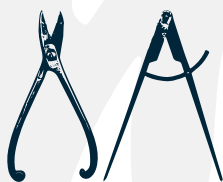


I'M THAT FRIEND THAT
WOULD NEVER STEAL
A PENNY FROM YOU
BUT IF YOU WALK OUT
THE ROOM I'M STEALING
4 FRIES

#SaintPaulsHouse



SAINT PAULS HOUSE

STARTERS

Sweet potato, chilli & coriander soup, lime crème fraiche, toasted sunflower **(GF) (V)**
| **5.50**

Duck & smoked chicken terrine, sweetcorn puree, toasted hazelnuts, thyme oil & croutes | **8.50**

Gin & tonic cured trout, cucumber relish, pickled lemons, soda bread crumb & endive | **8.50**

Candy stripe beetroot carpaccio, ogle shield beignet, rocket & aged balsamic **(V)** | **7.50**

Pan fried scallop, confit pork belly, parsley foam & pickled blueberries **(GF)** | **12.00**

Tomato & chilli mussels, Lemon & tarragon bun **(GF Available)** | **7.50**

BOARDS

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

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

SALADS

Smoked salmon & crab mayo, pickled cucumber, endive, crispy capers **(GF)** | **14.00**

Chilli marinated halloumi, Heritage tomato, rosemary focaccia crouton, olives red onion and rocket **(V)** | **13.00**

Chargrilled chicken, Baby gem, parmesan & pancetta **(GF)** | **13.50**

SIDES

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**

GRILL

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

6oz fillet steak | **26.00**

10oz sirloin steak | **23.00**

8oz ribeye steak | **19.00**

6oz minute steak | **13.00**

Côte de boeuf for 2 | **55.00**

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

MAINS & BURGERS

Roast chicken breast, parsley & garlic Whole grain risotto & truffle oil | **14.00**

Chargrilled tuna niçoise **(GF)** | **15.00**

Grilled Tofu, sweet potato puree, wild mushrooms & tenderstem broccoli **(Vegan, GF)** | **14.00**

Ale braised beef feather blade, creamed potato, broccoli & shallot jus **(GF)** | **16.50**

Sea bream, broad bean, pea & lettuce fricassee, potato rosti, mint gremolata **(GF)** | **16.00**

Butternut squash & spinach croquette, Curried lentils, feta crumble & micro herb **(V)** | **14.00**

Duo of duck, pan fried duck breast, confit leg croquette, fondant potato with paprika creamed cabbage | **17.00**

Tomato & chilli mussels, triple cooked chips, Lemon & tarragon bun **(GF Available)** | **14.50**

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

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

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

Chargrilled chicken burger, leaf. chimichurri & sweet potato fries | **11.00**

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