

THE VIEW RESTAURANT AT ALL SAINTS RESORT

WHILE YOU WAIT

TEMPURA PICKLES *(gf)* 6
madras aioli, crispy capers

THE VIEW SOURDOUGH 5
cultured butter

SMOKED CHEDDAR *(v)* 5.5
CROQUETTES
honey, chives

NOCELLARA OLIVES *(gf, v)* 4.5

SUNDAY LUNCH

STARTERS

PORK AND HAZELNUT 12
TERRINE
soda bread, fruit chutney, pickles

COFFEE BAKED BEETROOT 8
TART
feta, onion jam, nasturtium

RED PEPPER HUMMUS *(ve, gf)* 8
red onion, focaccia

TEMPURA PRAWNS 8
siracha mayo

MAINS

ROAST BRITISH BEEF *(gfo)* 22
Yorkshire pudding, seasonal
vegetables, roast potatoes, gravy

BREADED CRISPY PLAICE 18
chunky chips, mushy peas, tartare
sauce

ROASTED PORK BELLY *(gfo)* 20
Yorkshire pudding, seasonal
vegetables, roast potatoes, gravy

POTATO GNOCCHI *(v)* 16
Jerusalem artichoke, shitake
mushroom, parmesan, pickled walnut

DESSERTS

PISTACHIO PARFAIT *(gfo)* 9
poached blackberries

STICKY TOFFEE PUDDING *(gfo)* 9
toffee sauce, vanilla ice cream

CHOCOLATE MOUSSE *(gfo)* 8
orange marmalade, orange sorbet

DUO OF CHEESE *(gfo)* 8
artisan crackers, chutney, fig jelly

SIDES

PARMESAN FRIES *(v)* 7.5
black garlic aioli

MIXED GREENS *(v)* 6.5
seeded crumb

CHUNKY CHIPS *(v)* 5.5

FRIES *(v)* 5.5

ALLERGEN INFORMATION - Please speak to your server should you have any dietary / allergen requirements
gf - gluten free | v - vegetarian | ve - vegan | gfo - gluten free optional | veo - vegan optional

PLEASE NOTE THAT A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL