



I'M THAT FRIEND THAT  
WOULD NEVER STEAL  
A PENNY FROM YOU  
BUT IF YOU WALK OUT  
THE ROOM I'M STEALING  
4 FRIES

#SaintPaulsHouse



## SAINT PAULS HOUSE

### APERITIFS

**Negroni:** Campari, Bulldog gin, martini rosso & orange zest | **8.00**

**Lychee Martini:** Citros vodka, lychee liquor, apple juice & a dash of house red | **8.00**

### STARTERS

Crispy duck egg, grilled asparagus, parmesan cream & truffle oil **(V)** | **8.00**

Crab & dill cocktail, compressed watermelon, cucumber ketchup and lemon & oat granola **(GF available)** | **8.00**

Pan fried scallops, smoked duck, kohlrabi puree, pea shoots & hazelnut beurre noisette **(GF)** | **12.00**

Crispy padrón peppers, smoked aubergine puree, ramesco dressing and garlic & herb bun **(GF, Vegan)** | **7.50**

Marinated mozzarella, courgette bon bon, asparagus pesto, aged balsamic & chilled gazpacho **(V)** | **7.50**

Pancetta, blue cheese & red onion tart, quince puree, pickled walnut & pea shoots | **7.50**

### BOARDS

**Saint Paul's Board:** Honey & soy glazed sausages, crab & dill cup, padrón peppers, chilled gazpacho, garlic & herb bun | **14.00**

**Veggie board:** Smoked aubergine hummus, marinated mozzarella & sun blushed tomato salad, olives, crispy duck egg & warmed sourdough **(V)** | **13.00**

### BURGERS

All of our burgers are served on a Peel & Stone bun with sweet potato fries

8oz beef burger, cheddar, gherkin, leaf & tomato | **13.00**

6oz lamb burger, rosemary, whipped feta, pickled cucumber & leaf | **13.00**

Chickpea burger, sweetcorn, coriander, tomato fondue & leaf **(V)** | **10.50**

Lobster & crab burger, dill mayo & leaf **(V)** | **13.00**

Chargrilled chicken burger, leaf & chimichurri | **11.00**

### GRILL

All of our steaks are served with confit tomatoes, lambs leaf & smoked salt triple cooked chips **(GF)**

6oz minute steak | **13.00**

8oz ribeye steak | **19.00**

10oz sirloin steak | **23.00**

6oz fillet steak | **26.00**

Côte de boeuf for 2 | **55.00**

**Sauces:** béarnaise, pink peppercorn & brandy, café de paris butter or chimichurri

### MAINS

Roast chicken breast, parsley, garlic whole grain risotto and truffle oil | **14.00**

Pea & goat curd ravioli, sugar snap and fig & mint salad **(V)** | **14.00**

Flamed mackerel, Heritage tomato, chervil oil, endive, viola flowers **(GF)** | **14.00**

Grilled hake, clam, tomato & broad bean, saffron bisque **(GF)** | **15.00**

Pan fried duck breast, fennel, carrot & orange quinoa salad, fennel pollen buttermilk, pomegranate molasses **(GF)** | **17.00**

Chargrilled tuna niçoise | **15.00**

Duo of rabbit, charred baby gem, green bean, pancetta, mustard veloute | **16.00**

Grilled tofu, sweet potato puree, wild mushrooms & tender stem broccoli **(Vegan)** | **13.00**

### SIDES

Grilled foie gras | **5.00**

Green leaf & parmesan salad **(V, GF)** | **3.50**

Mushroom & truffle gratin **(V)** | **4.00**

Onion rings **(V)** | **3.00**

Triple cooked chips **(V, GF)** | **3.00**

Sweet potato fries **(V, GF)** | **3.00**