

PATERNOSTER CHOP HOUSE

Starters

Colchester rock oysters	
Crown Prince squash soup, chilli roasted pumpkin seeds	2 courses £22.00
Bradán Orach smoked salmon mousse	3 courses £27.00
Pickled Cornish herring, cider & orange	(Includes side order & tea or coffee)
Potted beef, pickled radishes & toast	
Coarse pork & pistachio terrine, pickled walnut	Kids Portions £12.50
Milford beetroot, pickled onion, walnut & goat's curd	

Beast of the Day

Hereford beef reared in Barrow Gurney, Somerset .
Hung for four weeks to intensify it's flavour.
Today we serve roasted joints with Yorkshire pudding
& creamed horseradish.

Fish of the Day

Cod, caught by Chris Bean fishing out of the Helford
in Cornwall. These stunningly fresh fish are served today
with clams, mussels & root vegetable vinaigrette.

Meat, Fish, Spit Roast & Grill

Salt beef brisket, pink fir potatoes & pickled radishes
Paternoster fisherman's pie
Skate, brown butter, lemon & capers
Galloway beef cottage pie
Gloucester old spot pork, hispi cabbage & smoked bacon
Artichoke & chestnut stew

Vegetables & Side Salads

King Edward mash potato
Maris Piper roast potatoes
Cauliflower & cheese
Late summer greens
Chicory, walnut & goat's cheese salad
Secrett's farm mixed leaf & shallot salad

Puddings

Rice pudding, plum jam
Sticky toffee pudding, caramel sauce
Chocolate tart, hazelnut ice cream
Apple pie to share & ice cream
Selection of home made sorbets & ice creams

British Cheese

£5 supplement

*Our selection is all from Neal's Yard who source
the best farmhouse cheese from Great Britain.*

Tunworth; unpasteurised, cow's milk, soft
Kirkham Lancashire, unpasteurised, cow's milk, hard
St. James, unpasteurised, sheep's milk, washed rind
Innes Brick; pasteurised, ewe's milk, hard
Shropshire blue; pasteurised, cow's milk, soft