

# THE ALL SAINTS HOTEL VIEW

## A LA CARTE MENU

### LIGHT BITES

Chefs Bread <i>garlic and parsley butter</i>	3.00
Gordal olives	3.50
Three cheese arancini	1.50
Braised pork belly croquette <i>romesco sauce</i>	4.50
Cauliflower bhaji (gf) <i>sumac yogurt</i>	4.00
Tempura squid (gf) <i>siracha mayo</i>	4.50

### STARTERS

Baked camembert to share (v) (gfo) <i>red onion chutney, garlic flat bread</i>	14.00
Tomato tart (v) <i>whipped feta, olive oil</i>	8.00
Game terrine (gfo) <i>pistachio and apricot, pumpkin seed butter, toasted brioche</i>	9.50
Smoked haddock brandade <i>potato, chive</i>	8.50
Steamed shetland mussels (gfo) <i>tomato and garlic sauce, samphire, sourdough</i>	8.50

v - vegetarian | ve - vegan | veo - vegan optional |  
gf - gluten free | gfo - gluten free optional

Please be aware a discretionary 10% service charge will be  
added to your bill

### MAINS

21 Day age sirloin 8oz (gf) <i>triple cooked chips, béarnaise sauce, beer battered onion rings</i>	30.00
Cafe de Paris chicken Kiev <i>white bean puree, cavalo nero</i>	20.00
The View burger (gfo) <i>grilled 6oz burger, streaky bacon, BBQ sauce, Monterey jack cheese, fries</i>	17.00
Fish and chips (gf) <i>crispy battered haddock, triple cooked chips, crushed peas, tartar sauce</i>	18.00
Curried pan fried monkfish (gf) <i>lentil and spinach dahl, cauliflower bhaji, yoghurt</i>	23.00
Roasted cauliflower (v) (gf) <i>baba ganoush, curry pickled onion, tahini garlic yogurt</i>	16.00
Vension and Guinness pie <i>celeriac dauphinoise</i>	19.50

### PASTA

Grilled mackerel fillet <i>orecchiette, capers, green olives, creme fraiche</i>	18.00
Red pepper and aubergine lasagne (v) <i>tomato sauce, cos and pickled onion salad</i>	16.00

### SIDES

Fries	4.50
Chips	4.50
Watercress and radish salad	4.00
Parmesan and truffle fries	5.50
Roasted hispi cabbage, <i>parmesan, crispy onions</i>	5.00

### DESSERT

Baked apple crumble <i>vanilla cream, caramel</i>	8.00
Basque style cheesecake <i>poached pear, cardamom</i>	8.00
Oat milk pannacotta (ve) <i>burnt orange, maple oats</i>	8.00
Dark chocolate fondant <i>vanilla ice cream, nut tuille</i>	8.00
Cheeseboard <i>artisan crackers, chutney, grapes</i>	12.00