

# The Restaurant at St Paul's

## Sunday Roast Menu

the  
Restaurant



St PAUL'S  
CATHEDRAL

### To start

'Britain in a glass' – Rhubarb with English sparkling wine	£6.50
Hendricks Gin & Fever Tree tonic	£6.25
Bottle green Sparkling Presse - The finest natural ingredients blended with naturally sparkling spring water	£3.45
Cranberry & Orange / Pomegranate & Elderflower / Ginger & Lemongrass	

### Starters

Sprouting broccoli, Chapel Farm duck egg, fried capers, aged cheddar  
Smoked Suffolk ham hock & mustard terrine, piccalilli puree, pickled vegetables  
Jerusalem artichoke & roasted garlic soup, gremolata toast  
Soused mackerel, lemon creme fraiche, parsley cress

### Main course

Potato & parsnip gnocchi, kale pesto, late season sprouts  
Scottish Pollock hot mustard & leek gratin, pickled fennel

### Sunday roast (£2.50 supplement)

Roast potatoes, roast carrots, buttered curly kale & Yorkshire pudding  
Sirloin beef & horseradish  
Slow roast pork shoulder & apple sauce

### Sides

£3.50

Honey roast carrots  
Buttered curly kale  
Roast potatoes  
Yorkshire pudding

### Desserts

Roasted bananas, maple cream & ginger biscuits  
Buttermilk pannacotta, Yorkshire rhubarb, cinnamon sticks  
Rice pudding, Bramley apple compote, oat crumble  
Seville orange parfait, hot chocolate brownie

### Cheese board

Neal's Yard cheeses – Wigmore, Cashel Blue & Montgomery's cheddar with oat cakes, homemade chutney & quince jelly (£2.50 supplement per person)

### Drinks with your pudding

Taylors 10 year Tawny Port	£5.50 per glass
Château Grand Piquey, A.C. Sauternes	£4.95 per glass

**2 courses £21.50**

**3 courses £25.95**

Service not included - all gratuities are split evenly with our team  
Please inform us of any food allergies we should be aware of