



St. JOHN

Tuesday 20th December 2016

Cauliflower Soup			7.40
Kohlrabi			8.00
Sardines and Green Sauce			8.90
Snails and Oakleaf			8.80
Terrine			9.50
Cold Roast Mallard and Pickled Prunes			9.00
Brown Crab Meat on Toast			9.50
Roast Bone Marrow and Parsley Salad			8.90
Crispy Pig's Cheek, Dandelion and Shallots			19.50
Brill and Braised Chicory			24.80
Fennel and Berkswell			14.80
Widgeon and Braised Red Cabbage			22.80
Kid Liver, Chard and Anchovy			19.10
Deville Kidneys on Toast			18.70
Smoked Herring, Beetroot and Horseradish			19.80
Faggots and Swede			19.50
Potatoes	4.90	Greens	3.70
Green Salad	4.80	Welsh Rarebit	6.00
Eccles Cake and Lancashire Cheese			8.50
Chocolate Cake and Creme Fraiche			8.90
Bread Pudding and Butterscotch Sauce			8.40
Clementine Cake			8.00
Pear Jelly			7.90
Dr Henderson Ice Cream (one scoop)			4.40
Prune and Armagnac Ice Cream			8.00
Apple Sorbet and Polish Vodka			7.50
Madeleines Half Dozen (fifteen minutes)			4.50
Madeleines One Dozen (fifteen minutes)			9.00
Cheese			10.80
Books			
Nose to Tail Eating: A Kind of British Cooking.St. John Cookbook			17.99
Beyond Nose to Tail: A Kind of British Cooking Part II			18.99

The use of mobile telephones is not permitted in the dining room.

Allergen information available on request, please inform your waiter of any allergies or food intolerances

Whilst we take every precaution, we cannot guarantee all game birds and fowl are free of lead shot.

Wines are available to buy to take away. Please ask your waiter for a list.



During November and December, we are supporting STREETS^{SMART}.
£1 will be added to every bill aid of London's Homeless community. If
you do not wish to participate please let your waiter know.
www.streetsmart.org.uk