

ST PAUL'S

DRINK & DINE

Starters

Celeriac, bacon & barley with Crème Fraiche and Tarragon Oil **£7**

Fosters of Lincoln Ham Hock **Scotch Egg** with pea puree and apple & radish remoulade **Gf £10**

Freshly steamed Shetland **Mussels** served in Calabrian Nduja sausage, fennel & chilli broth **£9**

Smoked **duck salad** with pickled blackberries, roasted hazelnut and pomegranate molasses **Gf £10**

Charred **Asparagus** with asparagus veloute, mint pesto and baby new potatoes **Gf (Ve) £8**

Mains

Steak frites – 8oz Dry Aged Flat Iron served with skin on fries, peppercorn sauce and bistro salad **Gf £26**

Pan roasted chicken ballotine – Pommes fondant, sauce Perigueux, celeriac and truffle puree **£22**

Wild mushroom pearl barley risotto – Burnt leeks, white miso, purple shiso **(Ve) £20**

Confit duck parmentier – Merlot reduction, sautéed greens, garlic & thyme crumb **Gf £22**

12 hr slow braised beef feather blade - Truffle & parmesan potato puree, buttered tender stem and red wine jus **Gf £24**

Pan seared cod fillet – Tomato & butterbean cassoulet, popcorn mussels and herb oil **Gf £26**

Sides

Roasted Chantenay Carrots cooked in maple and cumin **Gf (Ve) £6**

Sautéed Green Vegetables seasoned with lemon and balsamic **Gf (Ve) £6**

Truffle and Parmesan Potato Puree with truffle oil **Gf £6**

Creamed Spinach cooked with shallot and garlic **Gf £6**

Desserts

Selection of Ice Cream – Served with honeycomb and fresh berries **Gf £6**

Malted Milk Crème Brûlée – Chocolate & macadamia biscotti **(V) £8**

Sticky Ginger Pudding – Vanilla & Coconut ice cream, brandy snap **Gf (Ve) £8**

54% Chocolate Brownie – Burnt toffee praline, chocolate orange ice cream **(V) £8**

St Paul's Cheese Board – In house 'La Trappe' chutney, artisan crackers, celery, grapes and Lincolnshire plum loaf **(V) £14**