

# PATERNOSTER CHOP HOUSE

## Beer of the Day

4.25

Ringwood Fortyniner is a robust & gutsy ale. Ringwood's special malt process is the source for its bitter sweet flavour. This New Forest beer pairs well with dishes such as our black pudding & ox liver.

## Oysters, Shellfish, Soups & Appetisers

Colchester rock oyster, Essex	ea 2.50
West Mersea native oyster, Mersea Island	ea 3.25
Helford white fish chowder	6.50
Bradan Orach smoked salmon	9.50
Oat crusted fishcake, tartare sauce	7.00
Devon crab salad, spiced brown meat	10.50

Middle White brawn, green sauce & crispy ears	7.00
Roasted squash soup, brown sage butter	6.50
Middle White pork terrine, venison pickle	8.50
Scotch broth, pearl barley, haggis & whisky	6.50
Black pudding, bacon & egg	7.00
Hot water crust pork pie, piccalilli	7.50

## 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.*

Pollack, mussels & parsley sauce	18.50
Cod, spiced cauliflower	20.00
Ray wing, brown butter & capers	20.00
Turbot, salsify & bacon	26.00
Wild mushroom & leek pie, Dorstone cheese sauce	13.50

Fish of the Day	22.00
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Day boat lemon sole caught off the Cornish coast. Renowned for their sweet & delicate flesh, today we serve them with lemon and watercress.

## 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	20.00
Galloway beef cottage pie	17.50
Seam cut venison, Savoy cabbage	20.00
Ox liver, bacon & onions	17.50
Cobb chicken breast, roasted salsify & blewits	20.00

Beast of the Day	20.50
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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. Today we serve roasted joints with beetroot horseradish.

## Side Salads & Vegetables

Roasted beetroot & horseradish salad	4.50
Carrot & cobnut salad	4.50
Baby gem & shallot salad	4.50
Mashed King Edward potato	4.50
January King cabbage	4.50
Hand cut Maris Piper chips	4.50
Buttered spinach	5.50

## Puddings

Salted caramel tart, milk ice cream	6.50
Almond cake, preserved cherries, almond ice cream	6.50
New season rhubarb crumble, vanilla ice cream	6.50
Sticky toffee pudding, clotted cream	6.50
Baked cheesecake, rhubarb & sorbet	6.50
Chocolate pudding, blood orange sorbet	6.50
Selection of ice creams & sorbets	5.50

British Cheeses	9.00
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*(Selection of three served unless choices specified)*

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

## Set Menu

### Starters

Selection of oysters
Helford white fish chowder
Roasted Crown Prince squash soup
Middle White pork brawn, green sauce

### Main Course

Pollack, champ & parsley sauce
Herring, lemon & watercress
Ox liver, bacon & mustard mash
Cobb chicken leg, lettuce & onions

### Puddings

Sticky toffee pudding, clotted cream
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