

Friday 20th December 2024

Celery Salt and Quails' Eggs Langoustine and Tarragon Mayonnaise Kohlrabi, Brown Shrimp and Chervil Purple Sprouting Broccoli and Vinaigrette Salt Beef, Radicchio and Horseradish Faggots, Swede and Pickled Walnut Smoked Mackerel, Pickled Red Cabbage and Horseradish 12.50 Chicken Liver Toast and Brandied Prune Red Mullet, Fennel and Aioli Barley, Wild Mushrooms and Coolea Venison Mince, Squash and Green Sauce Hake, Seabeets and Capers Roast Partridge, Chard and Mustard Salad 7.00 Greens 7.00 Chips 7.00 Anchovy Toast 7.00 Feccles Cake and Lancashire Cheese Colston Bassett Stilton and Raisin Bread Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Baked Cheesecake and Rum Raisin Twice Baked Chocolate Cake Fown Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 8.00 Madeleines One Dozen (fifteen minutes)	Olives				5.00
Kohlrabi, Brown Shrimp and Chervil Purple Sprouting Broccoli and Vinaigrette Salt Beef, Radicchio and Horseradish Faggots, Swede and Pickled Walnut Smoked Mackerel, Pickled Red Cabbage and Horseradish Chicken Liver Toast and Brandied Prune 13.50 Red Mullet, Fennel and Aioli Barley, Wild Mushrooms and Coolea Venison Mince, Squash and Green Sauce Hake, Seabeets and Capers Roast Partridge, Chard and Mustard Salad 7.00 Greens 7.00 Chips 7.00 Anchovy Toast 7.00 Eccles Cake and Lancashire Cheese Colston Bassett Stilton and Raisin Bread Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Baked Cheesecake and Rum Raisin Twice Baked Chocolate Cake Forom Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka 8.00 Madeleines Half Dozen (fifteen minutes)	Celery Salt and Quails' Eggs				6.50
Purple Sprouting Broccoli and Vinaigrette 12.50 Salt Beef, Radicchio and Horseradish 14.90 Faggots, Swede and Pickled Walnut 12.90 Smoked Mackerel, Pickled Red Cabbage and Horseradish 12.50 Chicken Liver Toast and Brandied Prune 13.50 Red Mullet, Fennel and Aioli 24.00 Barley, Wild Mushrooms and Coolea 22.00 Venison Mince, Squash and Green Sauce 24.00 Hake, Seabeets and Capers 30.00 Roast Partridge, Chard and Mustard 26.00 Salad 7.00 Greens 7.00 Chips 7.00 Anchovy Toast 7.00 Eccles Cake and Lancashire Cheese 12.50 Colston Bassett Stilton and Raisin Bread 9.00 Bread and Butter Pudding, Butterscotch Sauce 9.90 Apple and Quince Crumble 9.80 Fernet Cream and Shortbread 9.50 Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes) 8.00	Langoustine and Tarragon Mayonnaise	9			11.50
Purple Sprouting Broccoli and Vinaigrette 12.50 Salt Beef, Radicchio and Horseradish 14.90 Faggots, Swede and Pickled Walnut 12.90 Smoked Mackerel, Pickled Red Cabbage and Horseradish 12.50 Chicken Liver Toast and Brandied Prune 13.50 Red Mullet, Fennel and Aioli 24.00 Barley, Wild Mushrooms and Coolea 22.00 Venison Mince, Squash and Green Sauce 24.00 Hake, Seabeets and Capers 30.00 Roast Partridge, Chard and Mustard 26.00 Salad 7.00 Greens 7.00 Chips 7.00 Anchovy Toast 7.00 Eccles Cake and Lancashire Cheese 12.50 Colston Bassett Stilton and Raisin Bread 9.00 Bread and Butter Pudding, Butterscotch Sauce 9.90 Apple and Quince Crumble 9.80 Fernet Cream and Shortbread 9.550 Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes) 8.00					
Salt Beef, Radicchio and Horseradish Faggots, Swede and Pickled Walnut 12.90 Smoked Mackerel, Pickled Red Cabbage and Horseradish 12.50 Chicken Liver Toast and Brandied Prune 13.50 Red Mullet, Fennel and Aioli Barley, Wild Mushrooms and Coolea Venison Mince, Squash and Green Sauce 14.00 Hake, Seabeets and Capers 19.00 Roast Partridge, Chard and Mustard 26.00 Salad 7.00 Greens 7.00 Chips 7.00 Anchovy Toast 7.00 Eccles Cake and Lancashire Cheese Colston Bassett Stilton and Raisin Bread Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Fernet Cream and Shortbread Fernet Cream and Shortbread Fernet Cream and Murmalade Ice Cream Food Apple Sorbet and Polish Vodka 8.00 Madeleines Half Dozen (fifteen minutes)					
Faggots, Swede and Pickled Walnut Smoked Mackerel, Pickled Red Cabbage and Horseradish Chicken Liver Toast and Brandied Prune 13.50 Red Mullet, Fennel and Aioli Barley, Wild Mushrooms and Coolea Venison Mince, Squash and Green Sauce Hake, Seabeets and Capers Roast Partridge, Chard and Mustard 26.00 Salad 7.00 Greens 7.00 Chips 7.00 Anchovy Toast 7.00 Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Fernet Cream and Shortbread Bread and Musmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 8.00		ette			
Smoked Mackerel, Pickled Red Cabbage and Horseradish Chicken Liver Toast and Brandied Prune Red Mullet, Fennel and Aioli Barley, Wild Mushrooms and Coolea Venison Mince, Squash and Green Sauce Hake, Seabeets and Capers Roast Partridge, Chard and Mustard Salad 7.00 Chips Red Mullet, Fennel and Aioli 24.00 Hake, Seabeets and Capers 30.00 Roast Partridge, Chard and Mustard 7.00 Chips 7.00 Anchovy Toast 7.00 Eccles Cake and Lancashire Cheese Colston Bassett Stilton and Raisin Bread 9.00 Bread and Butter Pudding, Butterscotch Sauce 49.90 Apple and Quince Crumble 9.80 Fernet Cream and Shortbread 9.50 Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes)	•				
Chicken Liver Toast and Brandied Prune 13.50 Red Mullet, Fennel and Aioli 24.00 Barley, Wild Mushrooms and Coolea 22.00 Venison Mince, Squash and Green Sauce 24.00 Hake, Seabeets and Capers 30.00 Roast Partridge, Chard and Mustard 26.00 Salad 7.00 Greens 7.00 Chips 7.00 Anchovy Toast 7.00 Eccles Cake and Lancashire Cheese 12.50 Colston Bassett Stilton and Raisin Bread 9.00 Bread and Butter Pudding, Butterscotch Sauce 9.90 Apple and Quince Crumble 9.80 Fernet Cream and Shortbread 9.50 Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes) 8.00					
Red Mullet, Fennel and Aioli Barley, Wild Mushrooms and Coolea Venison Mince, Squash and Green Sauce Hake, Seabeets and Capers Roast Partridge, Chard and Mustard Salad 7.00 Greens 7.00 Chips 7.00 Anchovy Toast Colston Bassett Stilton and Raisin Bread Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Fernet Cream and Shortbread Baked Cheesecake and Rum Raisin Twice Baked Chocolate Cake Brown Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 8.00			orseradish		12.50
Barley, Wild Mushrooms and Coolea Venison Mince, Squash and Green Sauce Hake, Seabeets and Capers Roast Partridge, Chard and Mustard Salad 7.00 Greens 7.00 Chips 7.00 Anchovy Toast Eccles Cake and Lancashire Cheese Colston Bassett Stilton and Raisin Bread Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Fernet Cream and Shortbread Baked Cheesecake and Rum Raisin Twice Baked Chocolate Cake Brown Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 8.00	Chicken Liver Toast and Brandied Prui	ne			13.50
Barley, Wild Mushrooms and Coolea Venison Mince, Squash and Green Sauce Hake, Seabeets and Capers Roast Partridge, Chard and Mustard Salad 7.00 Greens 7.00 Chips 7.00 Anchovy Toast Eccles Cake and Lancashire Cheese Colston Bassett Stilton and Raisin Bread Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Fernet Cream and Shortbread Fernet Cream and Shortbread Fernet Cream and Marmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 8.00	Red Mullet. Fennel and Aioli				24.00
Venison Mince, Squash and Green Sauce Hake, Seabeets and Capers Roast Partridge, Chard and Mustard Salad 7.00 Greens 7.00 Anchovy Toast Eccles Cake and Lancashire Cheese Colston Bassett Stilton and Raisin Bread Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Fernet Cream and Shortbread Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 24.00 Area of the second 30.00 Greens 7.00 Anchovy Toast 7.00 An					-
Hake, Seabeets and Capers Roast Partridge, Chard and Mustard Salad 7.00 Greens 7.00 Anchovy Toast Eccles Cake and Lancashire Cheese Colston Bassett Stilton and Raisin Bread Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Fernet Cream and Shortbread Baked Cheesecake and Rum Raisin Twice Baked Chocolate Cake Brown Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 8.00	• 1	ce			
Roast Partridge, Chard and Mustard Salad 7.00 Greens 7.00 Anchovy Toast 7.00 Eccles Cake and Lancashire Cheese Colston Bassett Stilton and Raisin Bread Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Baked Cheesecake and Rum Raisin Twice Baked Chocolate Cake Brown Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 8.00	• •				-
Chips 7.00 Anchovy Toast 7.00 Eccles Cake and Lancashire Cheese 12.50 Colston Bassett Stilton and Raisin Bread 9.00 Bread and Butter Pudding, Butterscotch Sauce 9.90 Apple and Quince Crumble 9.80 Fernet Cream and Shortbread 9.50 Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes) 8.00					=
Chips 7.00 Anchovy Toast 7.00 Eccles Cake and Lancashire Cheese 12.50 Colston Bassett Stilton and Raisin Bread 9.00 Bread and Butter Pudding, Butterscotch Sauce 9.90 Apple and Quince Crumble 9.80 Fernet Cream and Shortbread 9.50 Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes) 8.00					
Eccles Cake and Lancashire Cheese Colston Bassett Stilton and Raisin Bread Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Baked Cheesecake and Rum Raisin Twice Baked Chocolate Cake Brown Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka 12.50 9.00 12.50 9.90 9.90 9.90 9.50 Bread and Quince Crumble 9.80 9.50 Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00		7.00			7.00
Colston Bassett Stilton and Raisin Bread 9.00 Bread and Butter Pudding, Butterscotch Sauce 9.90 Apple and Quince Crumble 9.80 Fernet Cream and Shortbread 9.50 Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes)	Chips	7.00	Anchovy Toa	st	7.00
Bread and Butter Pudding, Butterscotch Sauce Apple and Quince Crumble Fernet Cream and Shortbread Baked Cheesecake and Rum Raisin Twice Baked Chocolate Cake Brown Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 9.90 9.50 10.20 8.00	Eccles Cake and Lancashire Cheese				12.50
Apple and Quince Crumble 9.80 Fernet Cream and Shortbread 9.50 Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes) 8.00	Colston Bassett Stilton and Raisin Bread				9.00
Fernet Cream and Shortbread 9.50 Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes) 8.00	Bread and Butter Pudding, Butterscotch Sauce				9.90
Baked Cheesecake and Rum Raisin 9.90 Twice Baked Chocolate Cake 10.20 Brown Bread and Marmalade Ice Cream 6.00 Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes) 8.00	Apple and Quince Crumble				9.80
Twice Baked Chocolate Cake Brown Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 10.20 8.00	Fernet Cream and Shortbread				9.50
Brown Bread and Marmalade Ice Cream Apple Sorbet and Polish Vodka Madeleines Half Dozen (fifteen minutes) 8.00	Baked Cheesecake and Rum Raisin				9.90
Apple Sorbet and Polish Vodka 9.00 Madeleines Half Dozen (fifteen minutes) 8.00	Twice Baked Chocolate Cake				10.20
Madeleines Half Dozen (fifteen minutes) 8.00	Brown Bread and Marmalade Ice Crean	m			6.00
	Apple Sorbet and Polish Vodka				9.00
	Madeleines Half Dozen (fifteen minute	es)			8.00

 $All ergen\ information\ available\ on\ request,\ please\ inform\ your\ waiter\ of\ any\ all ergies\ or\ food\ intolerances.$

Please note that some cheese may be made from raw milk.

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

A discretionary 12.5% service charge will be added to your bill.

BAKERY

RESTAURANT

WINE SHOP

LUNCH

Monday - Sunday 12.00pm - 3.00pm **SUPPER**

Monday - Sunday 6.00pm - 9.30pm **BAR**

Open for drinks and snacks bookings and walk-ins welcome

Restaurant available for private functions

For reservations call 020 7251 0848 For more information visit us online www.stjohnrestaurant.com

St. JOHN BAR and RESTAURANT 26 St. John Street, London EC1M 4AY

St. John Street, London EC1M 4AY www.stjohnrestaurant.com

St. JOHN BREAD and WINE

94-96 Commercial Street, London E1 6LZ www.stjohnrestaurant.com

St. JOHN MARYLEBONE

98 Marylebone Lane, London W1U 2QA www.stjohnrestaurant.com

St. JOHN Bakery Neal's Yard
Neal's Yard, Covent Garden, London WC2H 9DP
www.stjohnrestaurant.com

St. JOHN BAKERY Arch 72, Druid Street, London SE1 2DU www.stjohnbakerycompany.com St. JOHN Bakery Borough Corner 108 Borough High Street, London SE1 1LH www.stjohnrestaurant.com

St. JOHN WINES

26 St. John Street, London EC1M 4AY www.stjohnwines.com



Our wines are available for purchase

either individually or in mixed cases for delivery from our online shop

Cookbooks and other St. JOHN gifts

are also available, with worldwide shipping.

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

NOSE TO TAIL EATING