

ST. JOHN'S

BAR & RESTAURANT

Starters

Soup of the day (V) (Ve)
with sourdough bread & smoked butter

Duo of salmon, pickled cucumber,
endive, lime gel

Whipped goats cheese, candied beetroot,
confit tomato salad (V)

Small Plates / Main Plates

Scallop, pork belly & black pudding
with potato croquette

Baba ganoush
with spiced cauliflower (V) (Ve)

Panko carbonara arancini
with St John's passata (V)

D.G. Lindsay merguez sausage
with padron peppers & homemade
baked beans

12" Stone Baked Pizza

Margherita (V) ~ also available (Ve)

Vegetariana
Roast broccoli, zucchini & ricotta (V)

The Black Pig
Pork belly, black pudding & caramelised onion

The St John's Hot
Merguez sausage & chipotle sauce

Surf & Turf
Braised beef, prawns and scallops

Crete Your Own
additional toppings £2

We will always try to accommodate any dietary requirements and full allergy information is available upon request

St John's Mains

Burger served with skin on fries, homemade pickles
& ranch coleslaw - also available (V) or (Ve) **£16**

Fish & Chips - Peterhead pan seared haddock,
prawns & skin on fries **£18**

£7 Steak Pie served with seasonal greens & either
skin on fries or mash **£17**

£8 Pan seared French trimmed chicken breast with
zucchini noodles served in a mushroom broth **£18**

£8 Vegan polenta stack with a baked ratatouille in
a passata sauce (Ve) **£16**

Macaroni cheese with a brioche crumb served
with salad & garlic bread (V) **£16**

£11/£18

Salads

£7/£14

Moroccan Chicken ~ Roasted harissa chicken salad
with pickled vegetables, toasted nuts & pomegranate **£10**

£8/£15

Mediterranean Salad ~ Halloumi, beetroot & feta
salad with toasted nuts & pickled vegetables **£10**

£9/£17

From the Sea ~ Shetland scallop and tiger prawn
salad with pickled radish & lemon dressing **£11**

From the Land ~ Scottish black pudding, pancetta
& poached egg salad with sundried tomatoes **£10**

Toasted Ciabata or Sandwich

£12

BLT/Club ~ Bacon, lettuce, tomato, garlic aioli.
(make it a club - add chicken for £2) **£9**

£13

Triathlon ~ Smoked Salmon, cream cheese, pickled
radish, cos lettuce **£10**

£15

£16

Tuna Crunch ~ Tuna, peppers, spring onion &
mayo mix served with a sliced free range boiled egg **£9**

£18

Cheddar Gorge ~ Mature cheddar, tomato, crispy
spring onions, homemade pickles (V) **£9**

from £16

Mediterranean Veg ~ Baba ganoush & roast vegetables
seasoned with Lebanese seven spice **£9**

Sorbet Course

£7

Lemon sorbet & chilled vodka
Mango sorbet & Koko Kanu
Raspberry sorbet & Cacao
Blood orange sorbet & Maraschino

Sides

Bread & aoili (V) **£4**

Smoked garlic mash (V) **£3**

House mac & cheese (V) **£5**

Pork belly & black pudding **£5**

Roasted seasonal vegetables (Ve) **£4**

Fine beans with/without pancetta **£4**

Warm salad of seasonal vegetables **£5**

in lemon dressing (Ve)

Skin on fries (V) **£4**

Parmesan and truffle fries (V) **£4**

Cajun spiced fries (V) **£4**

Sharing Platters

Mix Dip platter **£7**

Sharing cheese board **£15**

Charcuterie Selection **£15**

Bar Snacks

Smoked Cashews **£3**

Marinated Olives **£3**

Roasted & Salted **£4**

Padron Peppers



(V) = Vegetarian (Ve) = Vegan (GF) = Gluten Free