



SAINT PAULS HOUSE

BREAKFAST

Served until 12pm

Continental Breakfast | 8.00

Selection of breakfast muffins, dried fruit, melon platter, meats & cheeses, yoghurts, pastries, cereals, fruit, preserves & juices

Full Breakfast | 9.00

sausage, bacon, tomato, beans, mushrooms, eggs, potatoes & toast

Veggie Breakfast | 8.00

Glamorgan sausage, tomato, Beans, mushroom, potatoes, eggs & toast (V)

Huevos Ranchero | 6.00

spiced beans, fried egg & toast (V)

Steak & Eggs | 8.50

steak, fried eggs & potatoes (GF)

Fruit Salad (V) (GF) | 4.00

Breakfast Bap | 6.50

two bacon rashers, sausage, fried egg served in a bap

Bacon, Egg or Sausage Sandwich | 5.50

On Toast | 6.50

Avocado, poached egg & bacon
Smoked salmon & scrambled egg
Mushroom, spinach & fried egg

Omelettes | 6.50

Create your favourite omelette, choose 3 of the following toppings: chorizo, tomato, red onion, cheese, spinach, smoked salmon, mushroom

Selection of Pastries | 3.00

STARTERS & SHARERS

Soup of the Day | 5.50

crusty bread

Tomato & Chilli Mussels | 7.50

lemon & tarragon loaf

Crab Cakes | 7.50

fennel, sweetcorn & chilli salad, red pepper dressing

Beetroot Pannacotta | 6.50

candied walnuts, endive, blue cheese dressing (V) (GF)

House Smoked Chilli Chicken Wings | 8.50

blue cheese mayo, celery

Asparagus Falafels | 7.00

tomato hummus, olive & tomato salad (Vegan)

Antipasti | 16.00

charcuterie, olives, goats cheese, baby artichoke fritters, rocket, toasted sourdough, Serves 2

MAINS

Tuna Niçoise Salad | 13.50

chargrilled tuna, sunblushed tomatoes, new potatoes, green beans, olives, boiled egg (GF)

Grilled Chicken | 12.50

pomegranate & orange couscous salad, pomegranate glaze

Chilli Halloumi | 11.00

roasted carrot, mung bean & lentil salad (V) (GF)

Baby Artichoke Fritters | 13.00

ratatouille, sauteed potatoes, salsa verde (V)

Ras el Hanout Roasted Cauliflower | 12.00

smoked tenderstem, pomegranate & blood orange couscous, tahini dressing (Vegan)

Mushroom, Apricot & Pine Nut Burger | 12.50

tomato fondue, sweet potato fries (V)

220g Beef Burger | 13.00

sweet potato fries, house sauce, pickle

170g Lamb Burger | 13.00

feta, sweet potato fries, house sauce

Tarragon & Lemon Monkfish Scampi | 14.00

minted crushed peas, triple cooked chips, candied lemon

STEAKS

170g Beef Fillet | 25.00

170g Minute Steak | 14.00

220g Ribeye | 20.00

220g Middle White Pork Tomahawk | 15.00

all served with triple cooked chips, confit tomato & peppercorn sauce

SIDES

Pomegranate & Orange Couscous (V) | 3.00

Green Leaf & Parmesan Salad (GF) | 3.00

Triple Cooked Chips (V) (GF) | 3.00

Sweet Potato Fries (V) (GF) | 3.00

Onion Rings (V) | 3.00

Truffle Fried Eggs (V) (GF) | 3.00

DESSERTS

Sticky Toffee Pudding | 6.00

toffee sauce, vanilla ice cream (V)

Selection of Homemade Ice Creams | 5.00

(V) (GF)

Pecan Pie | 6.00

blueberry coulis, bourbon ice cream (V)

Chocolate & Salted Caramel Torte | 6.00

raspberry sorbet (V)

Fruit Salad | 5.00

crème fraîche (V) (GF)

Cafe Gourmont | 6.00

coffee with chefs' choice of petit desserts (V)

A discretionary 10% service charge will be added to your bill. Please let your waiter or waitress know of any food allergies.