

GO BOTTOMLESS!

2-Courses: £38pp | 3-Courses: £42pp

with unlimited prosecco, house beer, gin rose, 125ml house red wine, white wine, rose or Aperol Spritz when you order your Sunday roast. **Have you heard about our Bottomless Brunch Saturdays?** Speak to a member of the team to book your table!

STARTERS

Creamy Cauliflower + Brie Soup (V)(Vg*)(NGCI*) 8.5
finished with thyme breadcrumbs & roasted garlic oil, served bread + butter

Chicken Liver Pâté (NGCI*) 9
with toasted sourdough bread, our in-house pickled carrot ribbons + caramelised red onion chutney

Honey + Chipotle Glazed Chicken Wings (NGCI) 8
coated in our sticky glaze & finished with coriander, chilli, spring onions + lime

Bruschetta (V)(Vg)(NGCI*) 8
homemade pico de gallo, crumbled vegan feta, basil, rocket, gremolata dressing

Smoked Salmon Carpaccio & Crayfish Tails (NGCI) 10.5
roasted and candied beetroot, orange segments, Marie Rose sauce, watercress and lemon + herb dressing

Baked Goats Cheese Crostini (V)(NGCI*) 8.5
baked goats cheese on sourdough with slow roasted pears with chicory + apple salad, watercress, Roquito hot honey dressing & toasted walnuts

MAINS

Beetroot & Feta Risotto (V)(Vg*)(NGCI) 22
beetroot infused risotto with crumbled feta, roasted baby leeks, crispy sage, grated parmesan, rocket with lemon & herb dressing
add your choice of chicken breast or crayfish tails

Fish + Chips 18
battered haddock, mushy peas, homemade tartar sauce, curry sauce, skin-on chunky chips

The House Beef Burger (NGCI*) 17
two 3oz beef + bone marrow patties, our signature burger sauce, cheese, lettuce, tomato, gherkins in a brioche bun with skin-on fries



Want to find out what's on at Saint Paul's House and learn more about our special offers?

← SCAN HERE

(V): Vegetarian (Vg): Vegan (NGCI): Non-Gluten Containing Ingredients
(*): Option available. All items are subject to availability. Dishes may contain nuts or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. Due to the nature of our business, we cannot guarantee that food prepared on these premises is free from allergenic ingredients. A 10% discretionary service charge will be added to your bill. All above prices are inclusive of VAT. Please inform your server of any allergies or dietary requirements.

ROASTS SERVED 'TIL SOLD OUT

all of our roasts are served with roast potatoes, seasonal greens, roasted carrots, honey glazed parsnips, home-made Yorkshire pudding + lashings of our gravy.

Beef Striploin 22

½ Roast Marinated Chicken 18.5

Slow-Cooked Pork Belly 18.5

Vegetable Wellington (V)(Vg*) 20

SIDES

Cauliflower + Cheese (V) 6
truffle oil, crispy herb crumb

Roasted Potatoes (V) 5

Rosemary + Garlic Skin-On Fries (V)(Vg)(NGCI*) 5
add truffle parmesan +2.5

Chunky Chips (V)(Vg)(NGCI) 5.5
add truffle parmesan +2.5

Creamy Chive Mash (V)(NGCI) 5

Tomato + Onion Salad (V)(Vg) 4.5
rocket, basil, balsamic

Seasonal Greens (V)(Vg*) 5.5
tossed in butter + onions

Cajun Onion Rings (V) 5
lime + coriander sriracha mayonnaise

DESSERTS

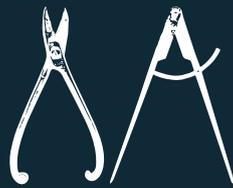
Biscoff Cheesecake (V) 9.5
salted caramel ice cream + Biscoff sauce

Homemade Croissant Bread + Butter Pudding (V) 9.5
white chocolate, cranberries + custard

Chocolate Profiterole Gateau (V) 9.5
chocolate sponge base, raspberry compote and profiteroles stuffed with Chantilly, topped with white and dark chocolate truffle mousse with vanilla ice cream

Lemon Curd Tart (V)(Vg*)(NGCI) 9
with a crispy sugar glazed top, winter berry compote and 'Rodda's' brandy clotted cream

Ice Creams + Sorbets 2.5/per scoop
choose from; salted caramel, vanilla, mint chocolate, chocolate, strawberry or raspberry sorbet



SAINT PAULS HOUSE