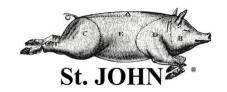


Saturday 15th November 2025

Olives	4.90
Bread and Butter	5.00
Cooley Gold Oyster (each)	5.00
Dear Fried Benehit	10.00
Deep Fried Rarebit	12.00
Smoked Cod's Roe on Toast	15.50
Cauliflower, Leek and White Bean	14.80
Cold Roast Welsh, Chicory and Radish	15.50
Karst, Roast Tomato and Mint	15.50
Octopus, Mash and Green Sauce	17.00
Barley, Mushrooms and Coolea	17.50
Ox Liver, Radicchio and Pickled Walnut	16.20
Gilt Head Bream, Fennel and Aioli	34.00
Braised Rabbit, Smoked Bacon, Mustard and Creme Fraiche	32.00
Salad	7.00
Potatoes	7.00
Eccles Cake and Lancashire Cheese	12.00
Chocolate Mousse	14.00
Seed Cake and Madeira	12.00
Date Loaf and Butterscotch Sauce	13.20
Buttermilk Pudding and Pear	12.80
Apple and Blackberry Crumble (fifteen minutes)	
Cheese	13.00
Cheese	16.50
Madeleines Half Dozen (fifteen minutes)	8.00
Madeleines One Dozen (fifteen minutes)	16.00

MARYLEBONE



W₁U₂QA

BAR

RESTAURANT

WINE SHOP

COFFEE and LIGHT BREAKFAST

Monday - Sunday 9.00am – 12.00pm LUNCH

Monday - Sunday 12.00pm — 3.00pm DINNER

Monday - Sunday 6.00pm - 10.00pm BAR

Monday - Sunday 3.00pm - 6.00pm

Restaurant and bar available for private functions

For reservations call 020 7251 0848

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

St. JOHN MARYLEBONE 98 Marylebone Lane, London, W1U 2QA

St. JOHN BAKERYArch 72, Druid Street, London, SE1 2HQ

St. JOHN BREAD and WINE 94-96 Commercial Street, London E1 6LZ

St. JOHN NEAL'S YARD WINE BAR 6 Neal's Yard, London, WC2H 9DP

St. JOHN BAKERY Borough Corner 180 Borough High Street, London, SE1 1LH

St. JOHN WINES

26 St. John Street, London, EC1M 4AY



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