

PATERNOSTER CHOP HOUSE

Mothers day menu Sunday 10th March

2 courses £ 22.50
3 courses £ 27.00
Childrens menu 2 courses £12.50

Chop House Shellfish

Colchester Rock oyster 2.50 each or half dozen 12.50
West Mersea Native oyster 3.00 each or half dozen 15.00
Served with shallots & white balsamic vinegar

Starters and Soups

New season wild garlic and potato soup, herb croutons
Duck liver pate, port and orange jelly
Blackface lamb croquette, pickled tomato
Seven and Wye hand sliced smoked salmon
Steamed river exe mussels, Aspals cyder and parsley
Pressed hand knuckle terrine, pickled radishes
Baked Ragstone goats cheese, fresh honeycomb
Kings Lynn potted shrimps

Meat, Spit Roast and Grill

We source traditional and rare breed livestock from small, independent farms. Meat is bought on the bone and butchered in house, providing daily changes in cuts and cooking styles.

Beast of the Day

These are outdoor reared bronze chickens from Lord Newborough's estate in Denbighshire, North Wales.
Served today whole to the table with bread sauce, toasted breadcrumbs and roasting juices.

Fish of the Day

Cod, a much talked about fish in terms of sustainability; one of about thirty five fin fish we serve each year in an effort to reduce high grading and dumping of fish. Stunningly fresh and served baked with highland Burgundy potato, tomato and lemon balm

The Paternoster Fishermans pie
Grilled Lemon sole on the bone, nut brown butter, lemon and capers
Slow roasted Middle White pork , Bramley apple sauce
Blackface lamb, Castellucio lentils and wild garlic
Longhorn short rib, braised for 12 hours, served with Champ mash
Jerusalem artichoke, potato and Lancashire cheese pie

All main courses will be served with a selection of vegetables.

Puddings

Russet apple upside down cake, custard
Lemon curd sponge with clotted cream ice cream
Apple and blueberry Bakewell tart, vanilla ice cream
Bitter sweet chocolate mousse, fudge and hazelnut ice cream
Selection of home made sorbets and ice creams

Vegetables and Side Salads

Maris piper roasted potatoes 4.50
Glazed Chantenay carrots 4.00
Braised red cabbage 3.75
Buttered winter greens 3.50
House salad, mint and lemon dressing 4.50

British Cheeses

*A selection of seasonal British cheeses from Neil's Yard
Served with chutney, apple, celery and biscuits.* 9.00

Berkswell, cow's milk, pasturised, hard 4.00
Kirkhams Lancashire, cow's milk, unpasturised, hard 4.00
Crozier, sheep's milk, pasturised, blue 4.00
Ragstone, goat's milk, unpasturised, soft 4.00

Ports

Late Bottled Vintage Port, W. & J. Graham's 2006 6.00
10 Yr Old Tawny Port, W. & J. Graham's 6.75
1999 Quinta do Bonfim Vintage Port 8.50

Sweet Wines

2009 Nectar, Chapel Down, Kent, England 5.00
2007 Coteaux du Layon, Loire, France 6.50
2011 Muscat de Beaumes de Venise, France 7.50
2007 Sauternes, Chateau Laville, France 9.50
2008 Tokaji 'Mylitta' Noble Late Harvest, Hungary 9.75



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