



SAINT PAULS HOUSE

STARTERS

Soup of the Day & ciabatta, please ask your server for today's choice **(GFA) (V) (Ve) | 5.00**

Scallops of the Day, please ask your server for today's choice **(GFA) | 12.00**

Mussels with tomato & chilli *or* white wine, parsley & cream sauce **(GFA) | 8.00**

Baby camembert, Red onion marmalade, ciabatta crostini **(GF) | 7.00**

House BBQ chicken wings, celery & house BBQ sauce **(GFA) | 8.00**

Chicken, smoked bacon & brandy parfait, onion jam & toast **(GFA) | 7.00**

Asparagus falafels, tomato hummus, dressed rocket & balsamic dressing **(GFA) (V) (Ve) | 7.00**

Saint Paul's House platter, house BBQ chicken wings, baby camembert, chicken parfait, red onion jam & toast **(GFA) | 15.00**

FROM THE SEA

Smoked chilli, tomato & chorizo, seafood linguini **(GFA) | 16.00**

Sea bass fillet, roast beetroot, butternut squash, spinach & buttermilk sauce **(GFA) | 18.00**

Mussels with tomato & chilli *or* white wine, parsley & cream sauce with fries **(GFA) | 15.00**

Monkfish cheek scampi, pea purée, tartar sauce, lemon & triple-cooked chunky chips **| 14.00**

FROM THE FIELD

Chicken, chorizo & wild mushroom tagliatelle **(GFA) | 14.00**

Pan-fried chicken supreme, parmesan risotto, salsa verde & dressed rocket **(GFA) | 14.00**

Open beef wellington, fondant potato, kale & red wine jus **| 20.00**

Pan-roasted lamb rump, dauphinoise potato, chorizo pea, bean fricassée & rosemary jus **(GF) | 19.00**

Pork fillet, wholegrain mashed potato, pear purée, pork bon bon & honey jus **(GFA) | 17.00**

6oz Fillet **(GF) | 25.00**

8oz Rump **(GF) | 20.00**

8oz Rib-eye **(GF) | 22.00**

6oz Minute **(GF) | 14.00**

all steaks are served with confit red onion, roast vine cherry tomatoes, lambs leaf & triple cooked chips

St Paul's House 8oz Beef Burger **(GFA) | 13.50**

St Paul's House 6oz Lamb Burger **(GFA) | 13.00**

our burgers are served with baby gem lettuce, tomato, gherkin, house burger sauce, seeded brioche bun & skin-on fries

MEAT-FREE

Red onion & carrot bhaji, curried cauliflower cous cous, mint cucumber raita & micro coriander **(GFA) (V) (Vegan) | 12.00**

Sweet potato & chickpea curry, sour cream & chimicurri flatbread **(GFA) | 12.00**

Spiced bean quinoa burger, house burger sauce, baby gem, tomato, gherkin, seeded brioche bun & skin-on fries **(GFA) (V) | 12.00**

Wild mushroom risotto, Italian style hard cheese & dressed rocket **(V) | 12.00**

SIDES | 3.00

Triple cooked chunky chips (GF) (V) (Ve), Sweet potato fries (GF) (V) (Ve), House salad (GF) (V) (Ve), Creamed spinach (GF) (V), mashed potato (GF) (V) **Sauces:** Peppercorn (GF), Blue cheese (GF)

(V) = Vegetarian **(Ve)** = Vegan **(GF)** = Gluten Free **(GFA)** = Gluten Free Available

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