

PATERNOSTER CHOP HOUSE

Oysters, Shellfish, Soups & Appetisers

Colchester rock oyster, Mersea
West Mersea native oyster, Essex
Bradán Orach smoked salmon, shallots & capers
Devon crab salad, spiced brown meat
Helford fish chowder, parsley
Oat crusted fishcake, tartare sauce

Middle White pork pie, piccalilli
Black pudding, bacon & egg
Roasted pumpkin soup, brown sage butter
Scotch broth, haggis & whisky
Middle White brawn, green sauce

Fish & Vegetarian

Day boat fish from the South West, caught mainly by the Bean family on their 29 foot gill netter 'Lady Hamilton'. Ice slushed at sea to ensure it reaches us in the best possible condition.

Skate, brown butter & capers
Lemon sole, lemon & watercress
Cod, creamed salsify & bacon
Wild mushroom & leek pie, Tunworth sauce

Fish of the Day

Pollack, caught by Chris Bean fishing out of Helford in Cornwall. These stunningly fresh fish are served today pan fried with spiced cauliflower.

Set Menu Monday to Friday

Starters

Selection of oysters
Middle White pork brawn, green sauce
Roasted Crown Prince squash soup
Oat crusted fishcake, tartare sauce

Main Course

Bream, mussels & saffron
Lemon sole, lemon & watercress
Slow roast chicken, salsify
Ox liver, bacon & onions

Puddings

Chocolate pudding, blackberry sorbet
Almond cake, preserved cherries, almond ice cream
New season rhubarb crumble, vanilla ice cream
Selection of ice creams & sorbets

2 courses 22.00 3 courses 26.50

Sunday Lunch

2 courses £22.00
3 courses £27.00

(Includes side order & tea or coffee)

Beer of the Day

4.50

Samuel Smith's Oatmeal Stout is a deep, creamy stout with enticing smoky flavours. A slight taste of oats adds further complexity, making this beer a natural match for rich dishes such as Scotch broth.

Meat, Spit Roast & Grill

We source traditional & rare breed livestock from small, independent farms. Meat is bought on the bone & butchered in house, providing daily changes in cuts & cooking styles.

Middle White pig, sage onions & apple sauce
Galloway beef cottage pie
Venison, savoy cabbage & rosemary gravy
Cobb chicken, lettuce & onions
Ox liver, mustard mash & grilled bacon

Beast of the Day

Galloway beef from Ben Weatherall. These slow growing beasts spend their time on the Lanarkshire hillsides where soft ground & coarse grasses help to develop dense meat with great flavour. Served today with beetroot horseradish & Yorkshire pudding.

Side Salads & Vegetables

Roasted beetroot salad
Baby gem & shallot salad
January King cabbage
Buttered spinach
King Edward mashed potato
King Edward roasted potatoes

Puddings

Salted caramel tart, vanilla ice cream
Baked cheesecake, rhubarb
Sticky toffee pudding, clotted cream
New season rhubarb crumble, almond ice cream
Chocolate pudding, orange sorbet
Selection of ice creams & sorbets

British Cheeses

(Selection of three served unless choices specified)

Red Leicester; firm cow's milk cheese
Dorstone; fresh goat's milk cheese
Strathdon Blue; blue veined cow's milk cheese
Berkswell; hard ewe's milk cheese
Tunworth; soft cow's milk cheese