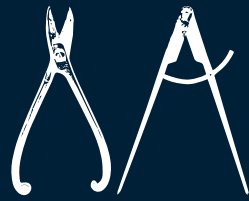


## ALL DAY MENU

<b>Bites &amp; Sharers</b>	<b>CHEESE ARANCINI ROMANESCO DIP (v)</b>	5.5
	<b>PORK SCRATCHING PUFFS</b> w/ brambley sauce	4
	<b>AVOCADO &amp; CHILLI DIP (ve)</b> w/ taros chips	6
	<b>WINGS PLATTER (v*)</b> chicken or cauliflower wings w/ BBQ & jerk sauce	12
	<b>MEAT ANTIPASTO</b> Italian cured meats, queen olives, sun dried tomatoes tapenade, parmesan & bocconcini, basil oil & rustic bread	15
	<b>VEGGIE ANTIPASTO (v) (vg)</b> sweet bell peppers, artichoke hearts, marinated mushrooms & aubergine, olives, red peppers hummus, bocconcini pitta bread	12
<b>Starters</b>	<b>SOUP OF THE DAY</b> crispy sourdough	5.5
	<b>GARDEN SALAD BURRATA (v)</b> courgette, green beans, lemon dressing	9.5
	<b>SPICED BEEF BAOS</b> spiced beef, spring onions, coriander, Sriracha mayo dressing	6.5
	<b>SMOKED SALMON TARTARE</b> crispy capers & wasabi mayo	8
	<b>CRAB TOAST</b> smashed avocado, brown & white crab Bloody Mary sauce	7.5
	<b>PROFITEROLE GOAT CHEESE MOUSSE (v)</b> roasted peppers, basil honey toast nuts	6
<b>Meat</b>	<b>ST PAUL'S CLASSIC BURGER</b> beef burger, melted cheddar cheese, crispy bacon & hash brown, skinny fries	13
	<b>BUTTER MILK FRIED CHICKEN</b> lettuce, tomato, gherkins, wasabi mayo, skinny fries	12.5
	<b>8 OZ FILLET STEAK (gf)</b> served with confit red onion, roast cherry tomato & tripled cooked chips	26
	<b>10 OZ SIRLOIN STEAK (gf)</b> served with confit red onion, roast cherry tomato & tripled cooked chips	24
	<b>1/2 GRILLED CHICKEN (gf)</b> lemon buttered, rosemary seasonal veggies & tripled cooked chips	14
	<b>LAMB RAGU GNOCCHI</b> potatoes gnocchi, Nduja pangrattato	14
<b>Fish</b>	<b>FISH &amp; CHIPS</b> mint mushy peas, tartare sauce	14
	<b>CHILLI COD</b> baked cod, truffle oil, seasonal veggies	16
	<b>GRILLED FILLET SEABASS</b> mango, coriander sauce, Bombay potatoes	17
	<b>FISH PIE</b> salmon, cod, prawns, mash potatoes	14
	<b>SEAFOOD LINGUINE</b> king prawns, mussels, crab, chillies, garlic, truffle oil & white wine	15
<b>Plant Based &amp; Grains</b>	<b>GRILLED BROCCOLI (ve)</b> red peppers hummus, quinoa, smoked almonds	9
	<b>BURNT CARROTS (ve)</b> black rice, pesto, toasted nuts	10
	<b>ROASTED CAULIFLOWER (ve)</b> romanesco sauce, pomegranate, pumpkin & sunflower seeds	10
	<b>VEGGIE BURGER (ve)</b> falafel, mixed spiced black beans, vegan cheddar, secret sauce	12
	<b>ST PAUL'S HOUSE SALAD (ve)</b> carrot, mooli, snow peas & mix leaf, quinoa, green beans, olives, peppadew, courgette & purple basil + <b>add chicken or salmon for £4</b>	9
	<b>AUTUMN LAKSA (ve)</b> mango tout lemongrass sauce, coconut Laksa, butter squash, sweet potatoes, courgette, black rice	13
<b>Paul's Classics</b>	<b>CROQUE MONSIEUR</b> cheddar cheese, ham, béchamel, wholegrain mornay sauce	8.5
	<b>STEAK SANDWICH</b> mushrooms, red onion jam, melted cheddar cheese	9
	<b>CLASSIC CHICKEN CLUB</b> bacon, cos lettuce, tomato & mayonnaise	8
	<b>VEGGIE FLATBREAD (v)</b> flatbread, sundried tomatoes, cheese, pesto base, mushrooms, roast pepper, artichoke	7.5
	<b>JERK CHICKEN FLATBREAD</b> flatbread, Jerk chicken, avocado, cheese	9
	<b>SPICED MEAT FLATBREAD</b> flatbread, spiced beef, cheese	9
<b>Sides</b>	<b>MAC 'N' CHEESE (v)</b> 4.5, <b>MAC 'N' CHEESE W/ CRISPY BACON</b> 5.5 <b>TENDERSTEM BROCCOLI (ve)</b> 4, <b>SWEET POTATO CHIPS W/ CUMIN ASH (ve)</b> 4, <b>BUTTER LETTUCE &amp; AVOCADO (ve)</b> 4, <b>SKINNY FRIES (ve)</b> 4, <b>TRIPLE COOKED CHIPS (ve)</b> 4, <b>SEASONAL GREENS &amp; BROAD BEANS (v)</b> 4, <b>HALLOUMI FRIES</b> 4	
<b>Sauces</b>	<b>BERNAISE OR PEPPERCORN</b>	2



SAINT PAULS HOUSE