

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

UNZENMCHNL

STARTERS

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

BAKED BEER CHEESE *(v, gfo)* 9.5
focaccia, fruit chutney

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

COFFEE BAKED BEETROOT 8
TART
feta, onion jam, nasturtium

TEMPURA PRAWNS 8
siracha mayo

MAINS

FLAT IRON STEAK 8oz *(gf)* 32
fries, bitter leaf salad, bordelaise sauce
(cooked pink only)

ROAST CHICKEN LEG *(gf)* 22
roasted cauliflower, hasselback
potatoes, chicken cream sauce

THE VIEW BURGER *(gfo)* 20
house burger sauce, Monterey Jack
cheese, bacon, fries, house slaw

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

PAN FRIED COD *(gf)* 18
turnip and butterbean fricassee,
seaweed

POTATO GNOCCHI *(v)* 18
Jerusalem artichoke, shitake
mushroom, parmesan, pickled walnut

DESSERTS

COCONUT CHOUX BUN 9
dulce de leche, chocolate sorbet

PISTACHIO PARFAIT *(gfo)* 9
poached blackberries

CHOCOLATE MOUSSE *(gfo)* 9
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

BITTER LEAF SALAD *(v)* 6.5
pickled onions, mustard dressing

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

WHILE YOU WAIT

TEMPURA PICKLES <i>(gf)</i> madras aioli, crispy capers	6	THE VIEW SOURDOUGH cultured butter	5
SMOKED CHEDDAR <i>(v)</i> CROQUETTES honey, chives	5.5	NOCELLARA OLIVES <i>(gf, v)</i>	4.5

DINNER MENU

STARTERS

PORK AND HAZELNUT TERRINE soda bread, fruit chutney, pickles	12	COFFEE BAKED BEETROOT TART feta, onion jam, nasturtium	8
RED PEPPER HUMMUS <i>(ve, gf)</i> red onion, focaccia	8	TEMPURA PRAWNS siracha mayo	8

MAINS

FLAT IRON STEAK 8oz <i>(gf)</i> fries, bitter leaf salad, bordelaise sauce <i>(cooked pink only)</i>	32	PAN FRIED COD <i>(gf)</i> turnip and butterbean fricassee, seaweed	18
ROAST CHICKEN BREAST <i>(gf)</i> roasted cauliflower, hasselback potatoes, chicken cream sauce	22	POTATO GNOCCHI <i>(v)</i> Jerusalem artichoke, shitake mushroom, parmesan, pickled walnut	18
THE VIEW BURGER <i>(gfo)</i> house burger sauce, Monterey Jack cheese, bacon, fries, house slaw	20		

DESSERTS

COCONUT CHOUX BUN dulce de leche, chocolate sorbet	9
PISTACHIO PARFAIT <i>(gfo)</i> poached blackberries	9
CHOCOLATE MOUSSE <i>(gfo)</i> orange marmalade, orange sorbet	9
SELECTION OF ENGLISH CHEESE <i>(gfo)</i> artisan crackers, chutney, fig jelly	12

SIDES

PARMESAN FRIES <i>(v)</i> black garlic aioli	7.5
MIXED GREENS <i>(v)</i> seeded crumb	6.5
BITTER LEAF SALAD <i>(v)</i> pickled onions, mustard dressing	6.5
CHUNKY CHIPS <i>(v)</i>	5.5
FRIES <i>(v)</i>	5.5

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