

# PATERNOSTER CHOP HOUSE

## Old Speckled Hen

First brewed to commemorate the 50th anniversary of the MG car company & affectionately named after an old MG. This beer is finely balanced with a smooth, rich, malty taste. Perfect with our Sunday roast.

4.75

Sunday Lunch  
2 courses £20.00  
3 courses £25.00

## Shellfish Bar

*Oysters served on ice with shallot vinegar & lemon.*

Falmouth Bay native, Cornwall

Colchester rock, Essex

Bradán Orach smoked salmon, rye bread

Spiced fish soup, saffron cream

Cornish sardines on toast, capers & lemon

Grilled Dublin Bay prawns, wild garlic butter

## Fish & Vegetarian

*Day-boat fish from the south coast, rod-caught if possible or from small netting boats which return to shore daily.*

Mackerel, sea aster & preserved lemon

Red mullet, soured vegetables & water celery

Braised conger eel, mussel & bacon stew

Cod, tartare sauce & lemon

Pearl barley & pumpkin stew, toasted hazelnuts

## Vegetables & Salads

Roasted potatoes

4.00

Cauliflower cheese

5.50

Buttered hispy greens

4.50

Chicory & white cabbage

4.00

Wild leaves & cox apple, hazelnut dressing

5.00

## British Cheeses

(selection of three unless preference stated)

Aveton

Stinking Bishop

Wigmore

Lincolnshire Poacher

Cropwell Bishop

Flower Marie

## First Course

Cold rib of beef, mustard & pickled onion

Oat crusted fishcake, tartare sauce

Goats cheese tart, beetroot salad

Jerusalem artichoke soup

Scotch broth, pearl barley

Brawn, green sauce

## Meat, Spit-Roast & Grill

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

Braised Rabbit, chicory & bacon

Paternoster sausages, mustard mash

Galloway beef Cottage pie

Middle white pork, Bramley apple sauce

Herdwick lamb, root vegetables & rosemary gravy

Longhorn liver, onions & bacon

## Beast of the Day

Galloway beef from Ben Weatherall. These slow growing beasts spend their time on the hill where soft ground & coarse grass develops dense meat with great flavour. Today we serve roasted joints with pulled beef, breadcrumbs, horseradish & Yorkshire pudding.

## Puddings

Apple & pear crumble, cinnamon ice cream

Queen of puddings tart

Chocolate & nut brownie, ice cream

Burnt cream & mulled wine poached pears

Sticky toffee pudding, caramel sauce

Selection of ice creams & sorbets