

< ST PAUL'S >

BARBECOA

JAMIE OLIVER

LUNCH MENU

MONDAY-SATURDAY 12-5PM
TWO COURSES £24 | THREE COURSES £27

STARTERS

BURRATA

Melon & Bitter Leaves, Smoked Seed Granola,
Fermented Chilli Dressing

TEA-CURED SEA TROUT

Radish & Cucumber, Horseradish,
Buttermilk

WOOD-ROASTED TOMATO

Lardo, Watercress, Sourdough

MAINS

GRILLED BAVETTE

Ratte Potatoes, Tropea Onion,
Lovage Butter

WOOD-ROASTED HAKE

Nettle Sauce, New-Season Asparagus

LAMB SHOULDER

Grilled Hispi Cabbage, Wild Garlic,
Spring Vegetables

WAGYU BURGER

Oglesfield Cheese, Beer Onions,
Secret Sauce, Pickles

DESSERT

WHITE CHOCOLATE

PANNA COTTA

Rhubarb & Blood Orange Compote,
Hazelnut, Mandarin

PINEAPPLE TART TATIN

Passion Fruit Custard, Pecan,
Coconut Ice Cream

ICE CREAM SUNDAE

Dark Chocolate, Caramel

Prices include 20% VAT. An optional 12.5% service charge will be added to your bill. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free. Our olives contain stones.