

# ST. JOHNS TAVERN

Monday- Thursday 12-3/5-10 | Friday & Saturday 12-10

Maldon rock oysters, apple & horseradish vinegar or natural 18/34  
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  
Cured Scottish salmon, pickled cucumber, sweet mustard sauce 11  
Leek & potato soup, parmesan croutons (v) 8.5  
Wild mushroom on toast, garlic & parsley (v) 14.5  
Goat's curd, chicory, pear & walnut (v) 9  
Smoked cod's roe, watercress, house crisps 9.5  
Duck rilette, cornichons, pickles, toasted baguette 8.5

Waveney pork belly, roasted Braeburn, mashed potato, winter greens, cider sauce 23  
Roast chicken supreme, mash, wild mushroom & tarragon 23  
Aged Hereford beef burger, skinny fries 19  
28-day ribeye, triple-cooked chips, béarnaise 35  
Baked North Sea cod fillet, soft herb crust, pink fir, spinach, tartare butter sauce 24  
Fish & chips, mushy peas 19.5  
Ricotta & cavolo nero ravioli, cep cream, hazelnut & sage (v) 21  
Kabocha squash, braised lentils, confit shallot (vg) 19

To share

Cock-a-leekie pie, sprout tops & bacon 46  
Lamb shoulder, braised lentils, Molyneux Farm kale 56

Triple-cooked chips (vg) 5.5  
Pink Fir potatoes (v) 5  
Butter & thyme roast carrots (v) 7  
Sprout tops & bacon 6.5  
Green salad, vinaigrette (vg) 7

Burnt cheesecake, sherry & fig (v) 9.5  
Sticky toffee pudding, clotted cream (v) 9  
Bramley apple crumble, custard (v) 8.5  
Chocolate brownie, honeycomb ice cream, hazelnuts & cherries 8  
Cashel blue cheese, pear, honey, oatcakes (v) 12  
Selection of ice creams & sorbets (v/vg) 2.5 per scoop