

# 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 shisho **(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**

**Sauteed 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 Brulee** – 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**