

# PATERNOSTER CHOP HOUSE

## TO START

RABBIT TERRINE, pickled carrots  
MINT CURED WILD BASS, yoghurt, peas  
CHILLED BROAD BEAN SOUP, black olive, fresh cheese  
GRILLED HERITAGE BEETROOT, Crassan pear, goats' curd, mustard leaf

## MAIN COURSE

GOOSNARGH DUCK LEG, chicory, apricots, almond granola  
BLYTHBURGH PORK BELLY, roast apple, wild oregano, chard  
BLACK BREAM FILLET, butter bean hummus, blood orange & fennel salad  
ROAST HASSELBACK CARROTS, cashew nut "yoghurt", lentils, smoked chilli

## DESSERT

CUSTARD TART, rhubarb  
SET VANILLA CREAM, apricot, meringue  
MRS KIRKHAM'S LANCASHIRE CHEESE, chutney, oatcakes  
SELECTION OF ICE CREAMS & SORBETS, seasonal berries

2 COURSES: £20.00

3 COURSES: £25.00

Including a glass of wine

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS AND UNPASTEURISED CHEESE MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.*

*WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO ALLERGIES & INTOLERANCES UPON REQUEST  
All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.*

**Evening  Standard**