



## 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 (V)

#### 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

#### 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

#### Pan Fried Scallops | 12.50

confit pork belly, pickled blueberries, parsley foam

#### Ham Hock & Chicken Terrine | 7.00

tarragon purée, confit garlic, ciabatta crisps

#### 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, sautéed potatoes, salsa verde (V)

#### Ras el Hanout Roasted Cauliflower | 12.00

smoked tenderstem, pomegranate & 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

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

#### 170g Beef Fillet | 25.00

#### 170g Minute Steak | 14.00

#### 220g Ribeye | 20.00

#### 220g Middle White Pork Tomahawk | 15.00

### SUNDAY ROASTS

*all served with roast potatoes, mixed vegetables, mash, Yorkshire pudding & red wine jus*

#### Roast Sirloin of Beef | 13.00

#### Roast Chicken Supreme | 12.50

#### Roast Pork Belly | 12.50

#### Peanut & Sun Blushed Tomato Roast (V) (Vegan) | 12.50

### 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

#### Creamed Potato (V) (GF) | 3.00

#### Onion Rings (V) | 3.00

#### Truffle Fried Eggs (V) (GF) | 3.00

#### Pigs in Blankets | 4.50

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