

THE ALL SAINTS HOTEL VIEW

STARTERS

Soup of the day <i>(gfo, vg)</i> <i>homemade focaccia</i>	£8
Pulled pork, black pudding & tarragon croquettes <i>Norfolk stout ketchup</i>	£9
Antipasti board (to share) <i>cured meats, cheese, pickles, olives</i>	£15
Ham hock <i>piccalilli, homemade sourdough</i>	£9
Tempura monkfish <i>(gf)</i> <i>radish & mooli salad, pineapple salsa</i>	£12

MAINS

Dry aged sirloin <i>(gf)</i> <i>chorizo crumbed carrot, cafe de paris butter, parmesan chips</i>	£30
Mushroom & goat's cheese risotto <i>(vgo, gf)</i> <i>pickled wild mushrooms</i>	£15
The View beef burger <i>(gfo)</i> <i>Smoked applewood, bacon, lettuce, house pickles and tomato, burger sauce, skinny fries</i>	£16
Aspall battered haddock <i>(gf)</i> <i>crushed peas, tartare sauce, triple cooked chips</i>	£16
Braised pork belly <i>octopus, clams, pomme anna, miso apple puree</i>	£24
Salt baked celeriac <i>(v, vgo,)</i> <i>roasted carrot, chimichurri, tripled cooked chips</i>	£18

SIDES

<i>The View parmesan chips</i>	£4.5
<i>French fries</i>	£3.5
<i>House salad</i>	£3.5
<i>Smokey BBQ popcorn</i>	£2.5
<i>House baked bread & butter</i>	£4.5

DESSERTS

Chocolate & yuzu gateaux <i>(gf)</i>	£10	Lime pavlova <i>(gf, v)</i> <i>pineapple, coconut, Malibu</i>	£9
Salted caramel tart <i>milk sorbet, coffee tuille</i>	£9 <i>(v)</i>	Plum cheesecake <i>plum sorbet</i>	£9
Chocolate croissant pudding <i>vanilla anglaise, brownie ice cream</i>	£9	Selection of British cheeses <i>homemade sourdough, seasonal chutney, truffle honey, pickled walnuts</i>	£12.5

*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*

THE ALL SAINTS HOTEL VIEW WINE LIST

SPARKLING

BTL 125 ml

1. Prosecco Extra Dry, Amata <i>(Veneto ABV 11)</i>	27	6.5
2. Crémant d'Alsace 'Cuvée Julien Brut', Dopff Au Moulin Alsace <i>(France ABV 12)</i>	39	8
3. Champagne Bernard Remy, Brut 'Carte Blanche' Champagne <i>(France ABV 12)</i>	46	9.9
4. 'Chalklands' Classic Cuvée Brut, Dopff Au Moulin Alsace <i>(France ABV 12)</i>	47	
5. Champagne Bernard Remy, Brut Rosé <i>(France ABV 12)</i>	50	
6. Champagne Pol Roger, Brut Réserve <i>(France ABV 12.5)</i>	65	
7. Champagne Veuve Clicquot, Rosé <i>(France ABV 12.5)</i>	65	

WHITE

BTL 175 ml 250 ml

8. Viura, 'El Campeon', Bodegas Paniza, <i>Spain</i>	21	5.25	7.5
9. Grenache Viognier 'Le Campuget', 'Château de Campuget', <i>France</i>	23	5.75	8
10. Grillo 'Vitese', Colomba Bianca, <i>Italy</i>	25	6.25	8.75
11. Chardonnay Domaine des Pourthié, <i>France</i>	26	6.5	9
12. Sauvignon Blanc Verdejo, Dominio de Fontana, <i>Spain</i>	27	6.75	9.5
13. Pinot Grigio Andrea di Pec, <i>Italy</i>	29	7.75	10
14. Viognier 'No es Pituko' Viña Echeverría, <i>Chile</i>	30		
15. Sauvignon Blanc 'The Nest' Lake Chalice, <i>New Zealand</i>	32		
16. Albariño 'Coral do Mar' Pazo do Mar, <i>Spain</i>	33		
17. Gavi 'Palás' Michele Chiarlo, <i>Italy</i>	35		
18. Chardonnay 'Ad Hoc Hen and Chicken', Larry Cherubino, <i>Australia</i>	37		
19. Grüner Veltliner, Langenlois Weingut Rabl, <i>Australia</i>	38		
20. Sancerre Domaine Gérard Millet, <i>France</i>	45		
21. Chablis 1er Cru Montmains Domaine Jean Gouley, <i>France</i>	49		
22. Pouilly-Fuissé Prestige Domaine Ferrand, <i>France</i>	58		
23. Puligny-Montrachet Vieilles Vignes Domaine Florent Garaudet, <i>France</i>	77		

ROSE

BTL 175 ml 250 ml

24. Syrah Grenache Rosé 'Le Campuget' Château de Campuget, <i>France</i>	22	5.5	7.75
25. 'Casual Rosé' Tandem <i>Spain</i>	28	7	9.75
26. Rosé 'Cuvée Marie Christine' Château de l'Aumérade, <i>France</i>	37		

RED

BTL 175 ml 250 ml

27. Syrah, 'El Campeon' Bodegas Paniza, <i>Spain</i>	21	5.25	7.5
28. Montepulciano d'Abruzzo 'Feudi d'Albe', Bove <i>Italy</i>	23	5.75	8
29. Merlot Domaine des Pourthié, <i>France</i>	25	6.25	8.75
30. Côtes du Rhône 'Est-Ouest' Domaine André Brunel <i>France</i>	27	6.75	9.5
31. Cabernet Sauvignon 'No es Pituko' Viña Echeverría, <i>Chile</i>	29		
32. Rioja Reserva Hugonell, <i>Spain</i>	31	7.75	10.5
33. Corbières, Rouge VDomaine de Lastours, <i>France</i>	32	8.25	11.5
34. Barbera Appassimento San Silvestro, <i>Italy</i>	33		
35. Malbec Classic Piattelli Vineyards, <i>Argentina</i>	35		
36. Brouilly Olivier Ravier, <i>France</i>	36		
37. Shiraz 'Bull Ant' Lake Breeze, <i>Australia</i>	37		
38. Pinot Noir 'Ad Hoc Cruel Mistress' Larry Cherubino, <i>Australia</i>	40		
39. Chianti Classico Badia a Coltibuono, <i>Italy</i>	43		
40. Château du Gravillon Saint-Émilion, <i>France</i>	49		
41. Châteauneuf-du-Pape 'Tradition' Château Fortia, <i>France</i>	63		
42. Beaune 1er Cru Les Toussaints Domaine René Monnier, <i>France</i>	80		

THE

ALL SAINTS HOTEL

VIEW

SIGNATURE DRINKS

COCKTAILS

Porn Star Martini	£10
Espresso Martini	£10
Amaretto Sour	£10
The Negroni	£9
Cosmopolitan	£9
Dark & Stormy	£9

G & T

Classic G&T	£8.60
<i>Whitley Neill original Fever-Tree Premium Indian Tonic Water</i>	
English Garden	£8.60
<i>Highclere castle Gin Fever-Tree Elderflower Tonic water</i>	
Aromatic orange	£8.80
<i>Heart of Suffolk Betty's Fever-Tree Aromatic Tonic Water</i>	
Rhubarb & Ginger	£8.60
<i>Whitley Neill Rhubarb & Ginger Gin Fever-Tree Ginger Ale</i>	
Mediterranean G&T	£9.30
<i>Gin Mare Fever-Tree Mediterranean Tonic Water</i>	

More Gin's are available please ask
a member of staff for a list of Gin's

NO & LOW ALCOHOL

Elderflower Collins	£5	Gunner	£5
St Clement's	£5	Bitters & Tonic	£5

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THE ALL SAINTS HOTEL VIEW

BREAKFAST

Monday - Friday 7am - 9am
Saturday - Sunday 8am - 10am

LUNCH

Saturday 12pm - 3pm
Sunday 12pm - 6:45pm

DINNER

Monday - Saturday 6pm - 9pm

CLOSED

Monday - Friday 9:30am - 4pm

THE LODGE CAFE

Open Daily 8am - 4pm

THE ALL SAINTS HOTEL VIEW

BREAKFAST

Monday - Friday 7am - 9am
Saturday - Sunday 8am - 10am

BAKERY

Pain Au Chocolat

Croissant

CEREALS, TOAST & FRUIT

Granola

Yoghurt

Mixed Berries

Toast & Preserves

COLD DRINKS

Orange Juice

Apple Juice

Cranberry Juice

BREAKFAST CLASSICS

Eggs Royale
English breakfast muffin, topped with Smoked salmon, poached egg & chives, hollandaise.

The View Full English
Suffolk sausage, smoked bacon, scrambled egg, tomato, mushrooms, hash brown, black pudding & baked beans.

Eggs Benedict
English breakfast muffin, topped with Suffolk ham, poached egg & chives, hollandaise.

The View Vegetarian Breakfast
Vegetarian sausage, tomato, mushroom, hash brown, avocado & scrambled egg.

ON TOAST

Smoked Salmon
Served on toasted sourdough & Scrambled egg.

Crushed Avocado
Served on toasted sourdough & poached eggs.

HOT DRINKS

English Breakfast Tea

Fresh Ground Coffee

PRE ORDER

Guest Name

Room Number

Delivery Time

ADDITIONAL INFORMATION

