

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
Crab on toast, watercress, mayonnaise 11.5
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
Duck rilette, cornichons, pickles, toasted baguette 8.5

Waveney pork belly, roasted Braeburn, mashed potato, winter greens, cider sauce 25
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, Pink Fir potatoes, 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
Brussels sprouts & bacon 6.5
Green salad, vinaigrette (vg) 7

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