# PATERNOSTER CHOP HOUSE



### PATERNOSTERCHOPHOUSE.CO.UK

# **CHAMPAGNE & OYSTERS**

Lanson brut Pere et Fils NV gls/13.5 btl 74 Lanson Le Rose brut NV gls 17.5 btl 105 Colchester Rock Oysters each 27Kcal 3 Shallot vinegar, lemon, tabasco

### **SNACKS**

Borough brown sourdough (v) 425kcal 4
Netherend Farm butter
Nocellara Olives (vg) 187kcal 4
Truffle roasted mix nuts (v) 477kcal 5.5
Pork sausage roll 993kcal 6
Rarebreed pork sausage roll, Bramley ketchup
Pint of shell on prawns 402kcal 12
Lemon, Marie Rose sauce

Colchester Rock Oysters each 27Kcal 3.5

Shallot vinegar, lemon, tabasco

### **STARTERS**

½ Pint of shell on prawns 304kcal 7
Lemon, Marie Rose sauce
Chilled pea and lettuce soup (v) 381kcal 9
Mint, shredded gem, fresh peas
Beef heart tomato salad (v) 191kcal 12
Capers, pickled onions, Kidderton Ash goat cheese
Chicory salad (v) 228kcal 12
Artichokes, creamed stilton, pickled walnuts
Severn & Wye smoked salmon 387kcal 15
Rye bread, capers, lemon
Steak Tartare 374kcal 15

Violet mustard relish, sourdough bread

Curried Mushroom Stew (v) 95kcal 17
Steamed rice, minted yogurt
Potato Dumplings (v/vg) 610kcal 18
King oyster mushrooms, pumpkin seeds, butternut sauce
Add parmesan 47kcal
Day Boat Haddock & Chips 11653kcal 21
Minted peas, tartar sauce
Pan Roasted Hake 424kcal 29
Clams, white wine sauce
Grilled Tiger Prawns 616kcal 27
Sourdough bread
Skate in Burnt Butter Sauce 455kcal 24
Capers, Shallots, Parsley
Chicken, Leek & Mushroom Pie 1335kcal 24

# **ROBATA GRILL**

Our grass-fed beef cuts are from rare breeds that require a much longer time to mature; it is this slow growing nature that gives the meat its flavour. Each cut is carefully aged so succulent and tender. We have full traceability back to the farm the beast was reared on.

350gr Rib Eye, 38 Day dry aged, White Park Beef 1247kcal 41 300gr Fillet, 21 Day dry aged, Hereford 586kcal 43 350gr Sirloin, 35 Day dry aged 885kcal 39 200g Flank Dry aged 540kcal

SURF 'N' TURF Add 2 Grilled Tiger Prawns 430kcal 13

280gr Grilled Pork Chop, Hisbi cabbage 1047kcal 21 Lamb Herdwick Barnsley Chop 1039kcal 26 Rosemary and mint jelly

# PERFECT FOR SHARING...

600gr Chateaubriand 1761kcal 90
Confit shallot, roasted garlic
1kg Porterhouse 2312kcal 125
Confit shallot, roasted garlic
1.2kg Tomahawk 3207kcal 132
Confit shallot, roasted garlic
Add
Roasted Bone Marrow 463kcal 9
Parsley & shallot crumb

**SAUCES & BUTTERS - 3** 

Blue cheese (v) 178kcal / Green peppercorn (v) 239kcal / Béarnaise (v) 266kcal Red wine jus 167kcal Garlic & parsley butter (v) 306kcal / Chimichurri (vg) 342kcal

## SIDES - 6

Thick cut chips (vg) 738kcal
Skinny chips (vg) 840kcal
Mash potatoes 653kcal (v)
Minted new season peas (v) 199kcal
Steamed spinach (vg) 60kcal
Creamed spinach (v) 270kcal
Heirloom tomato & red onion salad (vg) 64kcal

# **WE ARE NOW CASHLESS**

We are currently not accepting any cash payments, card only.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimize the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG)-suitable for vegan requirements.(V)-suitable for vegetarian requirements Adults need around 2000 kcal a day.

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

Bacon, cheddar, red onion, burger relish, dill pickle

Sautéed spring greens, tarragon velouté

Chop House Cheeseburger 1091kcal 15

Add thick cut chips for extra (vg) 738kcal 6