's ice cream pot **3**

*Vanilla bean, salted caramel, chocolate or ricotta stracciatella*



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## BRUNCH

SERVED 10 - 12PM

Honey roasted 3 seed granola, greek yoghurt **7.50**

Barber's cheddar & cider rarebit with poached eggs **11**

Smoked streaky bacon, poached eggs, grilled sourdough **11**

Creamed mushrooms on grilled sourdough, Whitelake pecorino, truffle persilade **15**

Turkish poached eggs, Lievito sourdough, chilli, pickled onions **16**

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## Drinks

Orange Mimosa **9**

Tea **2.80**

*English Breakfast, Earl Grey, Peppermint*

Filter Coffee **2.80**

(decaf available)

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Snacks to begin with a glass of wine

Available All Day

- Seasoned mixed nuts **3.50**
- Chilli puffs **3.50**
- Greek green olives **4.50**
- Lievito sourdough & butter **4.50**
- Today's hummus, focaccia **6**

West Country Cheese & Charcuterie

Served 12 - 6pm

A selection of the best local produce that pair brilliantly with our dishes from the main menu

Somerset Cheese selection, chutney, crackers **16**

West Country Charcuterie, pickles, Lievito focaccia **16**

Somerset Cheese and Charcuterie Sharing Board **28**

*served with pickles and chutneys made at Wraxall with crackers and Lievito focaccia*

“Our menu reflects the  
seasonal changes  
& the best local  
produce with dishes designed to  
compliment each other.”

