

# ST. JOHNS TAVERN

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

House pickles (vg) 4.5  
Seeded sourdough, Lescure butter (v) 4.5  
Padrón peppers, smoked Maldon salt (vg) 7.5  
Bone marrow, seeded sourdough, pickled shallots 8.5  
Maldon rock oysters, Apple & horseradish vinegar or natural 18/34

Scallops, leek cream, bacon 16  
Crab on toast, watercress, mayonnaise 11.5  
Pig's head fritter, mustard & pickles 9  
Devilleed mushroom on toast, garlic & chives (v) 8.5  
Goat's curd, chicory, pear & walnut (v) 9

Hake, butterbeans, caper & parsley butter 24  
Pork tomahawk, celeriac & apple slaw 29  
Aged Hereford beef burger, mature cheddar, skin on fries 19  
Fish & chips, tartare, mushy peas 19.5  
Kabocha squash, braised lentils, confit shallot (vg) 19  
Chicken supreme, mash, wild mushroom & tarragon 23  
Ricotta & cavolo nero ravioli, cep cream, hazelnut & sage (v) 21  
HG Walter 28 day ribeye, triple cooked chips, béarnaise 35  
Beef shin & oyster pie, charred hispi cabbage ( for two) 55  
Lamb shoulder, braised lentils, Molyneux farm kale 56

Triple cooked chips 5.5  
Baked kohlrabi, cashel blue, walnuts 7  
Butter & thyme roast carrots (v) 7  
Charred hispi cabbage, horseradish cream 7.5  
Green salad, vinaigrette (vg) 7

Burnt cheesecake, poached rhubarb (v) 9.5  
Bramley apple crumble, custard (v) 8.5  
Chocolate & Guinness cake, vanilla ice cream (v) 9  
Sticky toffee pudding, butterscotch, clotted ice cream (v) 9  
Cashel blue cheese, pear, honey, crackers (v) 12  
Selection of ice creams & sorbets (v/vg) 2.5 per scoop