AUTUMN MENU

THE VIEW@ WRAXALL

LUNCH

12- 3PM

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

FIELD & FORAGE

Corn ribs, tahini mayo **8**
Tempura tenderstem broccoli, romesco, parmesan **11**
Salt & vinegar smashed potatoes, ranch **11**
Burrata, roast grapes, radicchio, honey, fennel, focaccia **12**
Roast squash, Whitelake goats curd, pickled jalapeños, salsa macha, sage **12**

SEA

Scallop, nduja butter & herb oil **5.25 each**
Monkfish skewer, lemon aioli **16**

LAND

Somerset charcuterie croquettes, mustard mayo, pickles **10.5**
Chicken strips, garlic butter, parmesan, ranch **11**
Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **12.5**

SIDES

Skin-on fries with Wraxall seasoning **4.5**
add on nduja mayo **1.5**
Charles Dowding's garden leaves, sun-blushed tomatoes, parmesan **5.5**
Charred hispi cabbage, garlic butter **6**

FOR THE LITTLE ONES

Kids chicken strips and fries **8**

DESSERTS

Chocolate and hazelnut filled doughnuts **8.5**
Cherry pavlova, salted caramel, pistachio ice cream **12**
Dark chocolate, cranberry and pistachio brownie, white chocolate chiboust, chocolate cremeux, salted caramel ice cream **13.5**
Brickell's ice cream pot **3.5**
Vanilla bean, salted caramel, ricotta stracciatella or chocolate



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.