

# 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  
Maldon rock oysters, mignonette, Tabasco 18/34

Scallops, leek cream, bacon 16  
Carrot & ginger soup, parsley (v) 7  
Crab on toast, watercress, mayonnaise 11.5  
Bone marrow, seeded sourdough, pickled shallots 8.5  
Smoked cod roe, crudités, house crisps 9.5  
Potted ham hock, toast & pickles 9  
Devilled mushroom on toast, garlic & chives (v) 8.5  
Goat's curd, chicory, pear & walnut (v) 9

Grilled poussin, triple cooked chips, aioli 24  
Lemon sole, caper butter, samphire, Jersey Royals 29.5  
Lamb rump, peas à la Française, wild garlic, jus 27.5  
Roscoff onion & celeriac tart, hazelnuts, chicory (v) 20  
Kabocha squash, braised lentils, confit shallot (vg) 19  
Hake, braised butter beans, parsley 24  
Aged Hereford beef burger, mature cheddar, skin-on fries 19  
Fish & chips, tartare, mushy peas 19.5  
Pork tomahawk, celeriac & apple slaw 29  
Chicken supreme, mash, wild mushroom, tarragon 23  
HG Walter 28-day aged 230g ribeye, triple cooked chips, béarnaise 35  
Lamb shoulder, braised lentils, Molyneux farm kale (for two) 56  
Beef shin & oyster pie, charred hispi cabbage (for two) 55

## Lunch (12-4)

Moules frites, shallot, white wine & cream 18  
Chicken & leek pie, mash, seasonal greens, gravy 16.5  
Chicken Caesar salad, anchovy, parmesan, croutons 16.5  
Cumberland sausages, braised lentils, bacon 16.5

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