

PATERNOSTER CHOP HOUSE



TO START

PEA & MINT SOUP, rosemary bread bites
PORK & CAPER BERRY TERRINE, gentleman's relish
SMOKED MACKEREL SALAD, soft boiled Clarence Court egg
SUMMER VEGETABLE SALAD

MAIN COURSE

NORFOLK HORN LAMB, gem lettuce, peas, broad beans
COLONIAL VEGETABLE CURRY, basmati rice, condiments
GILTHEAD BREAM FILLET,
Jersey Royals, tomato & caper sauce
OLD SPOT PORK BELLY,
Bramley apple sauce, beets, heritage carrots

DESSERT

ETON MESS
RHUBARB FOOL, shortbread
DARK CHOCOLATE & PECAN BROWNIE, vanilla ice cream
HOME MADE ICE CREAM & SORBET SELECTION

2 COURSES: £20.00

3 COURSES: £25.00

Including a glass of wine

ca'di
ca'di
PONTI

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

London
**Evening
Standard**
FEBRUARY 2018