

# PATERNOSTER CHOP HOUSE



Glass of bubbles on arrival

Truffled rarebit crumpet

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12 Jersey rock oysters, shallot vinegar (£30 supplement)

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Celeriac & pear soup, crisp quail's egg

Gin & tonic cured salmon, rapeseed emulsion

Beef tartare, confit egg yolk, violet mustard

Wiltshire burrata, blood orange & rhubarb

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Rack of Salt Marsh lamb, potato gratin, young carrots (*to share*)

Roast Newlyn bay turbot on the bone, Nyetimber butter sauce,

white grapes, celeriac & brown shrimp

Crisp herb dumplings, spiced squash, Jersey shiitake mushroom, wild garlic

300g Longhorn rib eye, triple cooked chips, beef fat bearnaise

*Additional sides £4.50*

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Salted caramel profiteroles (*to share*)

Bitter chocolate & malt tart, pistachio

Cambridge burnt cream, raspberry, shortbread

Isle of White blue, apple chutney, oatcakes

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*XO Truffles to take away*

£80.00 per person

INCLUDING VAT CHARGED AT THE CURRENT RATE.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO ALLERGIES & INTOLERANCES UPON REQUEST