

ST. JOHNS TAVERN

Sunday Menu

Maldon rock oysters, apple & horseradish vinegar or natural 18/40
Seeded sourdough, Lescure butter 4.5
House pickles 4.5
Padrón peppers, smoked Maldon salt 7.5

Pigs' head fritter, mustard, house pickles 9
Scallops, leek cream, bacon 16
Grilled sardines, Kalamata tapenade 11
Jerusalem artichoke soup, truffle oil 8.5
Wild mushroom on toast, garlic & parsley 14.5
Goat's curd, chicory, pear & walnut 9
Smoked cod's roe, egg, cress, house crisps 11

Trio of roasts: Hereford beef, Duroc free range pork belly, White Cobb chicken 28
Aged Hereford sirloin, horseradish 26
Duroc free range pork belly, crackling, apple sauce 22.5
White Cobb free range chicken crown 21.5
Beetroot, butternut squash & nut Wellington, vegan gravy (v or vg with no yorkie) 21.5
Suffolk slow roast leg of lamb to share, mint sauce (2/3 people) 45/67.5

Hake, butterbeans, caper & parsley butter 24
Fish & chips, mushy peas 19.5
Ricotta & cavolo nero ravioli, cep cream, hazelnut & sage 19

Triple-cooked chips 6.5
Pink fir potatoes 5
Butter & thyme roast carrots 7
Sprout tops & bacon 6.5
Green salad, vinaigrette 7

Burnt cheesecake, sherry & fig 9.5
Sticky toffee pudding, clotted cream 9
Bramley apple crumble, custard 8.5
Chocolate & Guinness cake, vanilla ice cream 9
Cashel blue cheese, pear, honey, oakcakes 12