

ST. JOHNS TAVERN

Sunday Menu

St. John's Tavern Bloody Mary - Reyka Vodka, house spiced tomato mix 12.5

Seeded sourdough, Lescure butter (v) 4.5

House pickles (vg) 4.5

Padrón peppers, smoked Maldon salt (vg) 7.5

Scallops, leek cream, bacon 16

Leek & potato soup, parmesan croutons 8.5

Wild mushroom on toast, garlic & parsley (v) 14.5

Smoked cod's roe, egg, cress, house crisps 11

Duck rilette, cornichons, pickles, toasted baguette 8.5

Trio of roasts: Hereford beef, Duroc free-range pork belly, Norfolk turkey 28

Aged Hereford sirloin, horseradish 26

Roast crown of Norfolk turkey, pork stuffing 24

Duroc free-range pork belly, apple sauce 22.5

Beetroot, butternut squash & nut Wellington, vegan gravy (v or vg with no yorkie) 20

Suffolk slow roast leg of lamb to share, mint sauce (2/3 people) 45/67.5

Baked North Sea cod fillet, soft herb crust, pink fir, spinach, tartare butter sauce 24

Fish & chips, mushy peas, tartare sauce 19.5

Ricotta & cavolo nero ravioli, cep cream, hazelnut & sage (v) 21

Cauliflower cheese (v) 8

Pigs in blankets 6

Roast potatoes (v) 5

Pork, apple, onion & sage stuffing 6.5

Sunday veg (vg) 7.5

Sprout tops & bacon 6.5

Burnt cheesecake, sherry & fig (v) 9.5

Sticky toffee pudding, vanilla ice cream (v) 9

Chocolate brownie, honeycomb ice cream, hazelnuts & cherries (v/vg) 8

Bramley apple crumble, custard (v) 8.5

Cashel blue cheese, pear, honey, oatcakes (v) 13