

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

Crab on toast, watercress, mayonnaise 11.5

Duck rilette, cornichons, pickles, potato bread 8.5

Trio of roasts: Hereford beef, Duroc free range pork belly, White Cobb chicken 28

Aged Hereford sirloin beef 26

Duroc free range pork belly, crackling 22.5

White Cobb free range chicken crown 21.5

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

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

Baked North Sea cod fillet, Pink Fir potatoes, 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

Roast potatoes (v) 5

Pork stuffing 6.5

Sunday veg (vg) 7.5

Brussel sprouts & bacon 6.5

Pigs in blankets 6

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