

– Monday's Uncorked –
Join us for dinner and open
wines from our cellar selection
£30 a bottle



– Aperitivo Hours –
Wednesdays, 5-9pm
Sevilla negroni 6
Maldon oysters 2 each

White port & tonic 9.5
Seville orange negroni 12
St. John's Tavern bloody mary 12.5
125ml Crémant de Limoux rosé 9.4

House pickles (vg) 4.5
Sourdough & Lescure butter (v) 4.5
Padrón peppers, smoked Maldon salt (vg) 7.5
Maldon rock oysters, mignonette, tabasco 18/34
Butterbean hummus, marinated tomatoes, grilled pitta 8

Chicken liver parfait, green tomato chutney, toast 9
House cured salmon gravlax, apple & fennel salad 10
Tomato & cucumber gazpacho, garlic croutons (vg) 7
King prawns, garlic butter, chilli, toasted sourdough 13
Burrata, Isle of Wight heritage tomatoes, basil vinaigrette (v) 12.5
Crab on toast, watercress, mayonnaise 11.5
Deville mushroom on toast (v) 8.5

Aged Hereford sirloin of beef, horseradish 26
Duroc free range pork belly, apple sauce 22.5
White Cobb free range chicken supreme, stuffing 21.5
Slow roast lamb shoulder for 2, mint sauce 56
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
All roasts served with crispy roast potatoes, greens, root vegetables, Yorkshire pudding & gravy

Lemon sole, new potatoes, caper butter 29
Roasted cauliflower, sun dried tomato & fregola, coconut & chilli (vg) 20
Cider battered haddock, triple cooked chips, tartare, mushy peas 19.5

Pigs in blankets 6
Cauliflower cheese (v) 8
Triple cooked chips (vg) 6 / add crab mayo 2.5
Roast potatoes (v) 5 / Sunday veg (vg) 7.5

Burnt cheesecake, macerated strawberries (v) 9.5
Tiramisu, chocolate, coffee, amaretto 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
Affogato, espresso & vanilla ice cream 6 (v) / add Frangelico 3
Selection of ice creams & sorbets (v/vg) 2.5 per scoop