

# PATERNOSTER CHOP HOUSE

## Starters, Shellfish & Soups

*Oysters served with cucumber shallot & white balsamic vinegar*

Colchester rocks	ea 2.50
West Mersea natives	ea 3.50
Salted ling, cherry tomato pickle	7.50
Potted King's Lynn shrimps	9.50
Bradán Orach hand sliced smoked salmon	10.50
Potted Galloway beef, pickled radishes	8.00
Pork offal & pistachio terrine, piccalilli	8.50
Pigs head & ham hock terrine with gribiche sauce	9.50
Crown Prince squash soup, chilli roasted pumpkin seeds	6.50
Milford beetroot, pickled onion, walnut & goat's curd	7.50
Foraged mushrooms on toast, soft boiled duck egg	9.50

## Vegetables & Side Salads

King Edward mashed potato	3.75
Purple sprouting broccoli	4.00
Late summer greens	3.75
Heritage carrots	4.50
Cauliflower cheese	4.00
Maris Piper hand cut wedges	4.00
Chicory, walnut & goat's cheese salad	5.50
Secrett's farm mixed leaf & shallot salad	5.50

### Set Menu

#### Starters

Salted ling, cherry tomato pickle  
Roasted Crown Prince squash soup  
Pork offal & pistachio terrine, pickled walnut  
Smoked salmon mousse & toast

#### Main Courses

Paternoster fisherman's pie  
Jerusalem artichoke and chestnut stew  
Beer battered haddock, tartare sauce & chips  
Aberdeen Angus beef cottage pie

#### Puddings

Golden Promise apple pie to share  
Sticky toffee pudding, caramel sauce  
Selection of home made sorbets & ice creams  
Baked rice pudding, Victoria plum jam

2 course 23.00 3 courses 27.50

## 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.*

Galloway beef salted brisket & pickled radishes	18.50
Roast Cobb chicken, roasting juices & bread sauce	20.00
Gloucester old spot pig, hispi cabbage & smoked bacon	22.50
Ben Weatherall's Blackface lamb, hedgerow garlic	23.50

## Chop House steaks

*Today we serve our steaks with tarragon butter sauce.*

Galloway beef rump	23.50
Aberdeen Angus beef sirloin	28.00
Hereford beef fillet	29.50
Hereford beef forerib chop to share	65.00

Beast of the day 23.00

Hereford beef, reared on the meadows of Somerset where lush grass & meadow flowers give this beef it's great marbling & flavour. This beef is hung for 4 weeks to intensify these flavours. Served today with roasted bone marrow & horseradish.

Fish of the day 24.50

Monkfish, caught by Chris Bean in Cornwall. These fish were once thrown back into the sea, now they are one of the most prized fish of our seas because of their dense, white flesh. Served today with mussels, clams & root vegetable vinaigrette.

## Fish & Vegetarian

*Our day boat fish are caught by the Bean family in Cornwall. Their sustainable approach to fishing means we have an immaculately fresh & varied catch delivered everyday.*

Paternoster Chophouse shellfish & white fish stew	19.50
Cod, mountain lentils & green sauce	22.50
Brill, poached in red wine, salsify & oysters	23.00
Sea bass, fennel, sea succulents & lemon thyme	23.50
Jerusalem artichoke, lentil & chestnut stew	16.00

## Pudding tasters

Baked rice pudding, Victoria plum jam	3.50
Valhrona flourless chocolate cake	4.00

## Puddings

Sticky toffee pudding, caramel sauce	6.50
Valhrona chocolate tart, hazelnut ice cream	7.00
Apple & blackberry trifle	7.00
Golden Promise apple pie to share	12.50
Selection of home made sorbets & ice creams	5.50
<i>Jour de Fruit, Domaine l'Ancienne Cure, Monbazillac 2009</i>	gls 5.75

British Cheese selection 12.00

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

St James; unpasteurised, ewe's milk, soft  
Gorwydd Caerphilly; unpasteurised, cow's milk, hard  
Berkswell; unpasteurised, ewe's milk, hard  
Colston Bassett Stilton, pasteurised cow's milk, blue  
Shropshire Blue; unpasteurised, cow's milk, blue  
*Late Bottled Vintage Port, W. & J. Graham's 2006*

gls 6.00