

PATERNOSTER CHOP HOUSE

Oysters, Shellfish, Soups & Appetisers

West Mersea native oyster, Mersea Island	ea 2.75
Colchester rock oyster, West Mersea	ea 2.00
Bradán Orach smoked salmon, shallots & capers	9.00
Spiced red mullet soup, crab oil	6.50
Oat crusted fishcake, tartare sauce	7.00

Wild mushrooms on toast, brown butter	8.50
Potted hough, roast carrot & walnut	6.50
Spiced pumpkin soup, toasted seeds	6.50
Hot water crust pork pie, piccalilli	7.00
Honey roasted parsnip tart, bittercress	6.50
Middle White pork brawn, crispy ears	6.50

Fish & Vegetarian

Day boat fish from the South West, caught mainly by the Bean family on their 29 foot gill netter 'Lady Hamilton'. Ice slushed at sea & sent overnight, they reach us in pristine condition.

Red mullet, soused vegetables & water celery	22.00
Lemon sole, brown caper butter	19.00
Grey mullet, pickled cucumber	17.00
Wild sea bass, wild mushrooms & bacon	24.50
Wild mushroom & onion pie	13.50

Fish of the Day 18.00

Smoked Cornish cod. These large fish have beautiful dense, pure white meat which has been lightly salted, & smoked over whisky cask oak chips. Served with sea vegetables & chervil sauce.

Beer of the Day

4.25

Ringwood Fortyniner is a robust beer with bittersweet caramel flavours. Its malty characteristics are owed to the traditional 'floor malting' process that industrialised breweries eschew. Superb with our selection of game.

Game of the Day

Birds shot in The North of England where open moorland & scrub is home to a variety of native birds. They are dry plucked and aged to keep them in the best condition.

Widgeon, Swintons Estate, North Yorks	24.00
Red leg partridge, Lincolnshire	18.00
Pheasant, Lincolnshire	18.00

Meat, Spit Roast & Grill

We source traditional & rare breed livestock from small, independent farms. Meat is bought on the bone & butchered in house, providing daily changes in cuts & cooking styles.

Middle White pig, sage onions & apple sauce	19.50
Galloway beef cottage pie	17.50
Blackface lamb, braised red cabbage	19.50
Ox liver, bacon & onions	17.00
Cobb chicken, bashed roots, thyme sauce	18.50
Braised wild rabbit, prunes & bacon	17.50

Beast Of The Day 20.50

Galloway beef from Ben Weatherall. These slow growing beasts spend their time on the Lanarkshire hillsides where soft ground & coarse grasses help to develop dense meat with great flavour. Served today with beetroot horseradish & toasted breadcrumbs.

Side Dishes

Buttered wild spinach	5.00
Purple sprouting broccoli	4.50
King Edward mashed potato	4.50
Maris Piper hand cut chips	4.50
Beetroot & watercress salad	4.50
Marinated carrot & toasted cobnut salad	4.50
Baby gem & shallot salad	4.50

Puddings

Almond & quince tart, almond ice cream	6.50
Toasted cobnut meringue, damson sorbet	6.50
Sticky toffee pudding, clotted cream	6.00
Rice pudding, greengage jam	6.00
Chocolate trinity & hazelnut brownie, chestnut ice cream	6.50
Spiced apple & apricot crumble, custard	6.00
Selection of ice creams & sorbets	5.50

British Cheeses 9.00

(selection of three unless preference stated)

Keen's Cheddar, Colston Bassett, Stinking Bishop, Wigmore, Dorstone, Bath Soft