

PATERNOSTER CHOP HOUSE

Oysters, Shellfish, Soups & Appetisers

British oysters, brown shrimps
London Cure smoked salmon, shallots & capers
Oat crusted fishcake, tartare sauce
Cornish red mullet soup, saffron cream
Devon crab cocktail

Hot water crust pork pie, piccalilli
Roasted pumpkin soup, brown sage butter
Scotch broth, haggis & whiskey
Black pudding, bacon & egg
Course pork terrine, pickled walnuts

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, creamed salsify & bacon
Lemon sole, brown shrimps & capers
Smoked mackerel, leeks & parsley sauce
Gray mullet, saffron & mussel broth
Parsnip tart, chicory salad

Fish of the Day

Cod chitterling, caught by Chris Bean. This delicacy is taken from the mature cod being netted in Falmouth Bay. Fried until crisp & served with spiced potato & cauliflower.

Valentine's day lunch

2 courses £22.00

3 courses £27.00

(Includes side order & tea or coffee)

Beer of the Day

Ringwood's Fortyniner. The name is taken from the beer's strength at 4.9%. A golden full bodied malty beer with a deep bitter sweet finish. Perfect match with today's black pudding, bacon & egg.

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
Blackface lamb, braised savoy cabbage
Teal, Swintons Estate, Northumberland
Half Pheasant, Swintons Estate, Northumberland

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. Today we serve roasted joints with beetroot horseradish, pulled beef & Yorkshire pudding.

Side Salads & Vegetables

Carrot & cobnut salad
Baby gem & shallot salad
January King cabbage
Buttered spinach
King Edward mashed potato
Roasted potatoes

Puddings

Plum pudding, brandy sauce
Almond cake, almond ice cream & preserved cherries
Sticky toffee pudding, vanilla ice cream
Baked cheesecake, rhubarb & ginger
Chocolate pudding, blackberry sorbet
Selection of ice creams & sorbets

British Cheeses

(Selection of three served unless choices specified)

Keen's Cheddar; classic, strong crumbly Cheddar
Golden Cross; fresh goat's milk cheese
Colston Bassett Stilton; blue veined cow's milk cheese
Berkswell; hard ewe's milk cheese
Ardrahan; soft cow's milk cheese