

The Restaurant at St Paul's

March Menu

To start

'Britain in a glass' – Apple & Blackcurrant & English sparkling wine	£6.95
Sloe gin & Fever Tree tonic	£6.25

To share

Homemade bread & Netherend farm butter	£2.00
Marinated olives & cheddar biscuit	£2.50

First course

Roast tomato & chilli soup
Orange cured salmon, treacle soda bread & watercress
Chicken liver parfait, pear & apple chutney
Duck Scotch egg & piccalilli

Main course

Heritage potato gnocchi, stem broccoli & mozzarella
Smoked haddock fish pie & curly kale
Rib of beef burger, fat chips, crispy onions and pickle
Braised pork neck fillet, spiced lentils & horseradish mash
Whole plaice, shrimp butter sauce & grilled baby gem

Sides £3.50

Buttered kale
Fat cut chips
Roast baby potatoes
Chantenay carrots

Pudding & cheese

White chocolate delice, berry coulis
Regent's Park honey ice artic roll
Lemon meringue pie
Cambridge burnt cream, cinnamon shortbread

Neal's Yard cheese –Stichelton blue, Garwyd Carphilly, Montgomery cheddar, quince jelly, oat cakes, celery & chutney (£2.00 supplement)

Drinks with your pudding

Decanter to pass of Taylors 10 year Tawny Port	£5.50 per glass
Château Grand Piquey, A.C. Sauternes	£4.95 per glass

2 courses £21.50

3 courses £25.95

Service not included - all gratuities are split evenly with our team

Please inform us of any food allergies we should be aware of