

The Restaurant at St Paul's Mothering Sunday, 18th March 2012

the
Restaurant

St PAUL'S
CATHEDRAL

To start

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

To share

Homemade bread & Netherend farm butter	£2.00
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Sharing plate (individual dishes can be ordered if preferred)

Roast Heritage tomato soup shots, purple basil
Quail scotch egg, onion chutney
Treacle cured Shetland salmon, boxty pancakes
Chicken liver parfait

Main course

English dry aged striploin of beef, horseradish
Roast pork neck fillet, apple sauce
Steamed Scottish salmon, cauliflower puree, spinach & roast shallots
Beetroot tart, roast artichokes & watercress pesto

All the above are served with roast potatoes, cauliflower cheese, honey roasted carrots & Yorkshire puddings

Pudding & cheese

Rhubarb & custard tart
Regents Park honey ice & ginger bread
Lemon meringue pie
Jude's ice cream, peach & champagne, elderflower & blood orange
Neal's Yard cheese –Strathdon blue, Wigmore, St Gall, 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
Decanter to pass of Fonseca Guimaraens 1996	£5.95 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