

# ST. JOHNS TAVERN

St. John's Tavern Bloody Mary 12.5  
Reyka Vodka, house spiced tomato mix

House pickles (vg) 4.5  
Seeded sourdough, Lescure butter (v) 4.5  
Padrón peppers, smoked Maldon salt (vg) 7.5

Scallops, leek cream, bacon 16  
Carrot & ginger soup, parsley (v) 7  
Crab on toast, watercress, mayonnaise 11.5  
Smoked cod roe, crudites, house crisps 9.5  
Potted ham hock, toast & pickles 9  
Goat's curd, pear & walnut salad (v) 9

Aged Hereford sirloin beef, horseradish 26  
Duroc free range pork belly, crackling, apple sauce 22.5  
White Cobb free range chicken supreme, stuffing 21.5  
Beetroot, butternut squash & nut Wellington, vegan gravy 20  
(v or vg with no Yorkshire pudding)  
Trio of roasts: Hereford beef, Duroc free range pork belly, White Cobb chicken 28  
Suffolk slow roasted lamb shoulder, mint sauce (for two) 56

All roasts served with crispy roast potatoes, savoy cabbage, glazed roots, Yorkshire pudding & gravy

Hake, butterbeans, caper & parsley butter 24  
Roscoff onion & celeriac tart, hazelnuts, chicory salad (v) 20  
Fish & chips, mushy peas, tartare sauce 19.5  
Beef shin & oyster pie, charred hispi cabbage (for two) 55

Cauliflower cheese (v) 8  
Pigs in blankets 6  
Roast potatoes (v) 5  
Sunday veg (vg) 7.5

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