

# ST. JOHN'S

## BAR & RESTAURANT

### Starters

- Soup of the day (V) (Ve) with sourdough bread & smoked butter **£7**
- Duo of salmon, pickled cucumber, endive, lime gel **£8**
- Whipped goats cheese, candied beetroot, confit tomato salad (V) **£8**

### Small Plates / Main Plates

- Scallop, pork belly & black pudding with potato croquette **£11/£18**
- Baba ganoush with spiced cauliflower (V) (Ve) **£7/£14**
- Panko carbonara arancini with St John's passata (V) **£8/£15**
- D.G. Lindsay merguez sausage with padron peppers & homemade baked beans **£9/£17**

### 12" Stone Baked Pizza

- Margherita (V) ~ also available (Ve) **£12**
- Vegetariana Roast broccoli, zucchini & ricotta (V) **£13**
- The Black Pig Pork belly, black pudding & caramelised onion **£15**
- The St John's Hot Merguez sausage & chipotle sauce **£16**
- Surf & Turf Braised beef, prawns and scallops **£18**
- Crete Your Own additional toppings **£2**

### 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**
- Steak Pie served with seasonal greens & either skin on fries or mash **£17**
- Pan Seared French trimmed chicken breast zucchini noodles served in a mushroom broth **£18**
- 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**

### From The Grill \*

- T-Bone ~ The iconic steak lover's choice **£34**
- Sirloin ~ The classic full of flavour cut. **£27**
- Feather ~ A heritage cut marinated then slow cooked in it's own juices **£22**
- Served with skin on fries, roast tomato & mushroom

### Sauces

- Whisky cream
- Blue cheese
- St John's bone marrow gravy
- Italian salsa verde
- Simple house smoked butter

from **£16** \*subject to availability/change

### 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 in lemon dressing (Ve) **£5**
- 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



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

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