

PATERNOSTER CHOP HOUSE

Breakfast Menu

Quick Start

A stack of toast, foraged fruit jam marmalade.

1.50

Eggs

Barrington Park Estate is an organic farm in the heart of the Cotswolds producing free range organic eggs.

4.00

Two Barrington eggs cooked how you like, on toast or with soldiers.

Additional Rhug Estate bacon

3.50

Additional Severn & Wye smoked salmon

3.50

Additional grilled Portobello mushroom

2.50

A hearty British breakfast

Rhug Estate pork from Lord Newborough.

13.00

Middle White pork from Richard Vaughan in

Herefordshire.

Lanarkshire pork from Ben Weatherall.

Barrington eggs, Rhug Estate streaky bacon, Middle White pork sausages, Lanarkshire black pudding, hash brown, grilled tomato, Portobello mushroom and as much toast as you like.

Great hot alternatives

Isle of Man kipper, grilled with butter and cracked black pepper

8.50

Bubble and Squeak, poached Barrington egg and Rhug Estate bacon

8.50

Chop House steak breakfast

Pedigree Aberdeen Angus beef from Lord Newborough's Rhug Estate.

Aberdeen Angus rib steak, Barrington eggs, Rhug Estate bacon and hash browns

25.00

Lighter bites

Freshly made crumpets with real honeycomb 4.50

Porridge and honey 4.50

Dressed seasonal fruit salad 5.50

Poached berries, Greek yoghurt and oats 4.50

Daily changing fruit muffin 3.50

Breakfast Beverages

The morning after

Bloody Mary 8.50

Bloody Shame 4.75

Healthy start to your day

Banana oatmeal smoothie 5.00

(fresh banana, milk and oatmeal)

Apple carrot and blackcurrant shake 5.00

(blend of three juices)

Antioxidant berry and yoghurt smoothie 5.00

(mixed berries, yoghurt and orange juice)



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