

THE ALL SAINTS HOTEL VIEW

STARTERS

Soup of the day <i>(gf)</i> <i>fresh bread</i>	£9
Pigeon breast <i>(gf)</i> <i>fermented blackberries, port reduction</i>	£11
Scallops <i>(gf)</i> <i>black pudding apple</i>	£15
Hack hock terrine <i>piccalilli</i>	£9
Moules marinere <i>homemade sourdough</i>	£9 / £18

MAINS

Dry aged sirloin <i>(gf)</i> <i>bonemarrow carrot, chimichurri with parmesan chips</i>	£30
Courgette risotto <i>(v, vgo, gf)</i> <i>goats cheese, walnuts, basil, preserved lemon</i>	£15
The View beef burger <i>Smoked applewood cheddar, bacon, burger sauce, gem lettuce, gherkin and tomato, served with chips</i>	£16
Ale battered haddock <i>crushed peas, tartare sauce, triple cooked chips</i>	£16
Suffolk chicken <i>pesto linguine, ratatouille</i>	£19
Lentil dahl <i>(v, vgo, gf)</i> <i>spinach, roasted cauliflower</i>	£18

SIDES

£4.50 each

<i>The View parmesan chips</i>
<i>French fries</i>
<i>House salad</i>
<i>Classic Caesar salad</i>
<i>Peas a la Francais</i>

DESSERTS

Strawberry panna cotta <i>macerated strawberries, basil, strawberry sorbet</i>	£9 <i>(gf)</i>	English peach pavlova <i>(gf, v)</i> <i>vanilla, mint, tonka bean, white peach sorbet</i>	£9
Warm chocolate fondant <i>raspberries, raspberry sorbet</i>	£9 <i>(v)</i>	Plum cheesecake <i>plum sorbet</i>	£9

CHOICE OF TEA, COFFEE AND PETIT FOURS | £5

*Please inform a member of the team when ordering of any allergies or dietary requirements
Please be aware a discretionary 10% service charge will be added to your bill*