

The Restaurant at St Paul's

Sunday Menu

To start

'Britain in a glass'

English sparkling wine with rhubarb & apple juice £6.00

Thatcher's Katy Somerset cider £3.75

Homemade Montgomery & rosemary biscuits

with marinated olives £3.00

Organic bread & Jersey butter £1.00

First courses

Roast beetroot, Golden Cross goats cheese & shaved brussel sprouts

Smoked haddock & celeriac soup with Barradale poached egg

Chalk Farm 24 hour smoked salmon, apple, celery & watercress

Main courses

Welsh slow roast lamb shoulder, purple sprouting broccoli, roast potatoes
& Yorkshire pudding

Portobello mushroom & Stichelton wellington, steamed spinach

Grey mullet, braised leeks & Jerusalem artichoke puree

Sides

£3.00 each

Forgotten vegetable - buttered curly kale

Roast potatoes

Yorkshire pudding

Puddings

Treacle tart with clotted cream

Trinity cream with clementines & mandarin shortbread

Apple crumble & custard

Neal's yard cheese - *Stichelton, Montgomery, Wigmore, Stinking Bishop*

(£2.00 supplement)

Pass the port, the perfect accompaniment to cheese, served by the decanter

Taylor's 10 year Tawny

£5.50/glass

Fonseca Guimaraens 1988

£5.95/glass

2 courses £18.00

3 courses £22.00

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