

PATERNOSTER CHOP HOUSE

Sam Smith's Taddy Porter (5.0% ABV)

Platinum medal winning classic porter from this Yorkshire brewery. Brewed in slate boxes to impart colour, it is very dark, full in body & packed with flavour. Best matched to wild Falmouth Bay native oysters.

Shellfish Bar

Oysters served on ice with shallot vinegar & lemon

Falmouth Bay wild native, Cornwall

Colchester rock, Essex

Bradán Orach smoked salmon, rye bread

Spiced fish soup, saffron cream

Cornish sardines on toast, capers & lemon

Dublin Bay prawns poached to order, butter sauce

Fish & Vegetarian

Day boat fish from the South Coast, gill net caught where possible & occasionally rod caught.

Braised conger eel, mussel & bacon stew

Monkfish, saffron, leek & potato broth

Sea bream & bass, sea aster & preserved lemon

Haddock, spring onion mash & parsley sauce

Endive pie, bittercress & cobnut salad

Fish of the Day

Red mullet caught by Chris Bean & his daughter Lorna fishing out of the River Helford in Cornwall, where they can guarantee next day delivery. For lunch we serve it filleted with soured vegetables.

Salads

Chickweed & cox apple, hazelnut dressing

Chicory & white cabbage

British Cheeses

Stinking bishop

Wigmore

Cropwell Bishop

Lincolnshire Poacher

Swaledale

Oxford Blue

(selection of three unless preference stated)

First Course

Jerusalem artichoke soup

Oat crusted fishcake, tartare sauce

Hot water crust pork pie, pickled onion

Scotch broth, pearl barley

Goats cheese tart, beetroot salad

Cold rib of beef, green sauce & pickled walnut

Meat, Spit-Roast & Grill

Meat is bought on the bone & butchered in house so we can offer a range of cuts & cooking styles.

Galloway beef cottage pie

Paternoster pork & veal sausages, mustard mash

Berkshire pig, Bramley apple sauce

Roasted hen pheasant, braised red cabbage

Blackface lamb, roots & rosemary

Beast of the Day

Galloway beef from Ben Weatherall. These slow growing beasts spend their time on the hill where soft ground & coarse grass play their part in developing dense, flavoursome meat. Today we serve spit roasted joints with pan fried liver, beetroot horseradish & breadcrumbs.

Vegetables

Buttered hispy greens

Mashed potato

Cauliflower cheese

Hand cut King Edward chips

Puddings

Burnt cream & mulled wine poached pear

Chocolate & nut brownie

Queen of puddings tart

Apple & pear crumble, cinnamon ice cream

Sticky toffee pudding, caramel sauce

Carrot cake, clotted cream

Selection of ice creams & sorbets

N.B. As certain dishes do contain wheat, alcohol or traces of nut products, please advise us if you have any dietary requirements.