PATERNOSTER CHOP HOUSE

Wednesday 27th March 2013

Shellfish

Isle of Sky scallops, grilled in the shell, wild garlic butter and parsley	7.00each
Dressed Paignton cock crab, apple raddish salad	15.50
King's Lynn potted shrimps	9.50
Dublin Bay prawns, crushed ice, lemon and mayonnaise	11.00
Fried line caught squid, lemon and herb mayonnaise	8.50

Soups, smoked fish and Starters

Foraged wild garlic soup, soft herbs and crème fraiche	7.00
Pulled Longhorn beef, Yorkshire pudding and red wine gravy	8.00
Black Mountain egg, grilled scallions and salad cream	7.00
Middle White pork Scotch egg, piccalilli	8.00
Aged Lancashire cheese flan, apple raddish salad	8.00
Hand sliced Severn & Wye smoked salmon	10.50

Meat, Spit Roast, Fish and vegetarian

We source traditional and rare breed livestock from small,
Independent farms. Our day boat fish is caught by the Bean family
in Cornwall all are prepared and cut in house every day.

Beast of the Day   25.00

Middle White pork from Richard Vaughan in Herefordshire,
where he farms land by the river Wye. This 5 month old pig
has been hung for 55 days to intensify its sweet flavour.
Served with Bramley apple sauce and crackling.

Catch of the Day   20.00

Grey mullet, netted yesterday off the Cornish coast by the been family
on their boat the Lady Hamilton This much underrated fish
has a meaty flesh and earthy clean flavour.
Today served with braised chicory, smoked bacon and red wine.

Somerset chicken, smoked sausage and butter bean stew	17.00
Calf liver, smoked bacon and champ mash	18.00
Blackface lamb, potato gratin and rosemary	23.00
Whole grilled lemon sole, nut brown butter lemon and capers	19.00
Beer battered fish and chips, tartare sauce	16.00
The Paternoster fisherman's pie	16.50
Monkfish, Cornish mussels and a root vegetable vinagrette	24.00
Jerusalem artichoke, potato and Lancashire cheese pie	16.50

Chop House charcoal grill

All served with a slow roasted tomato, watercress and your choice
of bearnaise, peppercorn sauce or red wine gravy.

South Devon beef fillet 250g	32.00
Aberdeen Angus beef rib eye 300g	27.00
Blackface lamb double chop 300g	21.00

Feasting dishes served to the table

Aberdeen Angus beef rib chop for two to share	Market Price
Aberdeen Angus beef chateaubriand for two to share	Market Price
Suffolk Texel cross lamb chump on the bone to share 900g	35.00

Vegetables and Side Salads

Buttered Pink Fir potatoes	4.00
Hand cut Maris Piper chips	4.00
Purple sprouting broccoli	4.00
Chantenay carrots, tarragon butter	4.00
Buttered winter greens	4.00
Herb crusted field mushrooms	4.00
Spiced parsnip mash	4.00
House green salad	4.50

Puddings

Apple and blueberry Bakewell tart, vanilla ice cream	6.50
Eccles cake, Ivy House cream and earl grey	6.50
Milk chocolate and hazelnut mousse, brandy snap	6.50
Treacle tart, vanilla ice cream	6.50
Iced vanilla mousse, poached berries and oat meal meringue	6.50
Lemon curd sponge, clotted cream ice cream	6.50
Selection of homemade sorbets and ice creams	5.50
Single scoop of ice cream or sorbet	2.00

British Cheeses   9.00

A selection of seasonal British cheeses from Neal's Yard
Served with chutney, apple, celery and biscuits.
Today's selection;

Berkswell, ewe's milk, unpasteurised, hard	4.00
Stinking Bishop, cow's milk, unpasteurised, washed rind	4.00
Kirkhams Lancashire, cow's milk, unpasteurised, hard	4.00
Ragstone, goat's milk, unpasteurised, soft	4.00

Best of British

Starters

London Particticular pea and ham soup
Ling and parsley fishcakes, cherry tomato pickle
Black Mountain egg, grilled scallions and salad cream

Main Courses

Beer battered fish and chips, tartare sauce
Jerusalem artichoke, potato and Lancashire cheese pie
Blackface lamb and root vegetable, suet crust

Puddings

Sticky toffee pudding, caramel sauce
Chocolate and hazelnut brownie, vanilla ice cream
Lemon posset, ginger biscuit and Yorkshire rhubarb

2 course 19.50   3 courses 23.00

Monday - Friday
12:00 - 22.30
British hot pie served with a pint of Oxford Gold
10.50

Paternoster Chop House

@ paternoster1

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