



# THE VIEW

• ALL SAINTS •

## DESSERTS

### Apple Tarte Tatin

Calvados caramel,  
vanilla ice cream

7

### Passionfruit Curd

Italian meringue,  
coconut sorbet

7

### Banana Tea Loaf

Toffee ice cream,  
caramelised banana

7

### Dark Chocolate Fondant

Peanut ice cream, baked white  
chocolate (please allow 10 mins)

9

### All Saints Cheese Board

Homemade onion marmalade,  
sourdough, granny smith apple

9

---

## AFTER DINNER DRINKS

### HOT DRINKS

#### Novus Tea

2.5

Sapphire Earl Grey / Egyptian Mint / Decaffeinated Ceylon / Wild Encounter / Spicy Rooibos  
Persian Pomegranate / White Pear & Ginger / Organic Darjeeling / Citrus Chamomile

#### Coffee

3

A selection of coffees using our finest beans  
Dark Hot Chocolate / White Hot Chocolate

### DESSERT WINES

Berton Reserve, Botrytis Semillon,  
Australia

50ml – 4 / 100ml – 7.5 / Bottle 26.95

Quady Winery, Elysium Black Muscat,  
California

50ml - 4.5 / 100ml - 8.50 / Bottle 29.95

### PORT

Barros LBV

5.5

Barros 20-Year-Old Tawny

5.5